

Supplementary Materials:

Table S1. Cow and buffalo whey proximal composition (means \pm SD).

Whey type	Proximal composition					
	Fat	Protein	Lactose	Minerals	Total solids	Solids not fat
Cow whey	0.59 \pm 0.01	2.69 \pm 0.01	4.02 \pm 0.01	0.59 \pm 0.00	7.89 \pm 0.02	7.31 \pm 0.02
Buffalo whey	0.35 \pm 0.01	2.86 \pm 0.01	4.27 \pm 0.01	0.63 \pm 0.00	8.10 \pm 0.01	7.75 \pm 0.02

Table S2. Formulation of cow and buffalo whey-based cocoa beverage.

Ingredient	BCC ¹	BCE	BFA	BFB	BFH
Cow whey	88.75	---	---	---	---
Buffalo whey	---	86.5	84.0	84.0	84.0
Xanthan gum	0.25	---	---	---	---
Inulin	---	2.5	2.5	2.5	2.5
Sugar	3.5	---	---	---	---
Xylitol	---	3.5	3.5	3.5	3.5
Cocoa 100 %	7.5	---	---	---	---
Cocoa 50 %	---	7.5	7.5	7.5	7.5
Açaí flour	---	---	2.5	---	---
Beetroot flour	---	---	---	2.5	---
Hibiscus flour	---	---	---	---	2.5

¹ BCC = control commercial formulation; BCE = control experimental formulation; BFA = dessert with açaí flour; BFB = dessert with beetroot flour; BFH = dessert with hibiscus flour.

Table S3. Attributes evaluated with definition.

Attributes	Definitions
Appearance	Physical characteristics perceptible with the sense of vision such as color intensity, luminosity, and texture
Color	Result of physical and physiological characteristics of chemical compounds
Odor	Volatile particles are detected in the nasal passage and are perceived by the olfactory system
Flavor	The sensation is obtained by the perception of the olfactory and oral systems.
Consistency	Characteristic of a liquid having the property of resistance to flow
Mouthfeel	Physical characteristics perceptible in the mouth by the consumer such as texture, viscosity, and consistency
Overall liking	The result of the set of perception or acceptance of all attributes
Purchase intention	The probability that the consumer will buy the tested product, is influenced by the rest of the attributes

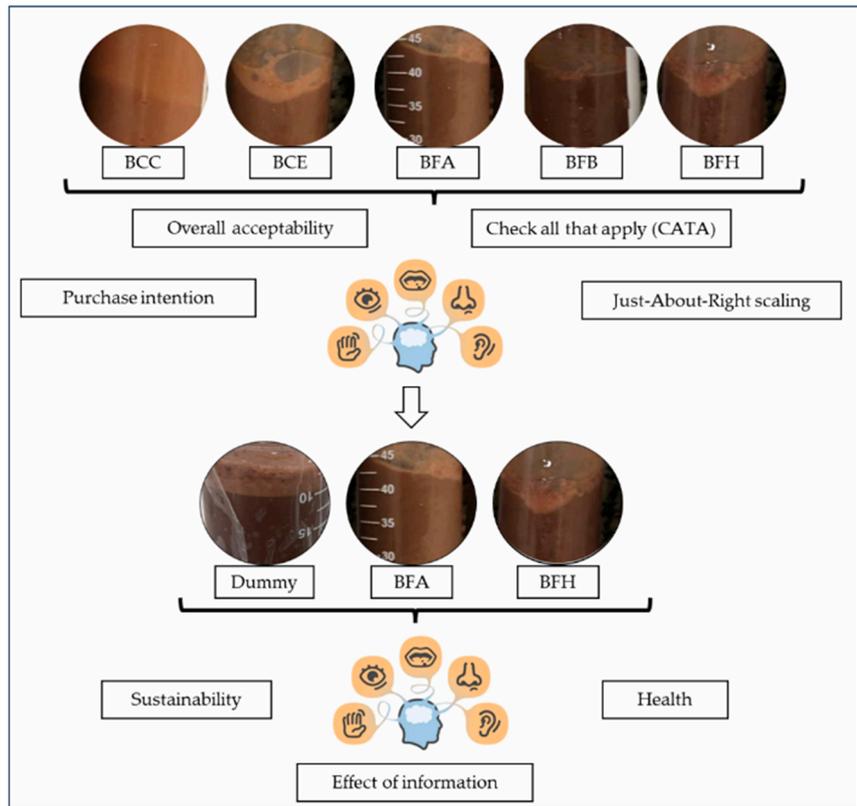


Figure S1. Study design illustrating the stages involved in the experiment. BCC = control commercial formulation; BCE = control experimental formulation; BFA = dessert with açai flour; BFB = dessert with beetroot flour; BFH = dessert with hibiscus flour.