

Table S1: Results of two-way ANOVA with post-hoc Tukey test for pH values of fortified bovine yoghurts with different proportions of chia seeds during a 21-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	pH ²	Chia (%)	pH ²
Chia (1)	2	0.058	0.029	209.727	< 0.0001	0	4.24 ^a	0	4.12 ^c
Storage (2)	3	0.057	0.019	138.939	< 0.0001	7	4.21 ^b	5	4.18 ^b
(1) × (2)	6	0.006	0.001	6.818	0.002	14	4.15 ^c	10	4.24 ^a
						21	4.11 ^d		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time and level of the chia seeds addition

Table S2: Results of two-way ANOVA with post-hoc Tukey test for titratable acidity (TA) (°SH) of fortified bovine yoghurts with different proportions of chia seeds during a 21-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	TA (°SH) ²	Chia (%)	TA (°SH) ²
Chia (1)	2	1.960	0.980	6.391	0.013	0	33.8 ^d	0	37.1 ^a
Storage (2)	3	152.393	50.798	331.290	< 0.0001	7	35.6 ^c	5	36.8 ^{ab}
(1) × (2)	6	26.947	4.491	29.290	< 0.0001	14	36.9 ^b	10	36.4 ^b
						21	40.7 ^a		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time and level of the chia seeds addition

Table S3: Results of two-way ANOVA with post-hoc Tukey test for protein content (%) in fortified bovine yoghurts with different proportions of chia seeds during a 21-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	Protein (%) ²	Chia (%)	Protein (%) ²
Chia (1)	2	7.442	3.721	5347.407	< 0.0001	0	3.91 ^a	0	3.23 ^c
Storage (2)	3	0.001	0.000	0.261	0.852	7	3.90 ^a	5	3.89 ^b
(1) × (2)	6	0.002	0.000	0.453	0.830	14	3.91 ^a	10	4.59 ^a
						21	3.91 ^a		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time and level of the chia seeds addition

Table S4: Results of two-way ANOVA with post-hoc Tukey test for total lactic acid bacteria count (LAB) in fortified bovine yoghurts with different proportions of chia seeds during a 21-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	Total LAB (log CFU/g) ²	Chia (%)	Total LAB (log CFU/g) ²
Chia (1)	2	1.306	0.653	117.096	< 0.0001	0	8.77 ^a	0	8.90 ^a
Storage (2)	3	0.288	0.096	17.225	0.0001	7	8.70 ^{ab}	5	8.66 ^b
(1) × (2)	6	0.010	0.002	0.312	0.918	14	8.59 ^{bc}	10	8.33 ^c
						21	8.48 ^c		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time and level of the chia seeds addition

Table S5: Results of two-way ANOVA with post-hoc Tukey test for sensory scores of fortified bovine yoghurts with different proportions of chia seeds during a 21-day storage period.

	Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	Score ²	Chia (%)	Score ²
<i>Color</i>	Chia (1)	2	95.838	47.919	21.527	< 0.0001	0	7.8 ^a	0	8.0 ^a
	Storage (2)	3	28.631	9.544	4.287	0.007	7	7.5 ^{ab}	5	7.8 ^a
	(1) x (2)	6	1.211	0.202	0.091	0.997	14	7.2 ^{ab}	10	6.0 ^b
							21	6.5 ^b		
<i>Taste</i>	Chia (1)	2	146,117	73,058	26,974	< 0.0001	0	7.9 ^a	0	8.0 ^a
	Storage (2)	3	67,596	22,532	8,319	< 0.0001	7	7.8 ^a	5	7.9 ^a
	(1) x (2)	6	13,001	2,167	0,800	0.572	14	7.0 ^{ab}	10	5.6 ^b
							21	6.0 ^b		
<i>After taste</i>	Chia (1)	2	102.028	51.014	18.366	< 0.0001	0	8.0 ^a	0	7.9 ^a
	Storage (2)	3	62.546	20.849	7.506	0.0001	7	7.2 ^{ab}	5	7.3 ^a
	(1) x (2)	6	12.275	2.046	0.737	0.621	14	6.7 ^{bc}	10	5.7 ^b
							21	6.0 ^c		
<i>Texture</i>	Chia (1)	2	81.334	40.667	13.141	< 0.0001	0	7.8 ^a	0	8.0 ^a
	Storage (2)	3	27.075	9.025	2.916	0.038	7	7.6 ^{ab}	5	7.8 ^a
	(1) x (2)	6	4.007	0.668	0.216	0.971	14	7.4 ^{ab}	10	6.2 ^b
							21	6.6 ^b		
<i>Overall</i>	Chia (1)	2	62.790	31.395	11.892	< 0.0001	0	7.9 ^a	0	8.0 ^a
	Storage (2)	3	25.191	8.397	3.181	0.027	7	7.7 ^{ab}	5	7.9 ^a
	(1) x (2)	6	0.795	0.133	0.050	0.998	14	7.4 ^{ab}	10	6.4 ^b
							21	6.7 ^b		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for each sensory attribute