

Table S3. 3way ANOVA results for TPs, TFs and AA in cheese curds.

Source of Variation	Total Phenols	Total flavonoids	Antioxidant activity
Confidence level 0.05 (95% confidence interval)		p value	
Effective concentration of OLE	<0.0001	<0.0001	<0.0001
Coagulation method	0.3003	<0.0001	<0.0001
Moment of OLE addition	0.0006	<0.0001	<0.0001
Effective concentration of OLE x Coagulation method	<0.0001	<0.0001	<0.0001
Effective concentration of OLE x Moment of OLE addition	<0.0001	<0.0001	<0.0001
Coagulation method x Moment of OLE addition	<0.0001	<0.0001	<0.0001
Effective concentration of OLE x Coagulation method x Moment of OLE addition	<0.0001	<0.0001	<0.0001