

Table S1- Differences in the protocols used for the production of pistachio beverage in our previous (Di Renzo et al. 2023) and the current manuscript.

	Protocol steps carried out in Di Renzo et al. (2023)	Protocol steps carried out in this manuscript
Pistachios of Bronte PDO	Shelled, unsalted, unroasted pistachios	Shelled, unsalted, unroasted pistachios
Soaking	Soaking in water at 25°C for 5 h	No soaking
Grinding	Grinding with a Thermomix for 20 min, ratio 1:5 (pistachios:hot water at 80°C)	Grinding with colloidal mill for 10 min, ratio 1:5 (pistachios:hot water at 80°C)
Filtration	Debris removal with double fine mesh	No filtration
Waste	Waste production	No waste
Heat treatment	70°C for 30 min	70°C for 30 min