Supplementary Table 1: Changes in acidity (% lactic acid) for all samples[1] during storage period

Parameter	Day	Y	YA	YG	YL	YX	YXL
Acidity (% LA)	1	0.9 ± 0.03	1.0 ± 0.06	0.9 ± 0.03	0.9 ± 0.03	1.0 ± 0.00	1.0 ± 0.00
	5	1.0 ± 0.00	1.0 ± 0.00	0.9 ± 0.03	1.0 ± 0.00	1.0 ± 0.03	0.9 ± 0.03
	8	1.0 ± 0.03	1.0 ± 0.00	1.0 ± 0.06	0.9 ± 0.06	1.1 ± 0.05	1.0 ± 0.00
	14	1.0 ± 0.03	1.1 ± 0.03	1.0 ± 0.03	1.0 ± 0.03	1.0 ± 0.03	1.0 ± 0.00

Values are represented as mean ± standard error of mean.
Means with different lowercase letters within the same row are significantly different ($p < 0.05$).
Means with different uppercase letters within the same column for the same parameter are significantly different ($p < 0.05$).
1: Y- control, YA- Yogurt with agar-agar, YG- Yogurt with gelatin, YL- Yogurt with Lactic acid, YX- Yogurt with Disodium 5-guanylate, YXL- Yogurt with novel gel
LA: Lactic Acid