

Table S1. Redness of broth gels and food cubes

Redness (a*) of outer broth gel					
Inner food	Gelling agent	Storage time (days)			
		0	3	7	14
S ¹⁾	G1C1 ²⁾	-4.40±0.12 ^{eY 3)}	-4.13±0.20 ^{eY}	-5.97±0.74 ^{fZ}	-1.10±0.06 ^{aX}
	G1.5C0.5	-3.83±0.27 ^{eX}	-3.01±0.27 ^{dX}	-4.96±0.45 ^{defX}	-29.29±2.69 ^{bY}
	G2C0	-1.27±0.65 ^{bX}	0.24±0.19 ^{aX}	-3.71±0.23 ^{abcY}	-34.53±2.11 ^{cZ}
C	G1C1	-3.01±0.16 ^{dY}	-3.45±0.48 ^{dY}	-5.51±0.53 ^{efZ}	-1.36±0.22 ^{aX}
	G1.5C0.5	-3.90±0.06 ^{eX}	-3.09±0.53 ^{dX}	-3.31±0.67 ^{abX}	-27.54±1.89 ^{bY}
	G2C0	-1.91±0.11 ^{cX}	-0.71±0.14 ^{bX}	2.36±1.51 ^{gY}	-30.40±2.63 ^{bZ}
P	G1C1	-3.15±0.11 ^{dY}	-2.78±0.19 ^{dY}	-3.20±0.36 ^{aY}	-1.59±0.31 ^{aX}
	G1.5C0.5	-3.94±0.12 ^{eY}	-1.92±0.40 ^{cX}	-4.26±0.58 ^{bcdY}	-28.47±1.00 ^{bZ}
	G2C0	-0.38±0.55 ^{aX}	-1.88±0.56 ^{cX}	-4.63±0.31 ^{cdeY}	-35.60±2.09 ^{cZ}
Redness (a*) of inner food cubes					
Inner food	Gelling agent	Storage time (days)			
		0	3	7	14
S	G1C1	-12.01±1.66 ^{cdY}	-0.83±0.45 ^{aX}	-0.48±0.29 ^{aX}	-1.09±0.86 ^{aX}
	G1.5C0.5	-12.43±0.85 ^{deY}	-1.21±0.34 ^{aX}	-1.96±0.70 ^{aX}	-1.44±1.23 ^{aX}
	G2C0	-12.36±0.53 ^{deZ}	-3.63±1.70 ^{bX}	-6.62±1.65 ^{cdY}	-1.75±1.06 ^{aX}
C	G1C1	-8.39±1.03 ^{aZ}	-3.06±0.17 ^{bX}	-5.47±1.10 ^{bcY}	-4.21±0.59 ^{bXY}
	G1.5C0.5	-8.91±1.14 ^{abY}	-4.41±1.30 ^{bX}	-4.19±0.99 ^{bX}	-4.88±0.15 ^{bX}
	G2C0	-10.50±1.16 ^{bcY}	-4.06±0.38 ^{bX}	-4.38±0.25 ^{bX}	-4.44±0.49 ^{bX}
P	G1C1	-14.68±0.35 ^{fY}	-6.93±0.89 ^{cX}	-7.60±1.14 ^{deX}	-6.86±0.09 ^{cX}
	G1.5C0.5	-13.89±0.56 ^{efY}	-7.96±0.60 ^{cX}	-7.60±0.20 ^{deX}	-7.63±0.25 ^{cX}
	G2C0	-13.62±0.76 ^{defZ}	-7.63±0.35 ^{cX}	-8.86±0.80 ^{eY}	-8.03±0.32 ^{cXY}

All data are represented as mean ± standard deviation (SD).

¹⁾ S, shrimp; C, chicken; P, potato

²⁾ G1C1, gelatin 1 % and carrageenan 1 % mixture; G1.5C0.5, gelatin 1.5 % and carrageenan 0.5 % mixture; G2C0, gelatin 2 % (w/w %)

³⁾ Different superscripts within column (a-g) or within row (X-Z) indicates significant differences at p < 0.05.