

Table S2. Yellowness of broth gels and inner food cubes

Yellowness (b*) of outer broth gel					
Inner food	Gelling agent	Storage time (days)			
		0	3	7	14
S ¹⁾	G1C1 ²⁾	-2.15±0.47 ^{bX 3)}	-3.03±0.01 ^{bcY}	-2.66±0.39 ^{abXY}	-3.04±0.01 ^{cY}
	G1.5C0.5	-2.97±0.01 ^{cdY}	-3.35±0.56 ^{bcdY}	-3.48±0.30 ^{bY}	7.02±0.20 ^{bX}
	G2C0	-3.10±0.20 ^{dY}	-3.27±0.13 ^{bcdY}	-4.69±0.46 ^{cZ}	11.23±0.61 ^{aX}
C	G1C1	-1.45±0.10 ^{aX}	-1.99±0.03 ^{aY}	-2.70±0.33 ^{abZ}	-2.80±0.26 ^{cZ}
	G1.5C0.5	-2.59±0.33 ^{cY}	-3.46±0.49 ^{cdY}	-4.88±0.82 ^{cZ}	6.87±0.17 ^{bX}
	G2C0	-1.80±0.37 ^{abY}	-3.76±0.47 ^{deZ}	-4.51±1.07 ^{cZ}	10.58±0.71 ^{aX}
P	G1C1	-1.97±0.09 ^{bX}	-2.80±0.25 ^{bY}	-2.18±0.28 ^{aXY}	-3.69±0.57 ^{cZ}
	G1.5C0.5	-2.96±0.01 ^{cdY}	-4.18±0.16 ^{eZ}	-4.45±0.24 ^{cZ}	6.94±0.20 ^{bX}
	G2C0	-3.09±0.10 ^{dY}	-3.18±0.05 ^{bcdY}	-4.74±0.47 ^{cY}	10.74±1.87 ^{aX}
Yellowness (b*) of inner food cubes					
Inner food	Gelling agent	Storage time (days)			
		0	3	7	14
S	G1C1	4.12±0.69 ^{bcXY}	5.74±1.14 ^{cX}	2.95±0.81 ^{cY}	4.13±0.76 ^{cdeXY}
	G1.5C0.5	3.05±0.27 ^{cNS}	4.15±0.47 ^{de}	3.49±1.78 ^c	3.50±0.96 ^{de}
	G2C0	3.75±1.03 ^{cY}	5.01±0.65 ^{cdXY}	6.48±1.17 ^{bX}	5.17±0.29 ^{cXY}
C	G1C1	13.65±0.51 ^{aY}	15.15±0.44 ^{aX}	13.20±1.05 ^{aY}	15.24±0.74 ^{aX}
	G1.5C0.5	12.85±1.34 ^{aXY}	12.77±0.82 ^{bXY}	12.18±1.82 ^{aY}	14.92±0.90 ^{aX}
	G2C0	13.93±1.53 ^{aNS}	12.88±0.54 ^b	13.40±1.36 ^a	13.42±1.16 ^b
P	G1C1	5.43±0.92 ^{bX}	4.58±0.41 ^{cdeXY}	3.98±0.64 ^{cY}	4.61±0.22 ^{cdXY}
	G1.5C0.5	3.04±0.60 ^{cY}	1.58±0.33 ^{fZ}	3.24±0.70 ^{cXY}	4.09±0.40 ^{cdeX}
	G2C0	3.21±0.59 ^{cNS}	3.52±0.72 ^e	3.95±1.60 ^c	3.12±0.77 ^e

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-f) or within row (X-Z) indicates significant differences at p < 0.05. NS, not significant within row.