**Supplementary material**

**Table S1.** Compositional characteristics of pineapple fresh juice, cryoconcentrate (3rd cycle) and evaporate (per 100 g)ǂ

|  |  |  |  |
| --- | --- | --- | --- |
|  | Fresh pineapple juice | Cryoconcentrate | Evaporate |
| Water (g) | 87.15 ± 0.04a | 70.63 ± 0.03b | 68.94 ± 0.03c |
| Protein (g) | 0.57 ± 0.01b | 0.56 ± 0.02b | 1.04 ± 0.01a |
| Lipid (g) | 0.53 ± 0.03b | 0.50 ± 0.01b | 0.58 ± 0.01a |
| Fiber (g) | 0.00 ± 0.00 | 0.00 ± 0.00 | 0.00 ± 0.00 |
| Carbohydrate (g) | 11.55 ± 0.00c | 27.67 ± 0.01b | 28.74 ± 0.03a |
| Ash (g) | 0.20 ± 0.01c | 0.64 ± 0.02b | 0.70 ± 0.02a |
| Energy (kcal) | 53.25 | 117.42 | 124.34 |
| Total sugars (g) | 11.10 ± 0.01c | 26.20 ± 0.02b | 27.40 ± 0,02a |
| Sodium (mg) | 8.1 ± 0.2b | 9.6 ± 0.2a | 8.0 ± 0.3b |

Values with different superscript in a row are significantly different (p≤0.05), according to LSD test or t-student test.

ǂAverage values ± standard deviation, using AOAC methodology.