

Supplementary material

1 Particle size distribution of the beverage bases

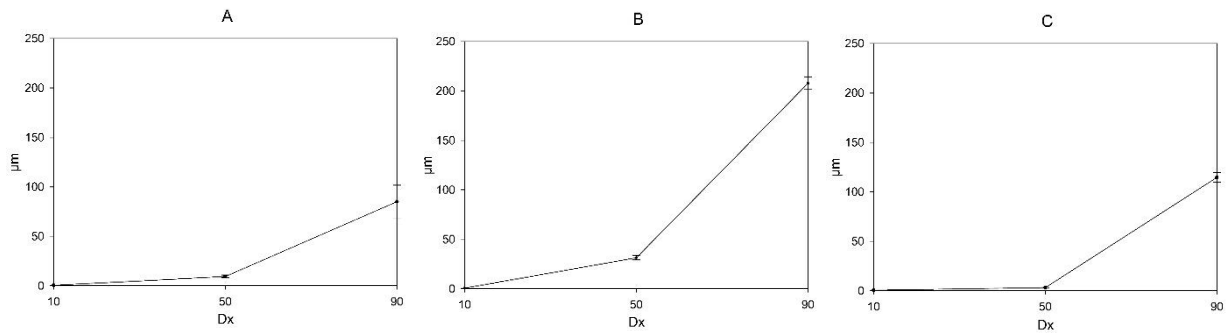


Figure 1 Particle size distribution of unprocessed orange juice concentrates and Fanta Orange; A: Fanta Orange, B: OJC1, C: OJC2; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

OJC1

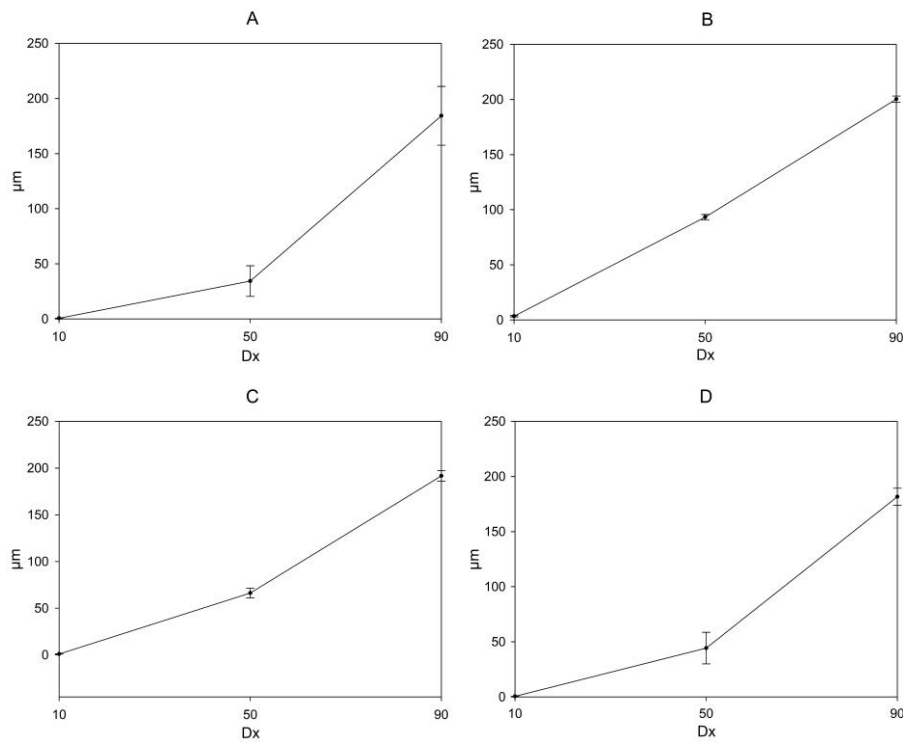


Figure 2 Particle size distribution of beverage bases with OJC1 containing different stabilizers before homogenization; A: pectin 2 g/kg, B: GG 2 g/kg, C: LBG: 2 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

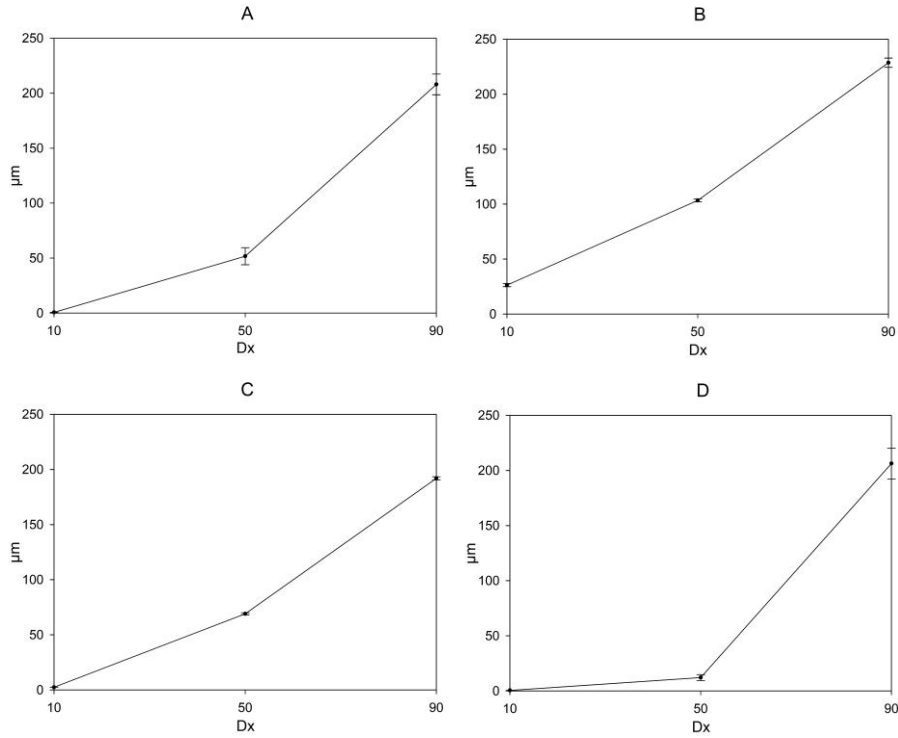


Figure 3 Particle size distribution of beverage bases with OJC1 containing different stabilizers before homogenization; A: pectin 5 g/kg, B: GG 5 g/kg, C: LBG: 5 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

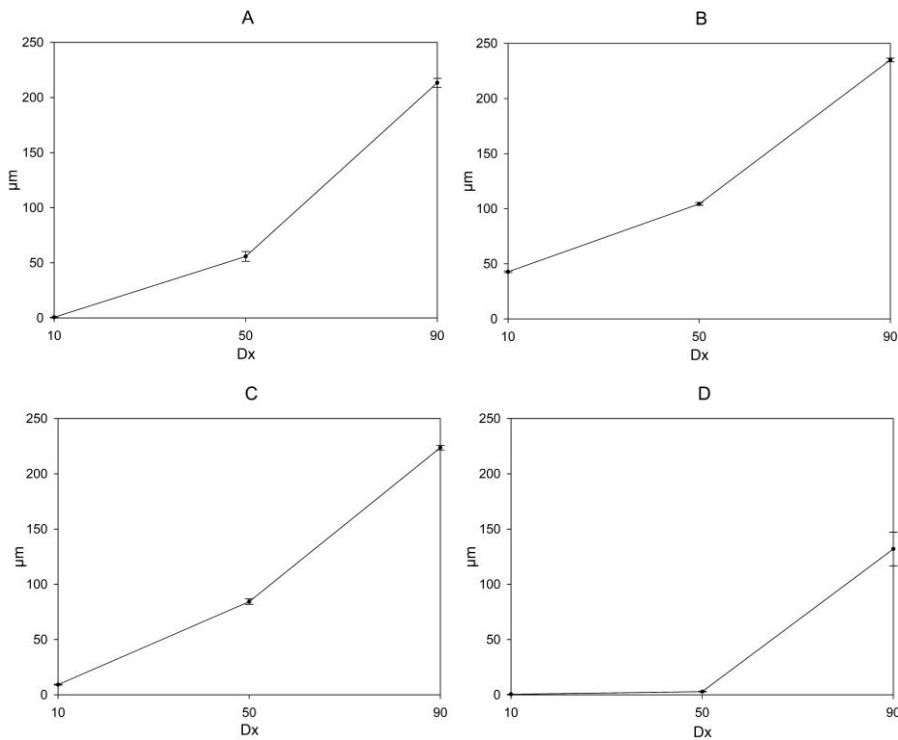


Figure 4 Particle size distribution of beverage bases with OJC1 containing different stabilizers before homogenization; A: pectin 10 g/kg, B: GG 10 g/kg, C: LBG: 10 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

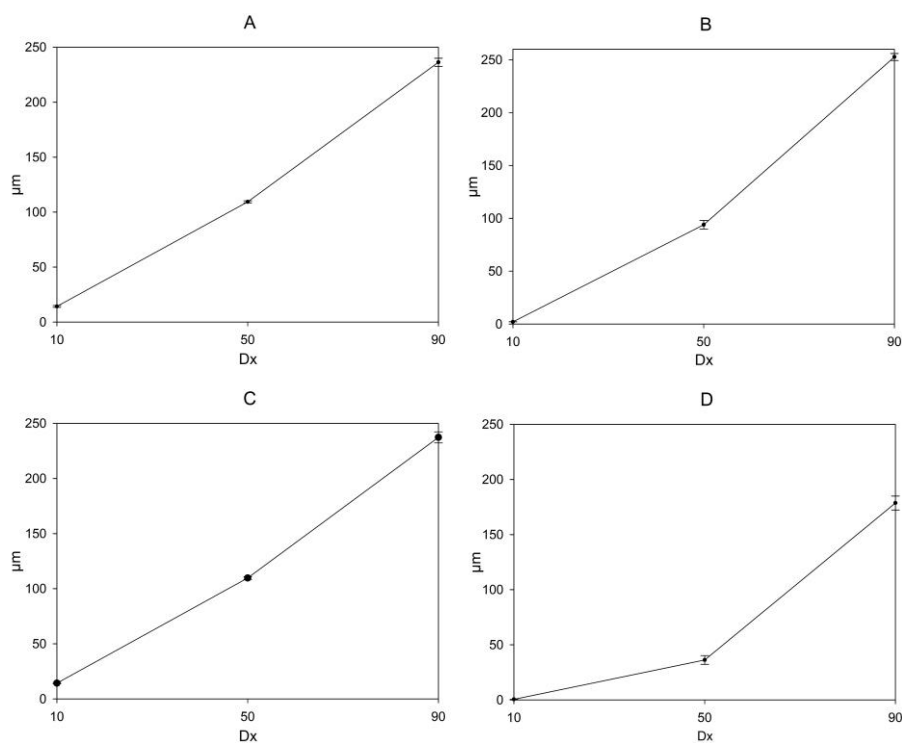


Figure 5 Particle size distribution of beverage bases with OJC1 containing different stabilizers before homogenization; A: 2.5 g pectin + 2.5 g GG per kg, B: 2.5 g pectin + 2.5 g LBG per kg, C: 2.5 g GG + 2.5 g LBG per kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

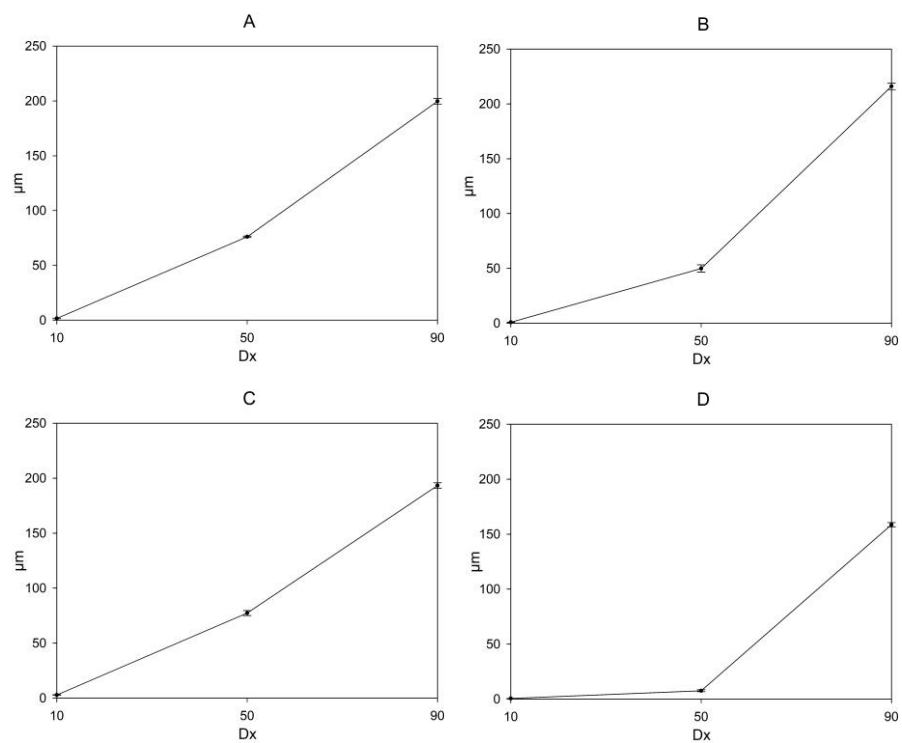


Figure 6 particle size distribution of beverage bases with OJC1 containing different stabilizers + 3 g OO before homogenization; A: 2.5 g pectin + 2.5 g GG per kg, B: 2.5 g pectin + 2.5 g LBG per kg, C: 2.5 g GG + 2.5 g LBG per kg, D:

blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

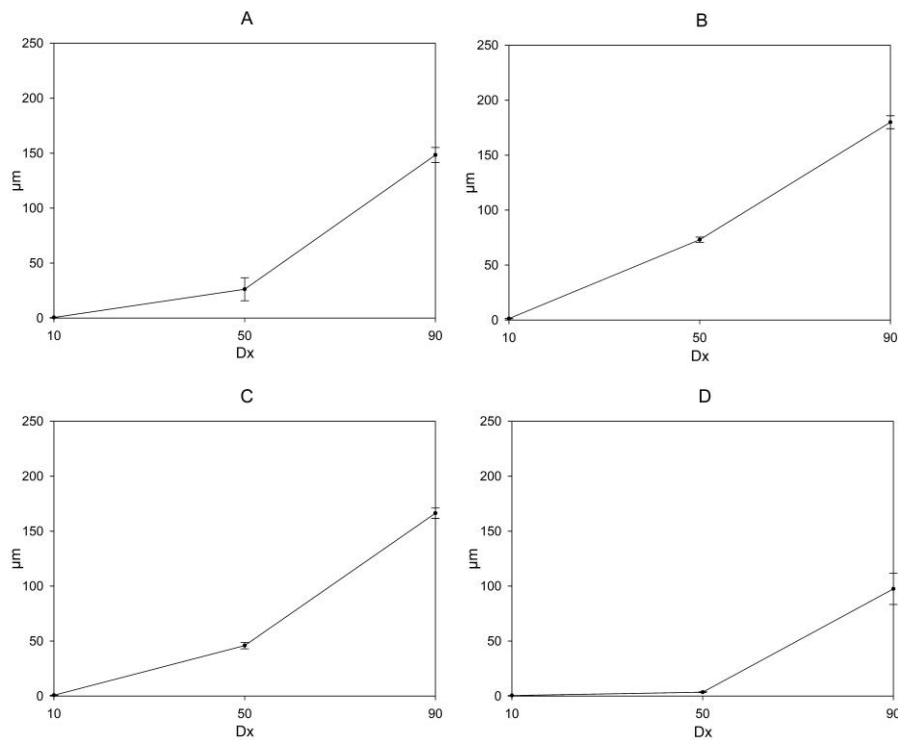


Figure 7 Particle size distribution of beverage bases with OJC1 containing different stabilizers after homogenization; A: pectin 2 g/kg, B: GG 2 g/kg, C: LBG: 2 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

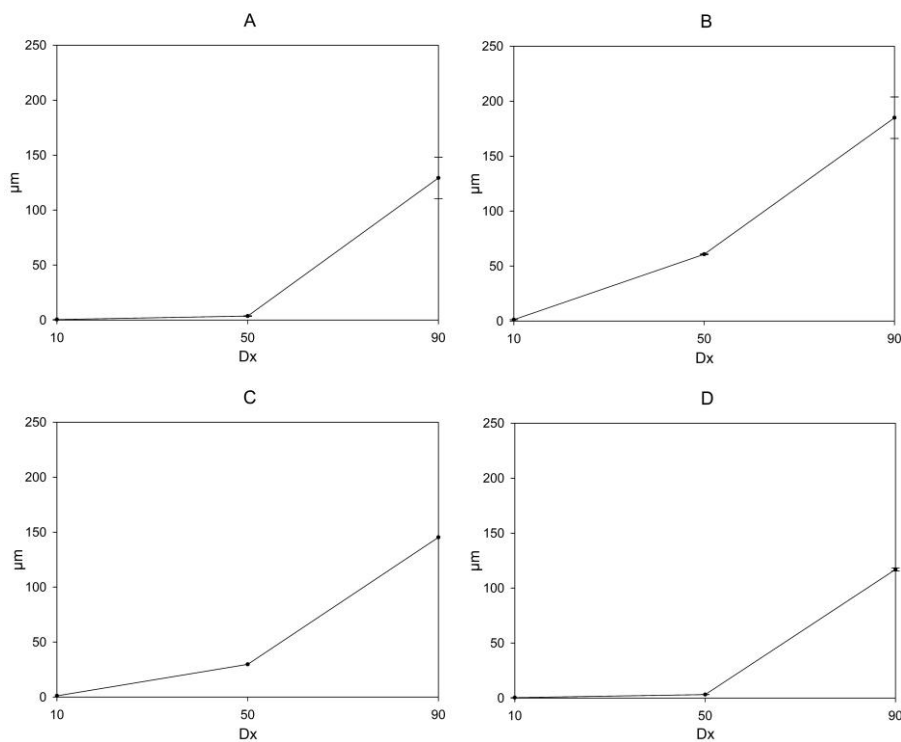


Figure 8 Particle size distribution of beverage bases with OJC1 containing different stabilizers after homogenization; A: pectin 5 g/kg, B: GG 5 g/kg, C: LBG: 5 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

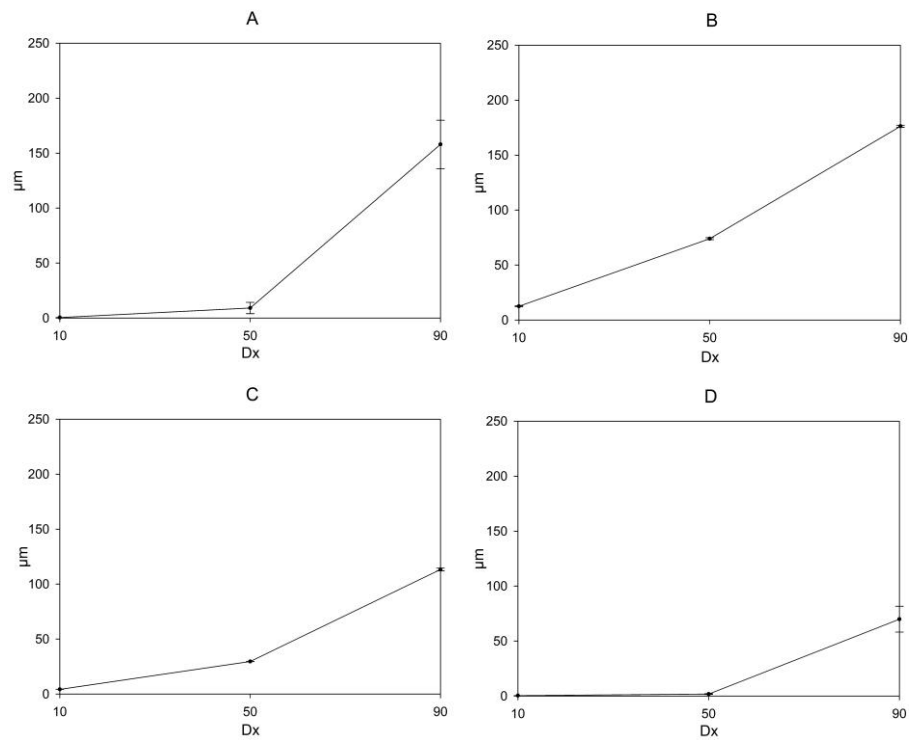


Figure 9 Particle size distribution of beverage bases with OJC1 containing different stabilizers after homogenization; A: pectin 10 g/kg, B: GG 10 g/kg, C: LBG: 10 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

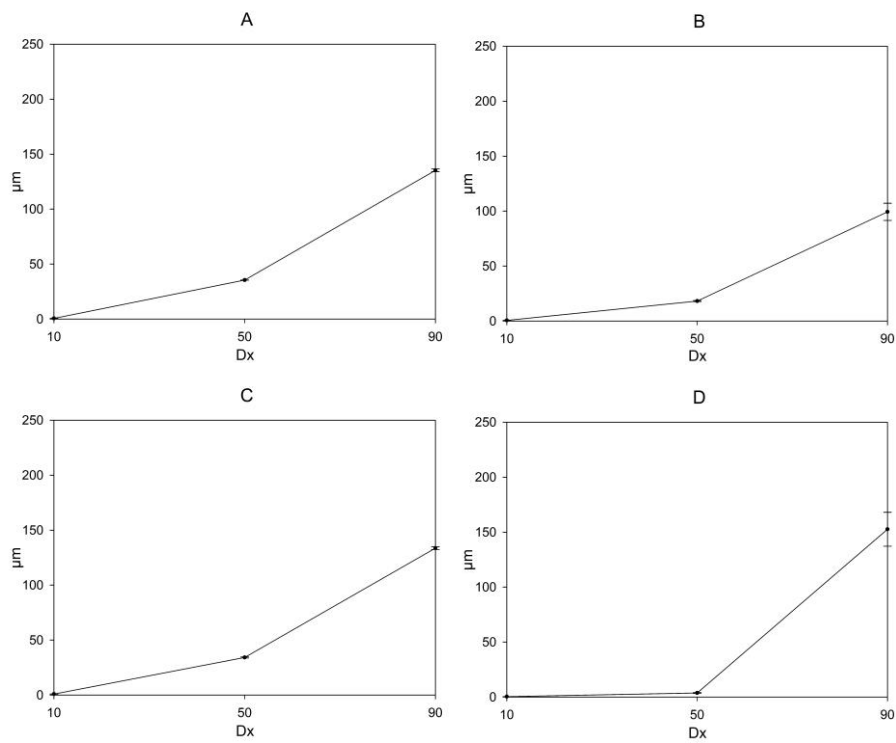


Figure 10 Particle size distribution of beverage bases with OJC1 containing different stabilizers after homogenization; A: 2.5 g pectin + 2.5 g GG per kg, B: 2.5 g pectin + 2.5 g LBG per kg, C: 2.5 g GG + 2.5 g LBG per kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

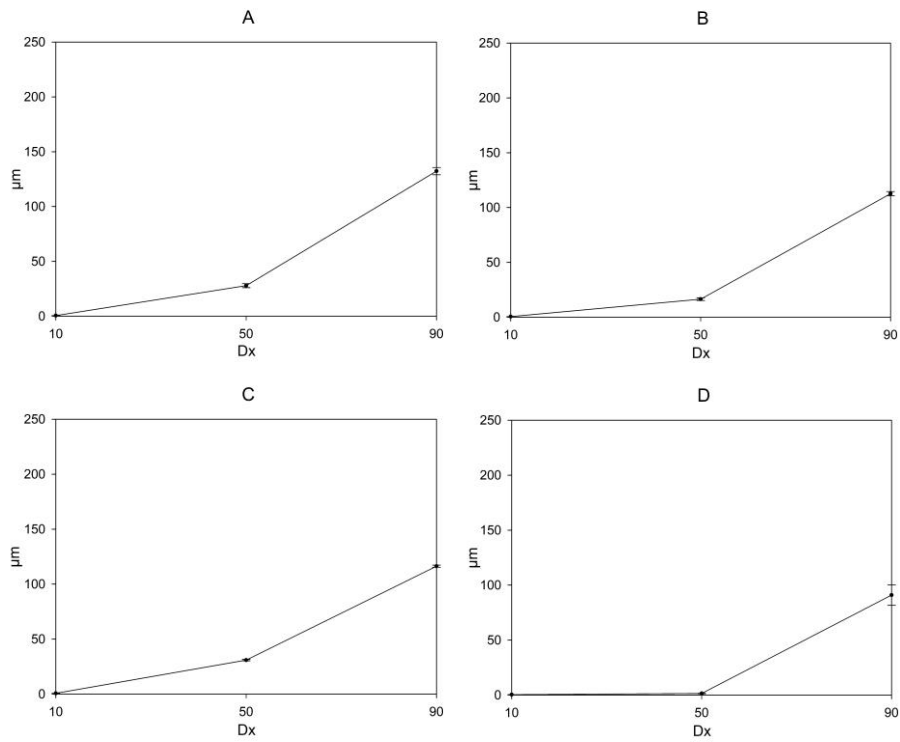


Figure s 11 Particle size distribution of beverage bases with OJC1 containing different stabilizers + 3 g OO after homogenization; A: 2.5 g pectin + 2.5 g GG per kg, B: 2.5 g pectin + 2.5 g LBG per kg, C: 2.5 g GG + 2.5 g LBG per kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

OJC2

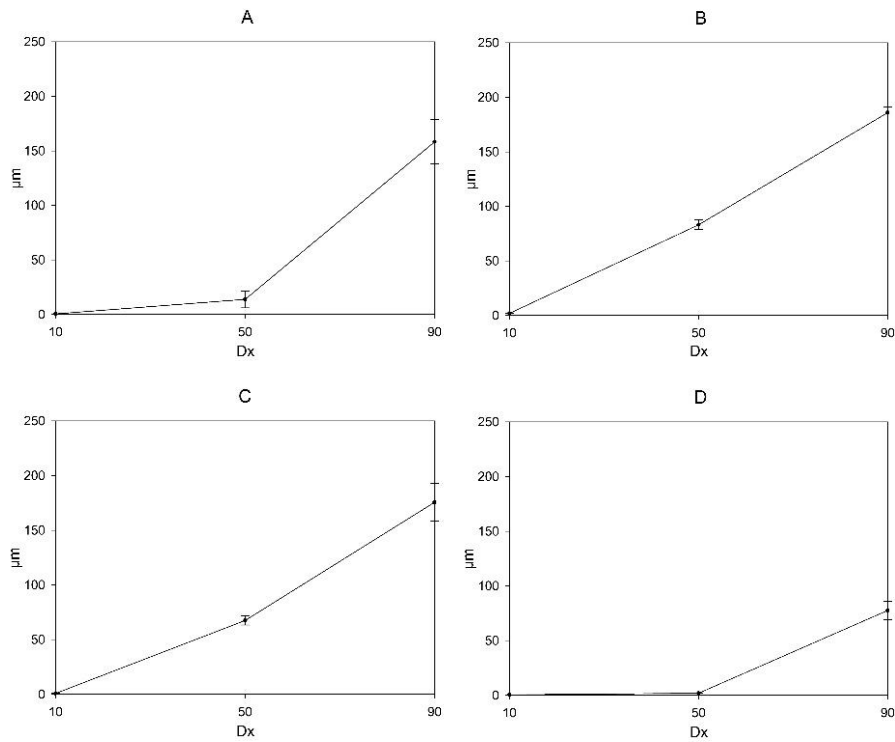


Figure 12 Particle size distribution of beverage bases with OJC2 containing different stabilizers before homogenization; A: pectin 2 g/kg, B: GG 2 g/kg, C: LBG: 2 g/kg, D: blank; mean values ± standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

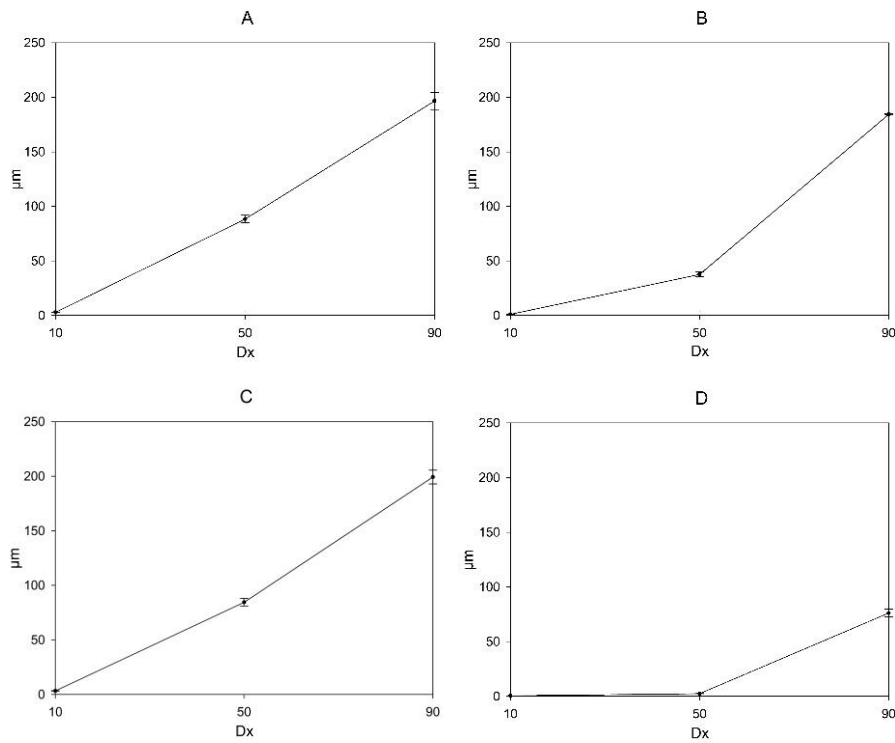


Figure 13 Particle size distribution of beverage bases with OJC2 containing different stabilizers before homogenization; A: 2.5 g pectin + 2.5 g GG per kg, B: 2.5 g pectin + 2.5 g LBG per kg, C: 2.5 g GG + 2.5 g LBG per kg, D: blank; mean values ± standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

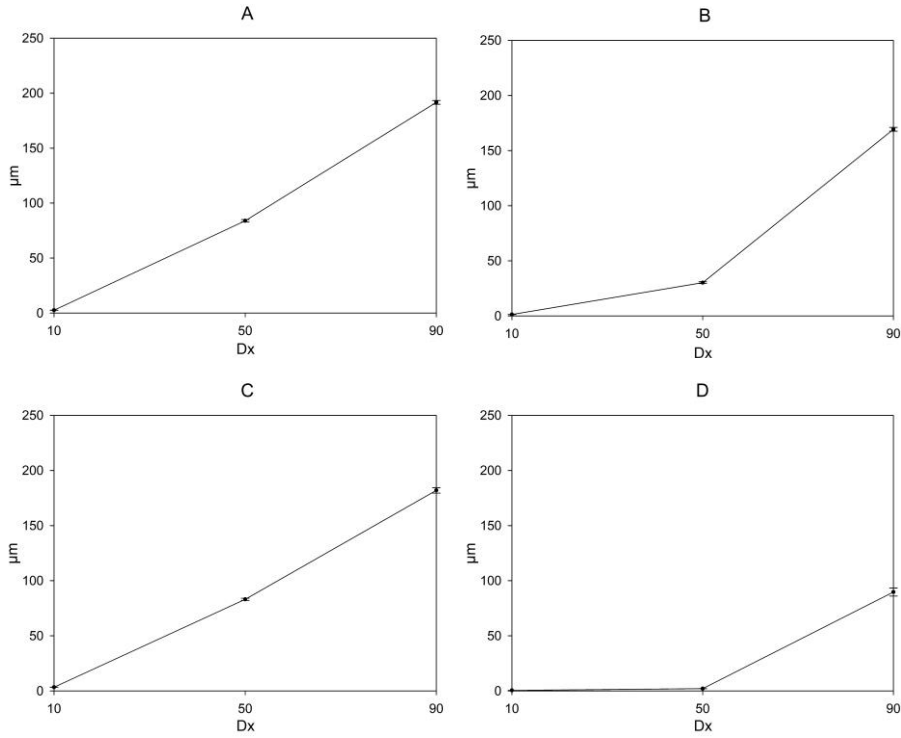


Figure 14 Particle size distribution of beverage bases with OJC2 containing different stabilizers before homogenization; A: 3 g pectin + 3 g GG per kg, B: 3 g pectin + 3 g LBG per kg, C: 3 g GG + 3 g LBG per kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

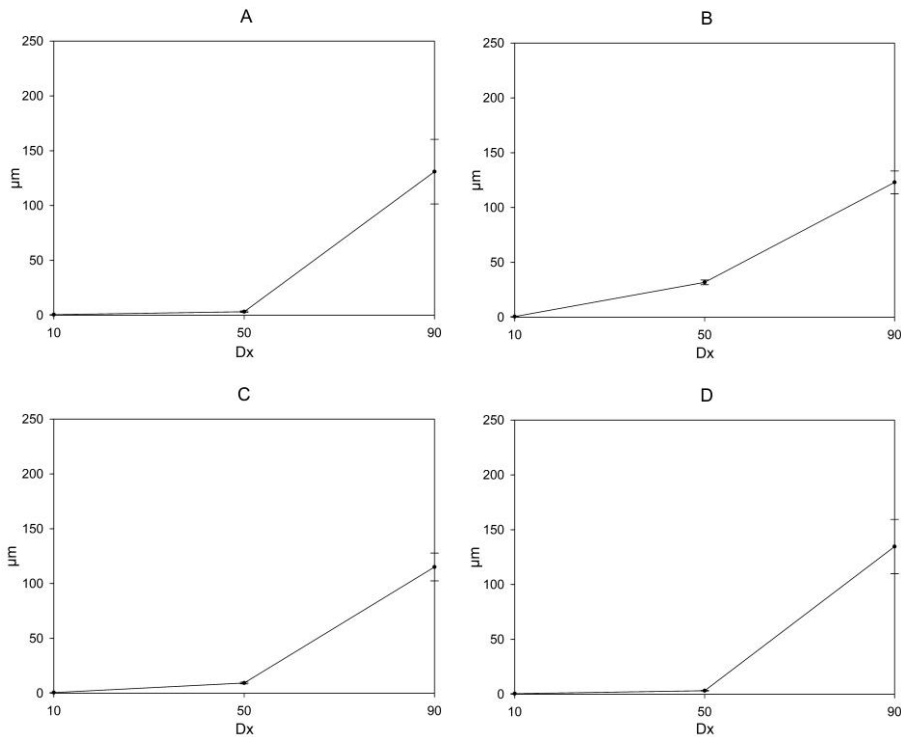


Figure 15 Particle size distribution of beverage bases with OJC2 containing different stabilizers after homogenization; A: pectin 2 g/kg, B: GG 2 g/kg, C: LBG: 2 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

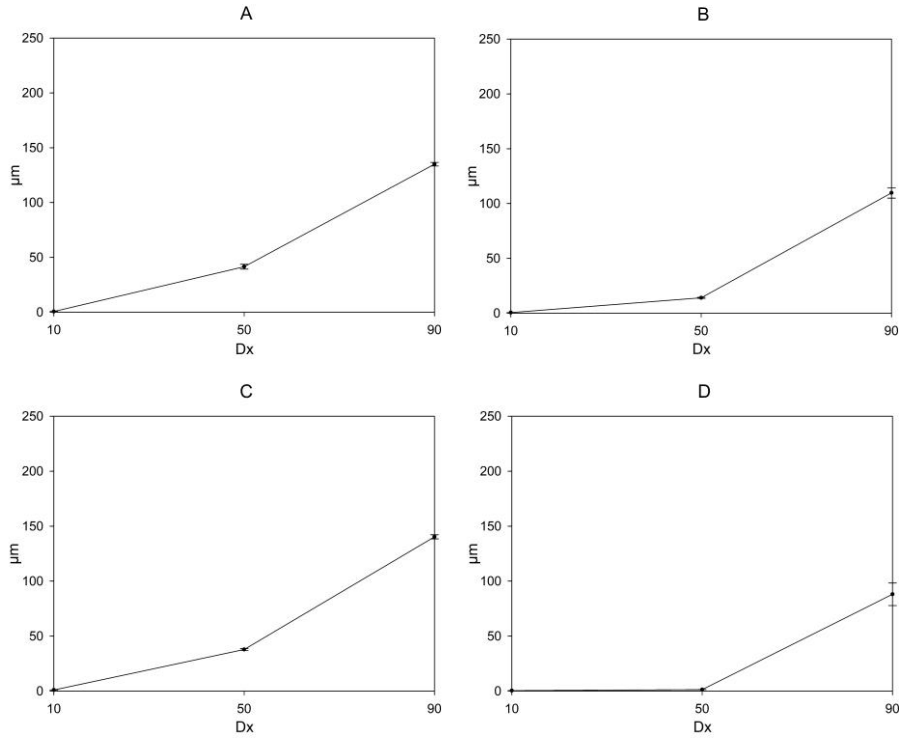


Figure 16 Particle size distribution of beverage bases with OJC2 containing different stabilizers after homogenization; A: 2.5 g pectin + 2.5 g GG per kg, B: 2.5 g pectin + 2.5 g LBG per kg, C: 2.5 g GG + 2.5 g LBG per kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

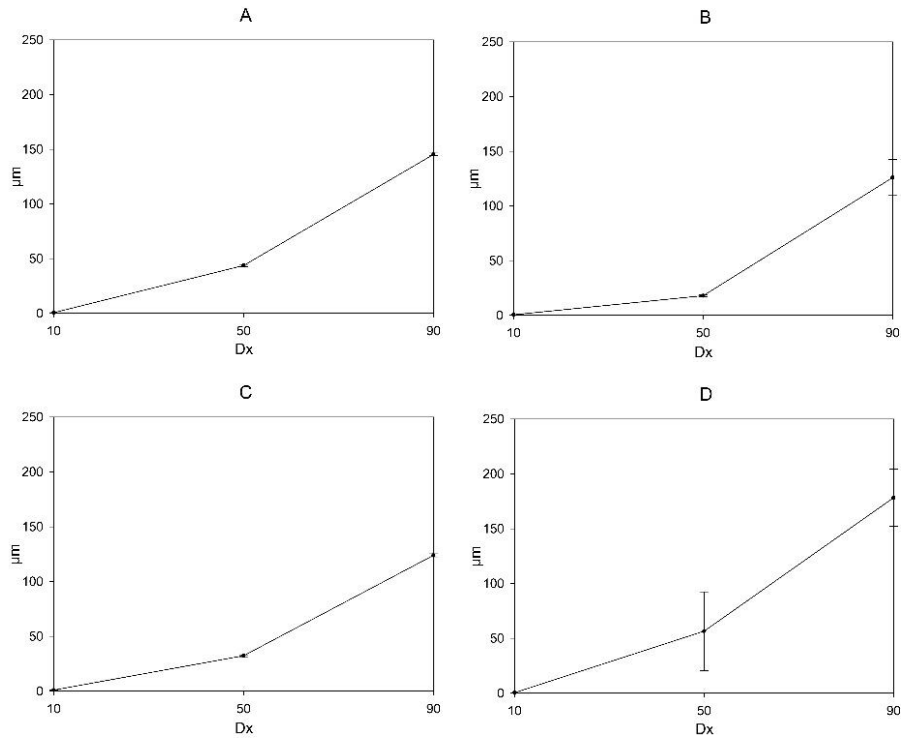


Figure s 17 Particle size distribution of beverage bases with OJC2 containing different stabilizers after homogenization; A: 3 g pectin + 3 g GG per kg, B: 3 g pectin + 3 g LBG per kg, C: 3 g GG + 3 g LBG per kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

2 turbidity stability of the RTD-beverages

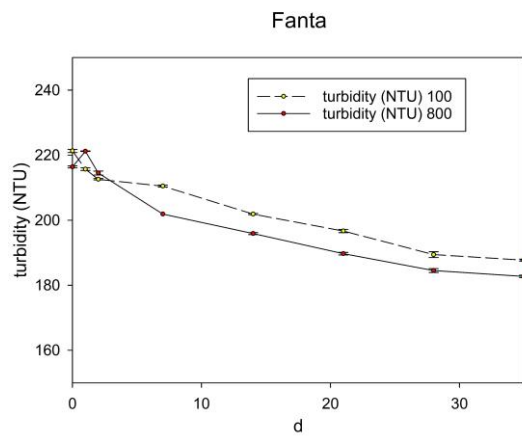


Figure 18 Turbidity stability of Fanta Orange stored for 35 days at RT in 1 l PET-bottles; the dotted line shows the turbidity in NTU (nephelometric turbidity units) at 100 ml and the continuous line at 800 ml of the bottle; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

OJC1

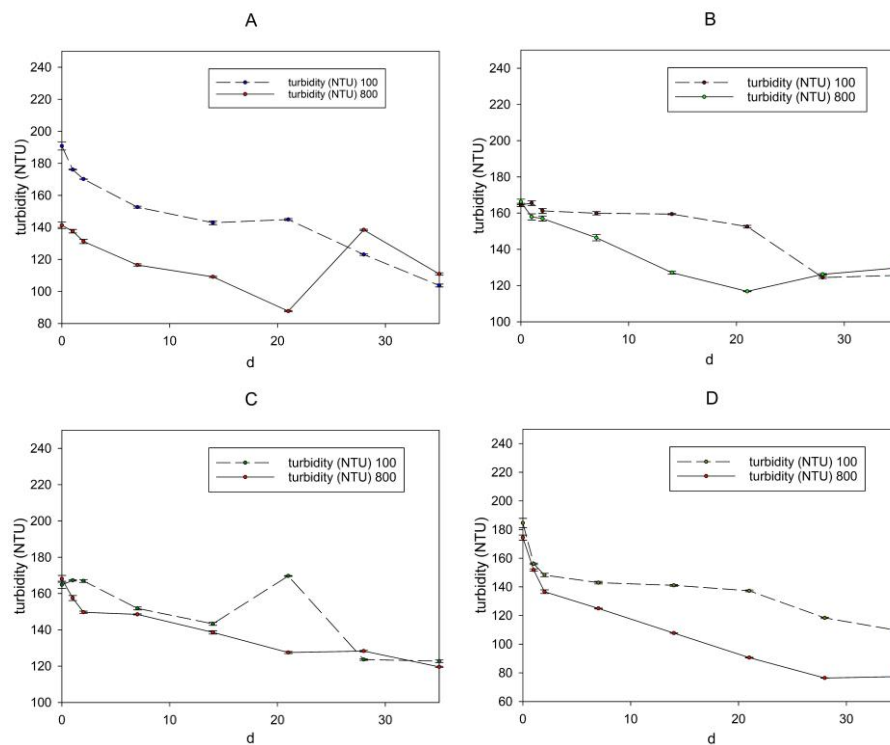


Figure 19 Turbidity stability of RTD-beverages with OJC1 stored for 35 days at RT in 1 l PET-bottles; A: pectin 2 g/kg, B: GG 2 g/kg, C: LBG 2 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

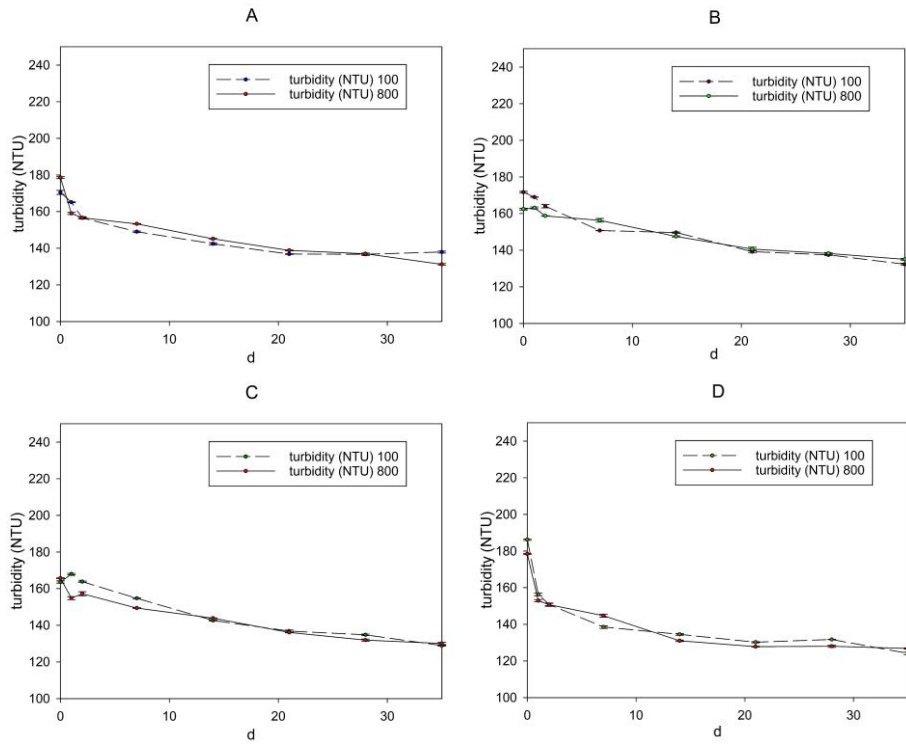


Figure 20 Turbidity stability of RTD-beverages with OJC1 stored for 35 days at RT in 1 l PET-bottles; A: pectin 5 g/kg, B: GG 5 g/kg, C: LBG 5 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

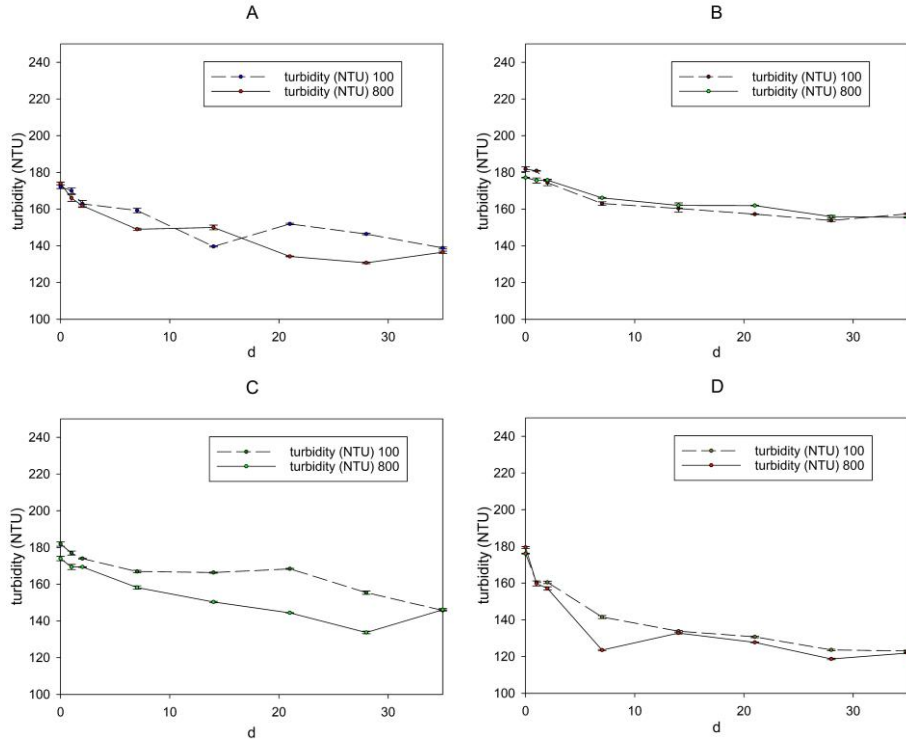


Figure 21 Turbidity stability of RTD-beverages with OJC1 stored for 35 days at RT in 1 l PET-bottles; A: pectin 10 g/kg, B: GG 10 g/kg, C: LBG 10 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

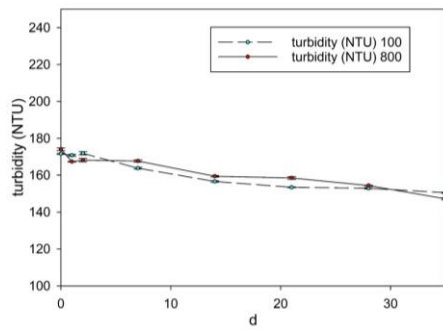


Figure s 22 Turbidity stability of RTD-beverages with OJC1 stored for 35 days at RT in 1 l PET-bottles; 2.5 g pectin + 2.5 g LBG per kg; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

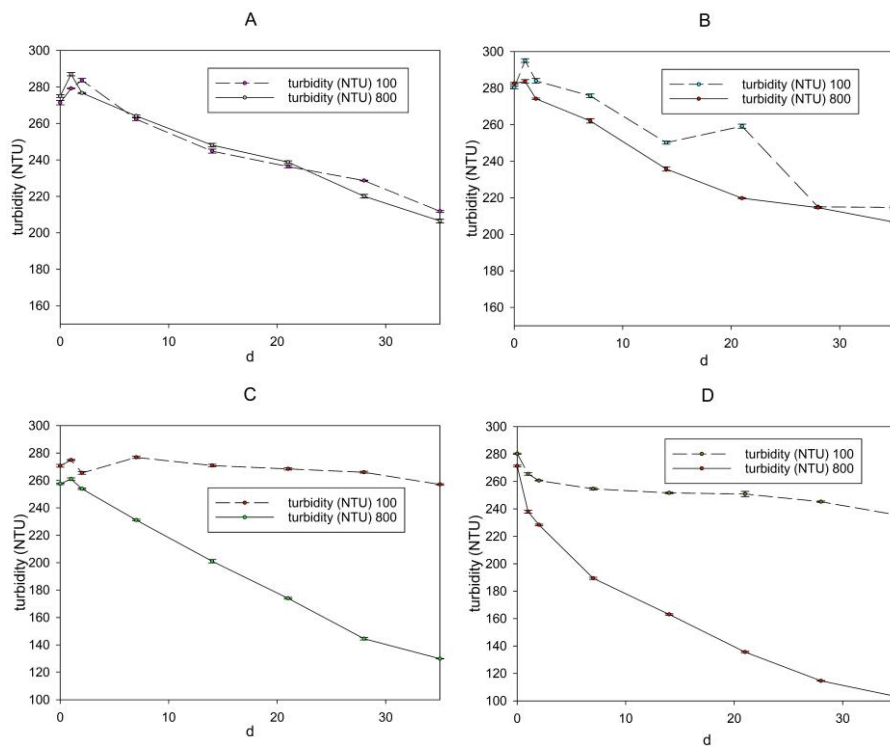


Figure s 23 Turbidity stability of RTD-beverages with OJC1 + 3 g OO stored for 35 days at RT in 1 l PET-bottles; A: 2.5 g pectin + 2.5 g GG per kg, B: 2.5 g pectin + 2.5 g LBG per kg C: 2.5 g GG + 2.5 g LBG per kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$

OJC2

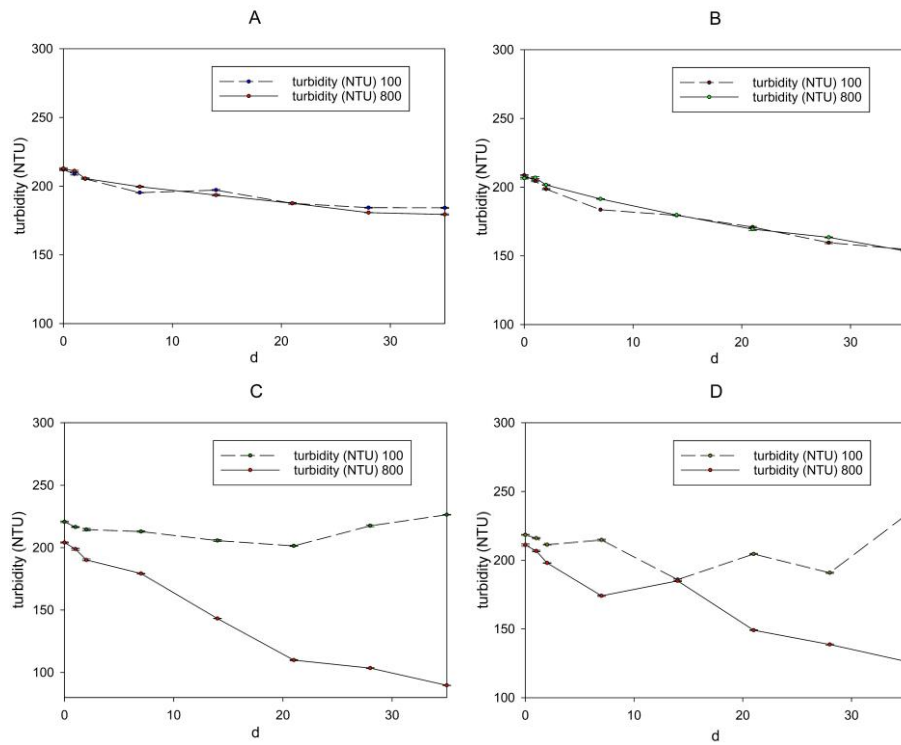


Figure s 24 Turbidity stability of RTD-beverages with OJC2 stored for 35 days at RT in 1 l PET-bottles; A: pectin 2 g/kg, B: GG 2 g/kg, C: LBG 2 g/kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

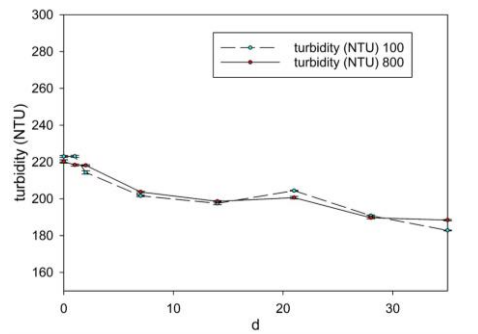


Figure s 25 Turbidity stability of RTD-beverages with OJC2 stored for 35 days at RT in 1 l PET-bottles; 2.5 g pectin + 2.5 g LBG per kg; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC (n=3) and calculated at a significance level of $p < 0.05$

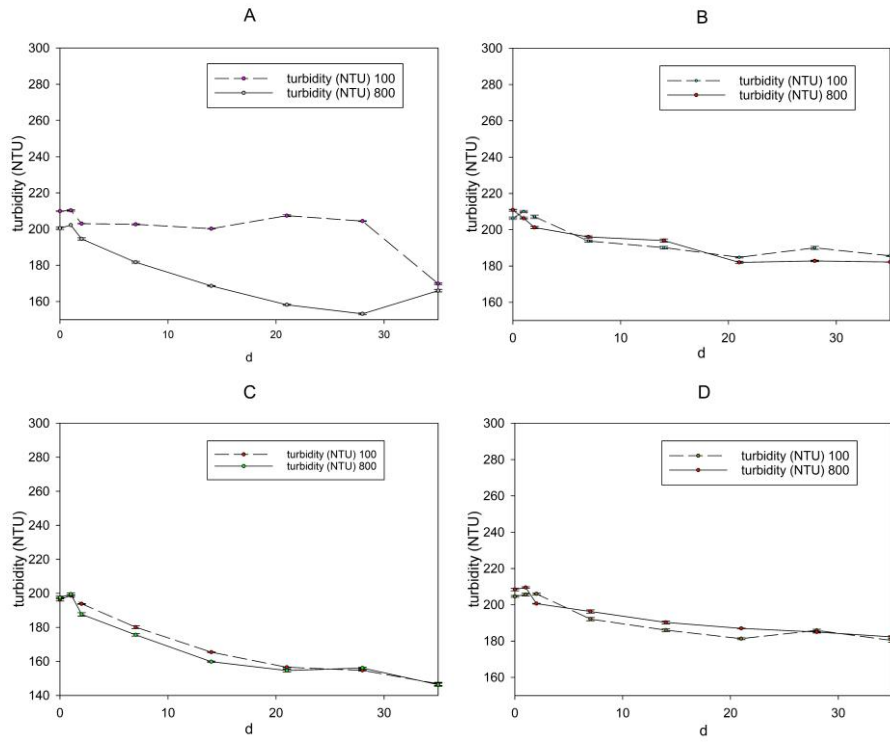


Figure s 26 Turbidity stability of RTD-beverages with OJC2 stored for 35 days at RT in 1 l PET-bottles; A: 3 g pectin + 3 g GG per kg, B: 3 g pectin + 3 g LBG per kg C: 3 g GG + 3 g LBG per kg, D: blank; mean values \pm standard deviations; differences between groups were evaluated for significance based on mean AUC ($n=3$) and calculated at a significance level of $p < 0.05$