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Micronutrient Fortified Soymilk Processing Supplemental Data Tables

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Data Set Description

This data set contains Supplemental Tables (created using Microsoft Word) for the following manuscript submitted for publication:

Vitamin stability and sensory acceptability in micronutrient-fortified soymilk prepared by small-scale batch processing

Authors: Dallin M. Hardy, Oscar A. Pike, Bradley J. Taylor, Michael L. Dunn

The above manuscript was prepared with modifications from portions of the M.S. thesis of Dallin M. Hardy, which can be found at: <https://scholarsarchive.byu.edu/etd/8284/>

The data set includes five supplementary tables containing data values that had no statistically significant differences between treatments.

Tables included in the data set:

Supplemental Table 1. Vitamin content of unfortified bulk soymilk held for various times after pasteurization before cooling. [shows no difference over 15 minute holding time]

Supplemental Table 2. Vitamin content of micronutrient **fortified** soymilk cooled in ambient temperature water or in an ice water bath. [shows no difference with or without cooling]

Supplemental Table 3. Vitamin content of **unfortified** soymilk cooled in ambient temperature water or in an ice water bath. [shows no difference with or without cooling]

Supplemental Table 4. Differences in panelist responses to the question: “If you were served a full cup of this sample in your school cafeteria, would you DRINK all of it or not?” for micronutrient fortified vs. unfortified soymilk. [shows no difference between fortified vs. unfortified soymilk]

Supplemental Table 5. Panelist rankings of micronutrient fortified and unfortified soymilk samples in order of preference. [shows no difference between fortified vs. unfortified soymilk]

- At a minimum, it should contain a list of every file in the data set and a brief description of the data included in each file.
- Ideally, there should be a detailed description of the data in each file including software used, data units (i.e. tabular columns, data records, etc.) and their meanings, and any caveats related to the use of the data.
- The better the data description document, the easier the data will be to use and the more likely it will be used and cited.