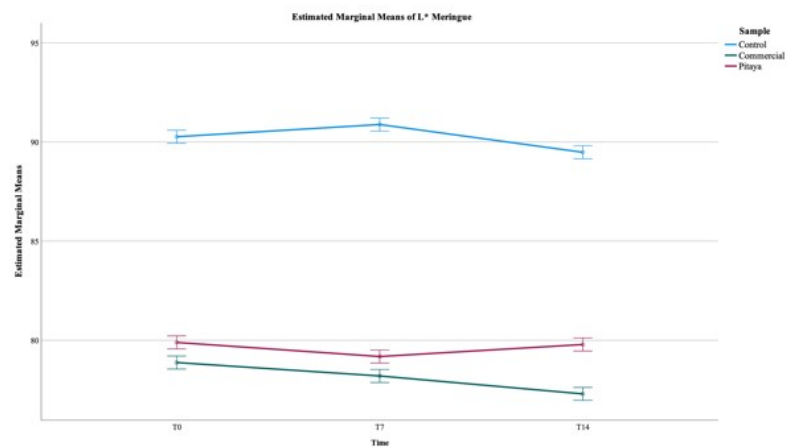
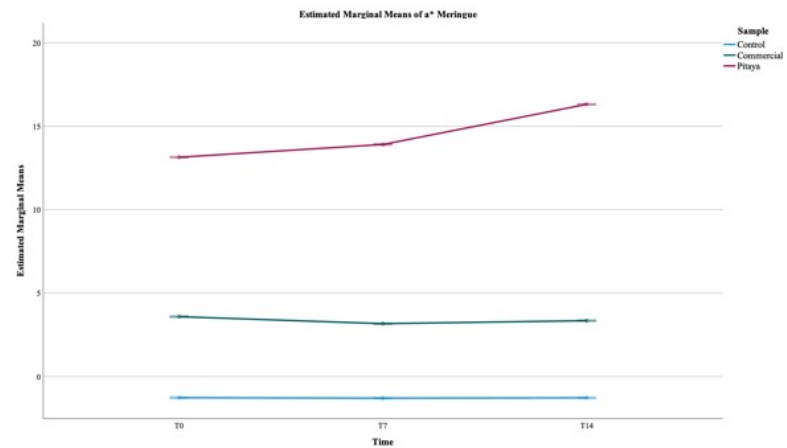


Supplemental material

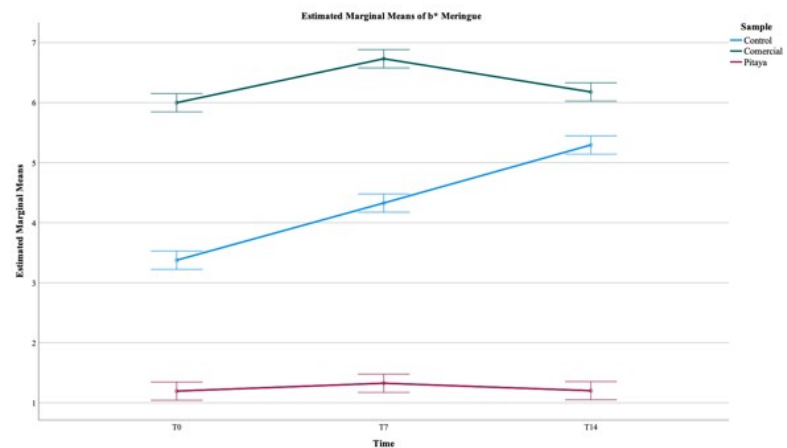
(A)



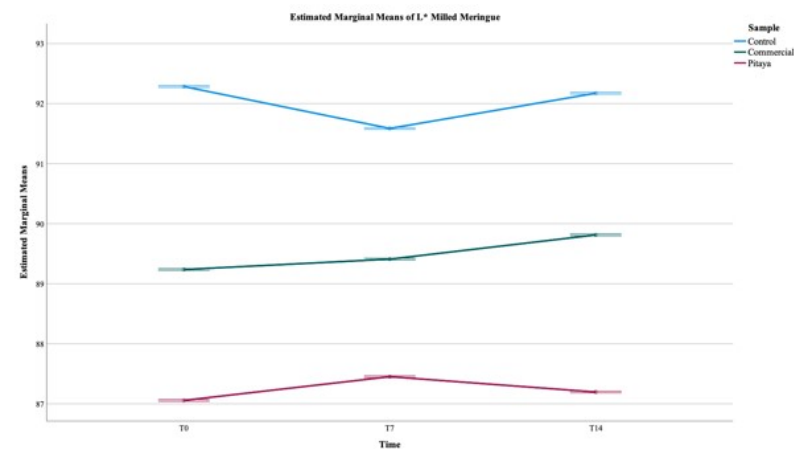
(B)



(C)



(D)



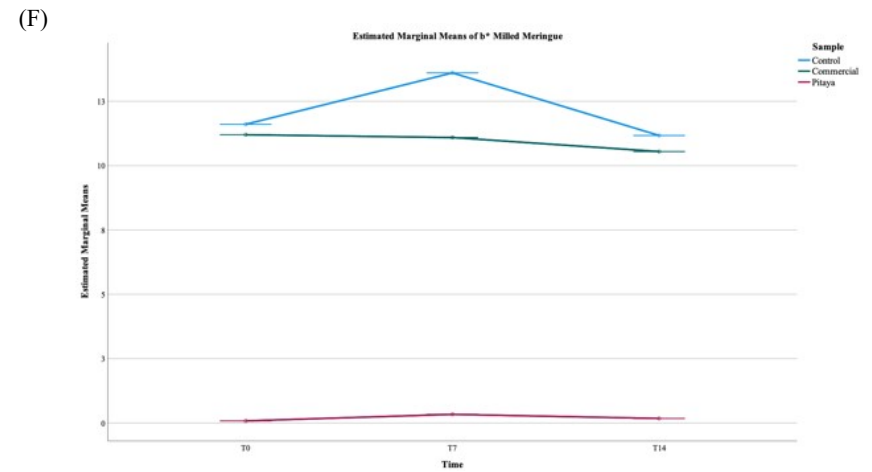
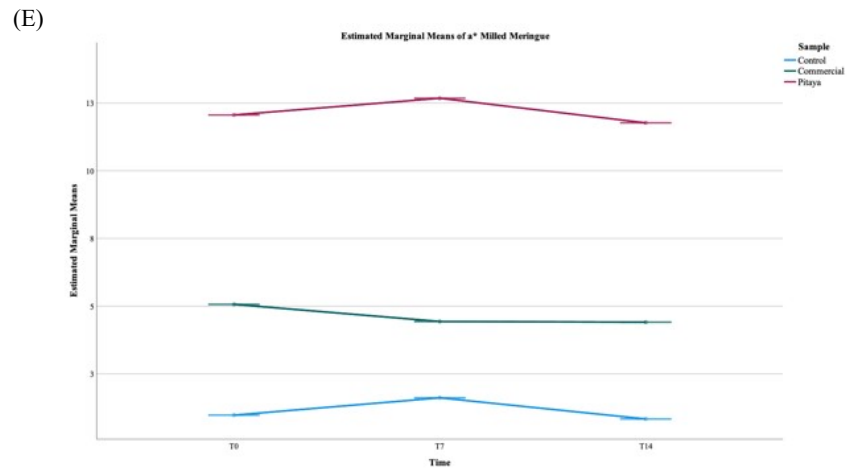


Figure 1. EMM plots of external color of Meringue cake (A) L*, (B) a*, (C) b*, and milled Meringue powder, (D) L*, (E) a* and (F) b*.

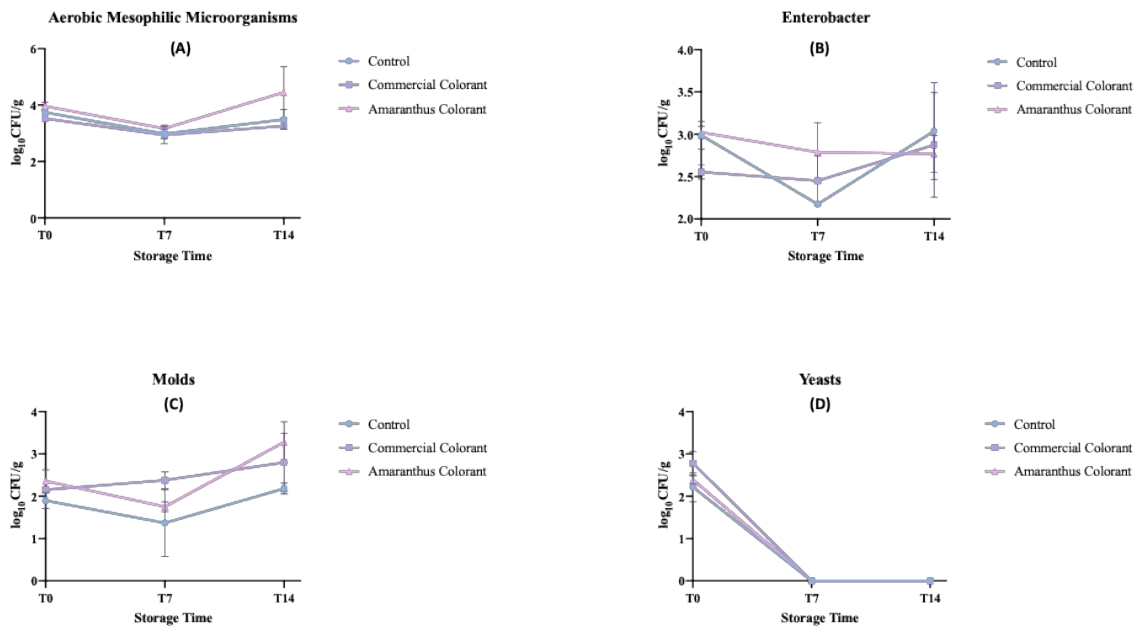


Figure 2. Microbial loads over 14 days of storage at room temperature: A) Aerobic mesophilic microorganisms; B) Enterobacter; C) Molds; D) Yeasts.

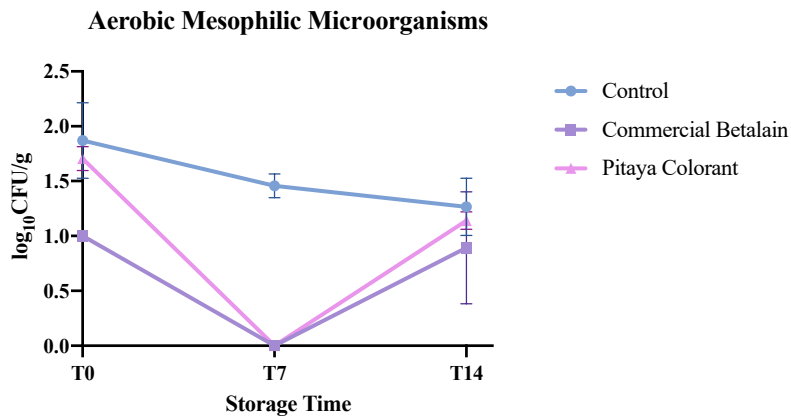


Figure 3. Microbial load of aerobic mesophilic microorganisms over 14 days of storage at room temperature.