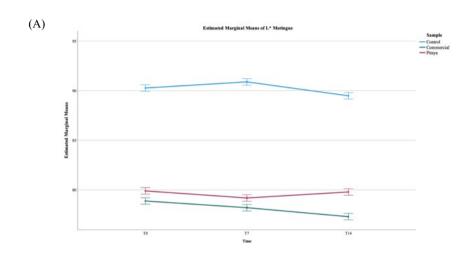
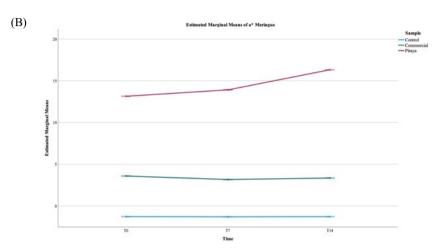
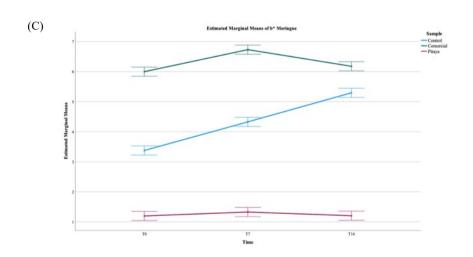
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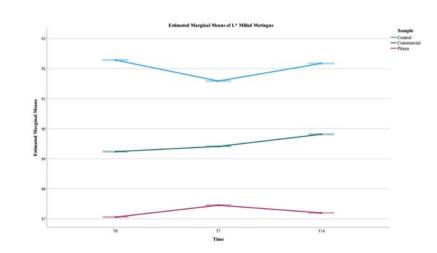
Supplemental material





(D)





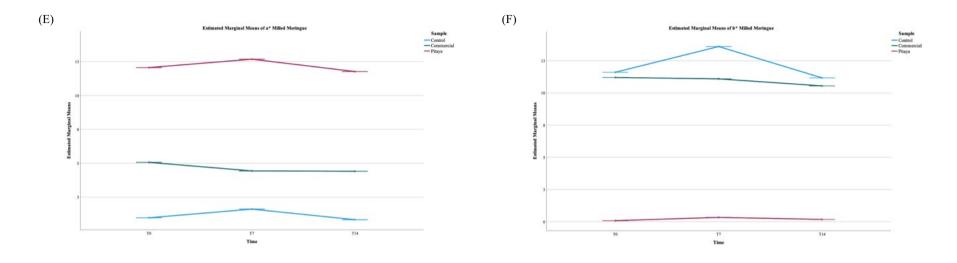


Figure 1. EMM plots of external color of Meringue cake (A) L*, (B) a*, (C) b*, and milled Meringue powder, (D) L*, (E) a* and (F) b*.

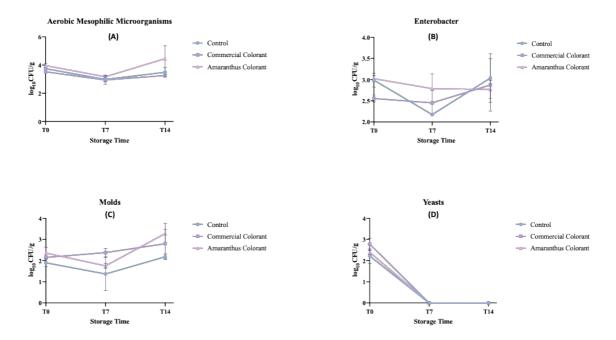


Figure 2. Microbial loads over 14 days of storage at room temoperature: A) Aerobic mesophilic microorganisms; B) Enterobacter; C) Molds; D) Yeasts.

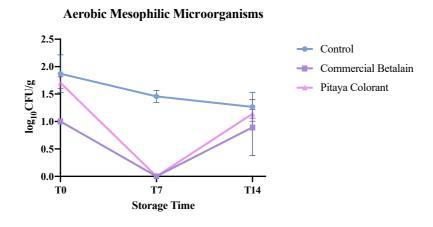


Figure 3. Microbial load of aerobic mesophilic microorganisms over 14 days of storage at room temperature.