

# **The bioactive substances in spent black tea and Arabic coffee could improve the nutritional value and extend the shelf-life of sponge cake after fortification**

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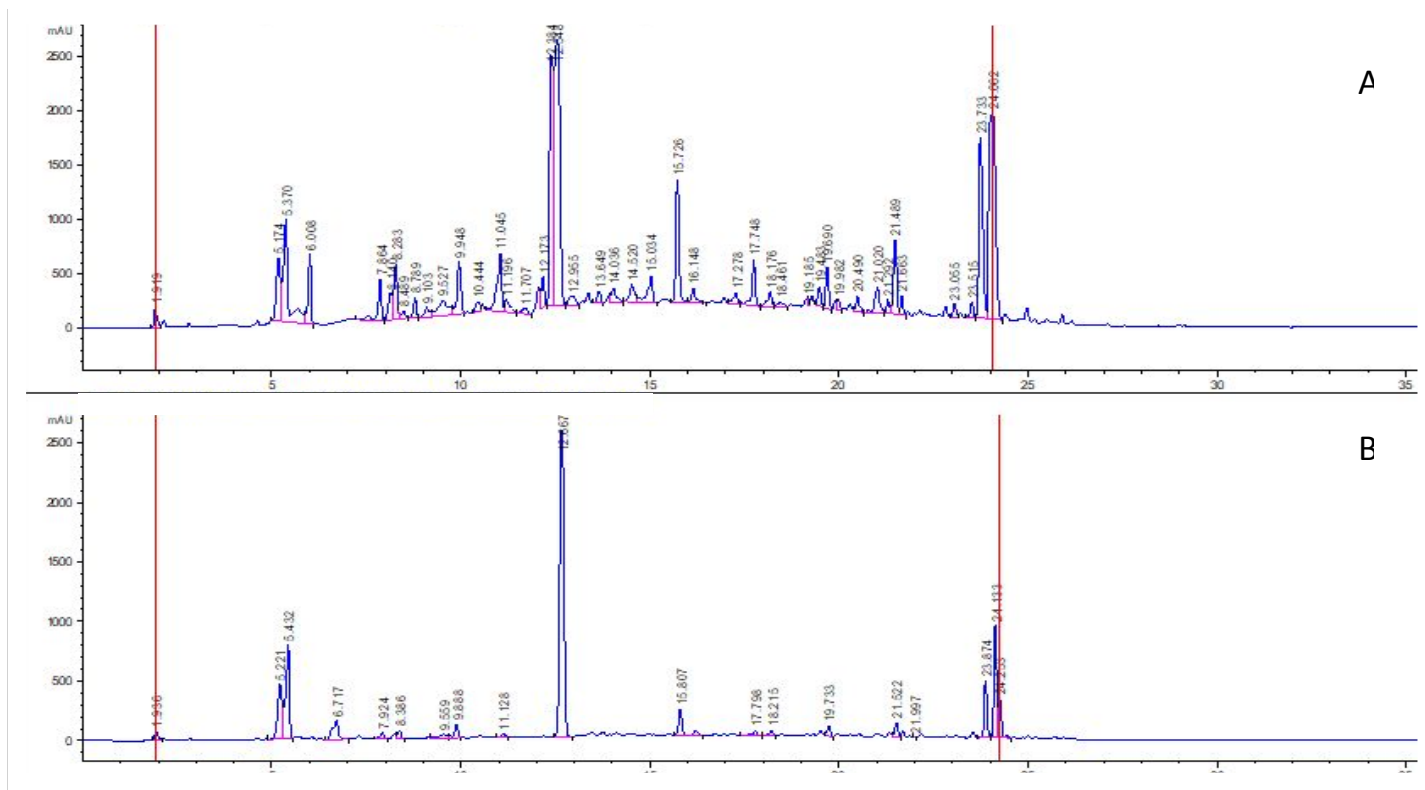
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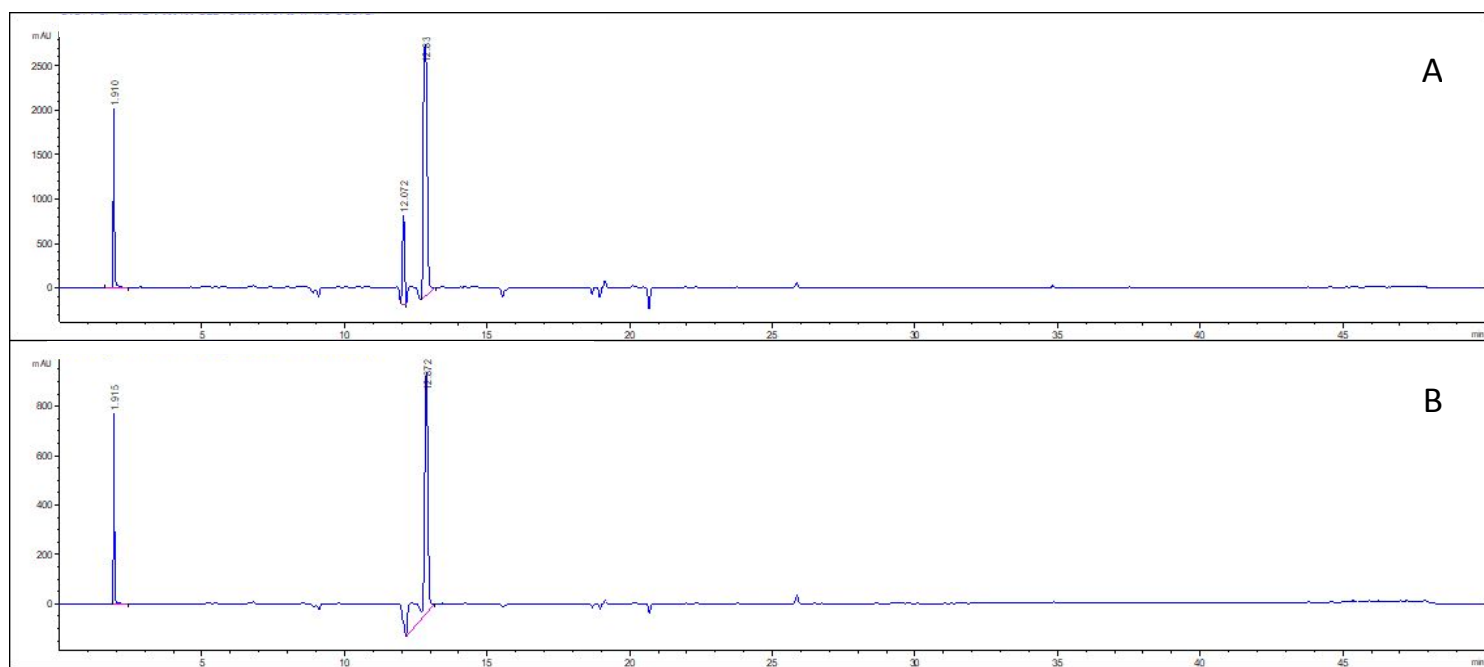
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**Submitted to ACS OMEGA**



**Figure S1.** Chromatogram of polyphenolic compounds of tea powder extract (A) and spent tea powder extract (B).



**Figure S2.** Chromatogram of polyphenolic compounds of coffee powder extract (A) and spent coffee powder extract (B).

**Table S1.** Total bacterial and mold and yeast count per log cfu/gm in sponge cake fortified with different levels of spent coffee or tea during different storage periods. According to Duncan's test at  $p \leq 0.05$ , the different letters represent the significance inside each column.

Category	Total count (log cfu/gm)	Mold and yeast (log cfu/gm)
Control-0d	1.837 k	0.000 l
Control-7d	2.943 bc	2.443 c
Control-14d	3.433 a	2.857 a
C-STP1-0d	1.670 l	0.000 l
C-STP1-7d	2.763 de	2.213 e
C-STP1-14d	2.827 cde	2.620 b
C-STP2-0d	1.530 lm	0.000 l
C-STP2-7d	2.670 ef	2.110 g
C-STP2-14d	3.017 b	2.433 c
C-STP3-0d	1.440 mn	0.000 l
C-STP3-7d	2.327 i	1.840 j
C-STP3-14d	2.530 fgh	2.173 f
C-SCP1-0d	1.417 mn	0.000 l
C-SCP1-7d	2.547 fg	2.027 h
C-SCP1-14d	2.877 bcd	2.643 b
C-SCP2-0d	1.327 n	0.000 l
C-SCP2-7d	2.423 ghi	1.940 i
C-SCP2-14d	2.750 de	2.333 d
C-SCP3-0d	1.270 n	0.000 l
C-SCP3-7d	2.167 j	1.760 k
C-SCP3-14d	2.367 hi	2.060 h

*C-SCP1, C-SCP2, and C-SCP3: cakes with the addition of 1, 2 and 3% spent coffee powder; C-STP1, C-STP2, and C-STP3: cakes with the addition of 1, 2 and 3% spent tea powder.*