

Table S1. Effects of extrusion cooking and grape pomace addition on percentage (%) mass of particles retained in sieves of cassava-soy composite

Treatment	Grape pomace addition (%)	< 38 μm	38 - 75 μm	75 – 180 μm	180 - 212 μm	212 – 500 μm	> 500 μm
raw	0	70.8 ^d \pm 0.4	3.0 ^b \pm 0.6	3.5 ^a \pm 0.5	2.2 ^{ab} \pm 0.3	12.3 ^c \pm 0.7	8.4 ^{ab} \pm 0.6
	10	55.6 ^b \pm 0.5	1.0 ^a \pm 0.0	3.2 ^a \pm 0.0	2.3 ^{ab} \pm 0.0	21.4 ^d \pm 0.1	16.6 ^c \pm 0.2
	20	50.8 ^a \pm 0.5	2.8 ^{ab} \pm 0.3	2.6 ^a \pm 0.6	3.1 ^b \pm 0.3	22.7 ^d \pm 0.8	17.9 ^c \pm 0.3
Extruded	0	79.8 ^e \pm 0.8	4.1 ^{bc} \pm 0.7	5.1 ^a \pm 0.2	1.4 ^a \pm 0.1	3.2 ^a \pm 0.9	6.4 ^a \pm 0.2
	10	72.6 ^d \pm 0.7	2.5 ^{ab} \pm 0.4	3.6 ^a \pm 0.6	5.8 ^c \pm 0.3	5.6 ^{ab} \pm 0.8	9.8 ^b \pm 0.8
	20	65.3 ^c \pm 1.5	5.7 ^c \pm 0.4	4.7 ^a \pm 0.5	5.7 ^c \pm 0.4	7.7 ^b \pm 0.7	10.9 ^b \pm 0.8

Values are means \pm standard deviations of 3 independent experiments.

Values within the same column followed by different letters are significantly different ($p \leq 0.001$)