Supplementary Material

Quantitative Texture Analysis Comparison of Three Legumes

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# Supplementary Data

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| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Sample Type** | **Brand 1** | | | | **Brand 2** | | | |
| **Brand Name\*** | **Lot Number\*** | **DNW** | **Best By Date** | **Brand Name\*** | **Lot Number\*** | **DNW** | **Best By Date** |
| Peas | Brand S1 | L7371 | 340g | Apr 2023 | Brand B2 | L5201 | 283.5g | Sept 1, 2022 |
| L4542 | 340g | Apr 2023 | L4202 | 283.5g | Sept 30, 2022 |
| Lima Beans | Brand K1 | L1611 | 340g | Oct 26, 2022 | Brand P2 | L0311 | 567g | Apr 13, 2023 |
| L9912 | 340g | Oct 9, 2022 | L6612 | 567g | Jun 15, 2023 |
| Edamame | Brand P1 | L6801 | 227g | Jun 16, 2022 | Brand S2 | L4521 | 340g | Apr 2023 |
| L8712 | 227g | Jul 6, 2023 | L8902 | 340g | Apr 2023 |

Table 1. Product information of samples used in the study. \*Brand identity and lot number has been coded for this study. 1Notates brand or lot 1 as appropriate. 2Notates brand or lot 2 as appropriate.