

Appendix 1 Sensory analysis evaluation

1. AROMA EVALUATION:

Sweet	Mean score	Fruity	Mean score	Acid	Mean score
147	2.84±1.49	147	2.77±1.36	147	2.36±1.50
264	3.16±1.63	264	3.58±1.76	264	3.06±1.59
389	3.23±1.48	389	3.65±1.36	389	3.90±1.92
514	3.87±1.8	514	3.74±1.61	514	3.23±1.73
903	3.52±1.57	903	3.71±2.08	903	3.32±1.4

Bitter	Mean score	Pungent	Mean score	Musty	Mean score
147	4.48±2.05	147	4.12±1.93	147	2.77±1.36
264	2.81±1.58	264	2.55±1.52	264	3.58±1.76
389	3.80±1.76	389	3.39±1.61	389	3.65±1.36
514	4.13±1.76	514	3.35±1.91	514	3.74±1.61
903	3.48±1.79	903	3.1 ±1.68	903	3.71±2.08

2. FLAVOUR EVALUATION:

Sweet	Mean score	Fruity	Mean score	Acid	Mean score
147	3±1.79	147	2.97±1.91	147	3.52±2.01
264	3±1.86	264	3.06±1.91	264	3.58±1.88
389	2.9±1.94	389	3.48±1.95	389	4.87±1.91
514	3.52±2.11	514	3.35±1.58	514	4.13±2
903	3.06±1.93	903	3.23±1.93	903	3.61±1.82

Bitter	Mean score	Pungent	Mean score	Musty	Mean score
147	5.13±2.01	147	4.55±2	147	4.3±2.34
264	3.1±1.89	264	2.71±1.66	264	3±1.73
389	4.03±1.78	389	3.97±2.21	389	3.94±2.16
514	4.03±1.87	514	3.45±1.67	514	3.71±1.81
903	4.23±1.78	903	3.2±2.04	903	3.65±2.26

3. AFTERTASTE EVALUATION:

Right away	Mean score	In 30 sec	Mean score	In 1 min	Mean score
147	3±1.79	147	2.97±1.91	147	3.52±2.01
264	3±1.86	264	3.06±1.91	264	3.58±1.88
389	2.9±1.94	389	3.48±1.95	389	4.87±1.91
514	3.52±2.11	514	3.35±1.58	514	4.13±2
903	3.06±1.93	903	3.23±1.93	903	3.61±1.82