

Supplementary Materials

Table S1. Table of sensory attributes and their definitions for the profiling of yoghurts.

Sensory attributes	Definitions of attributes with the edge terms
<i>Odour</i>	
Sweet odour	No definition required for basic odour quality (none - very intensive)
Sour odour	No definition required for basic odour quality (none - very intensive)
Yoghurt odour	No definition required for basic odour quality (none - very intensive)
Milky odour	Characteristic odour of milk (none - very intensive)
Fat odour	Characteristic odour of fat milk (none - very intensive)
Peach odour	Characteristic odour of peach fruit (none - very intensive)
Nectar odour	Characteristic odour of nectar and flowers (none - very intensive)
Citrus odour	Characteristic odour of citrus fruits (none - very intensive)
<i>Appearance perceived visually</i>	
Colour intensity	Visual aspect of colour intensity (light white - dark cream)
Shine surface	Visual presence of shine of the surface (mat – shiny)
Whey presence	Visual presence of whey in the product's surface and its amount (none - a lot of)
Visual smoothness	Visual evaluation of the degree of smoothness of the product surface (rough – smooth)
Adhesiveness	Visual evaluation of product density measured by the resistance of the teaspoon (thin – thick)
Filling the teaspoon	Visual assessment of the filling of the teaspoon by placing the product on it (flat – conical)
Consistency uniformity	visual assessment of the perceived consistency uniformity of the product (not uniform – uniform)
<i>Texture/consistency perceived in the mouth</i>	
Smoothness in the mouth	Mouth evaluation perception of product smoothness (rough – smooth)
Melting	Mouth assessment perception of product melting (much delayed – immediate)
Creaminess	Mouth evaluation perception of creaminess connected with melting (thin – creamy)
Thickness	Mouth evaluation perception of product density (thin – thick)
Firmness	Mouth evaluation perception of product firmness (loose – firm)
Yield stress	Mouth assessment perception of product viscosity (low viscosity- high viscosity)
Fat film	Mouth evaluation perception of fatty film (none - very intensive)
<i>Taste/flavour</i>	
Sweet taste	No definition required for basic taste quality (none - very intensive)
Sour taste	No definition required for basic taste quality (none - very intensive)
Bitter taste	No definition required for basic taste quality (none - very intensive)
Astringent	Astringency perception in the mouth (none - very intensive)

Yoghurt flavour	Characteristic flavour of yoghurt (none - very intensive)
Milky flavour	Characteristic flavour of milk (none - very intensive)
Quark flavour	Characteristic flavour of fresh cheese (none - very intensive)
Peach flavour	Characteristic flavour of peach fruit (none - very intensive)
Nectar flavour	Characteristic flavour of nectar and flowers (none - very intensive)
Body	Body defines harmonization of all evaluated positive attributes (incomplete – full)
Overall quality	Overall quality defines the overall impression of harmony of the positive attributes present, with little or no negative attributes (low–high)

Table S2. Results of sensory expert (n=20) evaluation of following yoghurts: C-control, C1-control with 6% inulin, O-oolong tea, O1-oolong tea with 3% inulin, O2-oolong tea with 6% inulin, O3-oolong tea with 9% inulin.

Attributes	Yoghurt samples					
	C	C1	O	O1	O2	O3
Odour						
Sweet odour*	1.1a	1.3a	2.5b	2.6b	3.0b	3.1b
Sour odour*	3.1b	2.9b	1.9a	1.9a	1.5a	1.6a
Yoghurt odour*	4.7b	4.3b	3.0a	3.0a	2.6a	2.6a
Milky odour*	4.1b	4.2b	2.8a	2.7a	2.8a	2.5a
Fat odour	2.7a	3.1a	2.5a	2.3a	2.1a	1.9a
Peach odour*	0.0a	0.0a	3.4b	3.4b	4.0b	3.9b
Nectar odour*	0.0a	0.0a	3.7b	3.4b	4.2b	4.5b
Citrus odour*	0.0a	0.0a	1.2bc	1.1bc	1.3c	1.5c
Appearance perceived visually						
Colour intensity*	0.9a	1.7ab	3.0c	2.5bc	1.9ab	1.8ab
Shine surface	7.8a	7.0a	7.8a	7.7a	7.8a	7.7a
Whey presence*	2.2a	1.4a	3.8b	3.4b	2.3a	1.6a
Visual smoothness	7.6a	7.5a	7.7a	7.6a	7.8a	7.7a
Adhesiveness	7.3ab	7.5b	6.8a	7.2ab	6.9ab	7.5b
Filing the teaspoon	7.2a	7.4a	6.6a	7.1a	7.2a	7.3a
Consistency uniformity	7.2ab	7.2ab	7.4ab	6.8a	7.6ab	7.8b
Texture/consistency perceived in the mouth						
Smoothness in the mouth	7.3a	7.6a	7.5a	7.2a	7.7a	7.7a
Melting	6.2a	6.8ab	7.1b	6.8ab	7.0ab	7.0ab
Creaminess*	4.5a	5.8ab	5.6ab	6.6b	6.4b	6.2b
Thickness in the mouth	6.7a	6.9a	6.0a	6.4a	6.0a	6.8a
Firmness*	6.1a	7.0b	5.9a	6.6ab	5.7a	6.1a
Yield stress	2.5ab	2.9ab	2.1a	2.9ab	3.0b	2.4ab

Fat film	2.0a	2.9b	2.5ab	2.9b	2.5ab	3.0b
Taste/flavour						
Sweet taste*	0.9a	3.9de	1.6ab	2.5bc	3.0cd	4.2e
Sour taste*	4.9c	2.7a	4.0bc	3.7ab	3.9bc	3.0ab
Bitter taste*	0.2a	0.1a	1.2b	0.9ab	1.3b	0.8ab
Astringent taste	0.9ab	0.5a	1.2ab	1.3b	1.1ab	0.9ab
Yoghurt flavour*	5.4c	4.9bc	3.6a	3.9ab	4.1ab	3.7a
Milky flavour*	4.6b	4.2b	2.7a	3.2a	2.7a	2.4a
Quark flavour	2.7a	2.9a	1.8a	2.4a	2.4a	2.0a
Peach flavour*	0.1a	0.2a	2.8b	2.7b	3.8b	3.7b
Nectar flavour*	0.1a	0.2a	2.9b	2.7b	3.5b	3.9b
Body	5.5ab	5.8ab	4.7a	5.4ab	6.5b	6.0b
Overall quality	5.6a	6.5a	5.4a	5.5a	6.3a	6.2a

*Mean values differ significantly ($p \leq 0.05$).

Table S3. Results of the semi-consumer ($n=30$) assessment of acceptability of the following yoghurts: C-control, C1-control with 6% inulin, O-oolong tea, O1-oolong tea with 3% inulin, O2-oolong tea with 6% inulin, O3-oolong tea with 9% inulin, and willingness to buy them.

	C	C1	O	O1	O2	O3
Appearance	7.2a	7.4a	6.8a	6.7a	7.5a	7.4a
Odour	6.5a	7.0a	6.8a	6.6a	6.8a	6.8a
Consistency	6.2a	6.9a	6.4a	6.0a	6.9a	6.8a
Flavour	5.4a	6.1a	6.0a	5.7a	6.2a	6.4a
Overall acceptability	5.8a	6.2a	5.7a	5.9a	6.5a	6.6a
Willingness to buy	5.9a	6.0a	5.8a	5.7a	6.4a	6.6a

*Mean values differ significantly ($p \leq 0.05$).