

Effects of Frying Conditions on Volatile Composition and Odor Characteristics of Fried Pepper (*Zanthoxylum bungeanum Maxim.*) Oil

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Table S1. Mean intensity values of the five attributes for the different frying temperatures.

Sample	herbal	citrus-like	floral	rosin	fatty
FPO1	3.3 ^a	3.3 ^a	3.0 ^a	2.5 ^a	2.3 ^a
FPO2	3.3 ^a	3.3 ^a	3.0 ^a	1.9 ^b	2.6 ^b
FPO3	3.3 ^a	3.5 ^b	3.5 ^b	1.4 ^c	3.3 ^c
FPO4	4.1 ^b	2.6 ^c	2.0 ^c	2.1 ^d	4.3 ^d

Means within different letters are significantly ($P < 0.05$) different for the same parameter.

Table S2. Mean intensity values of the five attributes for the different frying times.

Sample	herbal	citrus-like	floral	rosin	fatty
FPO5	3.1 ^a	3.2 ^a	3.2 ^a	2.2 ^a	3.1 ^a
FPO6	3.3 ^b	3.5 ^b	3.5 ^b	1.4 ^b	3.3 ^b
FPO7	4.0 ^c	3.3 ^a	2.5 ^c	1.4 ^b	3.5 ^c

Means within different letters are significantly ($P < 0.05$) different for the same parameter.