

**Supplementary table S1.** Attributes used for sensory profile with their definitions and reference standards.

| Sensory Descriptor        | Definition  | Reference Standard  |
|---------------------------|---|---|
| <b>APPEARANCE</b>         |   |   |
| Ochre color               | Characteristic perceived through the sense of sight referring to the yellow-ochre color         | Ochre acrylic color (n° 14131) (Maimeri S.p.A, Mediglia, Italy)   |
| <b>TASTE</b>              |   |   |
| Bitter                    | One of the basic tastes caused by bitter compounds (e.g. caffeine) perceived in the oral cavity | 0.27 g of caffeine monohydrate (Sigma Aldrich srl, Milano, Italy) in 500 mL of still mineral water (Levissima S.p.A.) |
| <b>TEXTURE</b>            |   |   |
| Firmness                  | Force required to compress the sample between the molars.                                       | Mozzarella cheese for pizza (biG, S.r.l, Milano, Italy)   |
| Gumminess                 | Time required to disintegrate a semi-solid food to a state ready for swallowing                 | Scamorza Cheese (Esselunga, S.p.A, Limito di Pioltello, Italy)  |
| Moisture                  | Perceived degree of humidity while chewing  | Primo Sale cheese (Carrefour, GS S.p.A., Milano, Italy)   |
| <b>TACTILE SENSATIONS</b> |   |   |
| Astringent                | Tactile sensation of dryness and puckering perceived in the oral cavity                         | 2.00 g of Potassium alum (Sigma Aldrich srl, Milano, Italy) in 500 mL of still mineral water (Levissima S.p.A.)       |