

Plant-based chocolate desserts: analysis of consumer's response according to sensory properties of products and consumer attitude towards meat reduction

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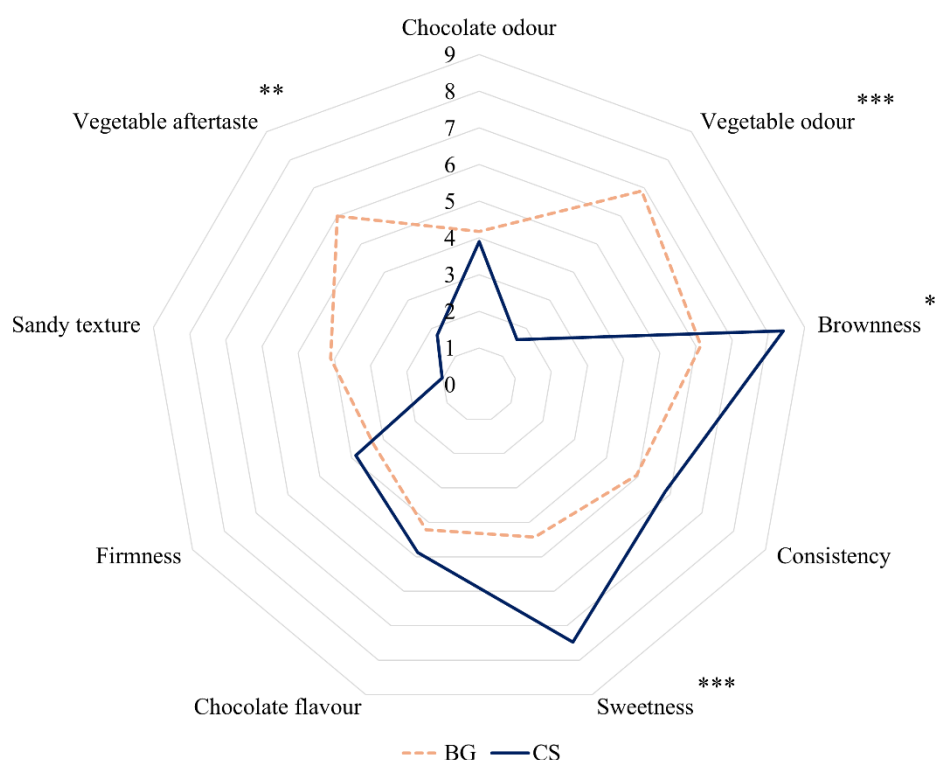
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Supplementary results

Table S3. Results of the statistical analysis of the training sessions.

Attribute	p-values		
	Reference	Reference*panelist	Reference*Session
Brownness	<0.0001	0.6609	0.1882
Chocolate odour	<0.0001	0.2940	0.3715
Vegetable odour	<0.0001	0.1375	0.0001
Consistency	<0.0001	0.7538	0.0025
Firmness	<0.0001	0.1960	0.6338
Sandy texture	<0.0001	0.4984	0.0185
Sweetness	<0.0001	0.2160	0.4859
Chocolate flavour	<0.0001	0.8034	0.0292
Vegetable aftertaste	<0.0001	0.0693	0.3686

Fig. S1 Samples description according to trained panel evaluation



BG: brea gum plant-based chocolate dessert, CS: commercial soy plant-based chocolate dessert

* $p < 0.1$, ** $p < 0.05$, *** $p < 0.001$ for sample effect in two-way ANOVAs.

Table S4. p-values of the 2-way ANOVAs on consumer according to sample (BG/CS) and test condition (blind/informed)*

Attribute	Sample	Test condition	Interaction
Overall liking	<0.001	0.3769	>0.9999
Appearance liking	<0.001	0.0247	0.1423
Odour liking	<0.001	0.7980	0.2678
Texture liking	<0.001	0.6263	0.8711
Sweetness liking	<0.001	0.9590	0.5371
Flavour liking	<0.001	0.4693	0.6915
Aftertaste liking	<0.001	>0.9999	0.9612
Purchase intention	<0.001	0.3591	0.6308

*Bold values indicate statistically significant differences ($p < 0.05$).

Table S5. Frequency counts of EsSense25 emotions elicited for each sample according to test conditions

Emotion	BG		p-value*	CS		p-value
	Blind	Informed		Blind	Informed	
Enthusiastic	1	2	0.564	13	8	0.251
Happy	13	7	0.083	34	34	1.000
Good natured	4	3	0.655	1	3	0.317
Free	1	5	0.046	7	9	0.564
Joyful	6	11	0.132	26	30	0.465
Interested	14	20	0.180	21	21	1.000
Understanding	2	3	0.564	1	3	0.157
Pleasant	19	12	0.127	40	37	0.639
Good	10	18	0.046	28	24	0.465
Adventurous	4	6	0.317	7	4	0.366
Secure	3	6	0.257	17	15	0.593
Active	6	5	0.739	13	7	0.058
Satisfied	19	15	0.371	49	44	0.353
Loving	1	1	1.000	4	5	0.655
Warm	2	1	0.564	3	9	0.058
Calm	19	11	0.074	23	23	1.000
Aggressive	5	1	0.046	0	1	0.317
Nostalgic	5	4	0.705	4	2	0.317
Wild	3	4	0.564	1	4	0.180
Tame	25	21	0.394	6	3	0.317
Mild	20	24	0.450	28	36	0.170
Guilty	3	4	0.655	0	0	1.000
Worried	13	10	0.439	2	2	1.000
Bored	19	11	0.074	6	6	1.000
Disgusted	26	35	0.061	4	7	0.317

*Bold values indicate statistically significant differences ($p < 0.05$) according to Cochran's Q test and McNemar post hoc comparisons. BG: brea gum plant-based chocolate dessert, CS: commercial soy plant-based chocolate dessert

Table S6. p-values of the 2-way ANOVAs on consumer response according to sample (BG/CS) and consumer class (rejecters/intermediate/supporters).

	Blind			Informed		
	Sample	Consumer class	Sample * Consumer Class	Sample	Consumer class	Sample * Consumer Class
Overall liking	<0.0001	0.0230	0.1685	<0.0001	0.0008	0.8958
Appearance liking	0.0575	0.0907	0.6493	0.0001	0.0467	0.8107
Odour liking	0.1058	0.5158	0.2772	0.0020	0.1816	0.7950
Texture liking	<0.0001	0.3177	0.3330	<0.0001	0.0002	0.2868
Sweetness liking	<0.0001	0.2621	0.2068	<0.0001	0.0006	0.4715
Flavour liking	<0.0001	0.0507	0.2070	<0.0001	0.0006	0.5595
Aftertaste liking	<0.0001	0.0140	0.0154	<0.0001	0.0014	0.3861
Purchase intention	<0.0001	0.0082	0.3806	0.0019	<0.0001	0.7083

*Bold values indicate statistically significant differences (p<0.05).