

Supplementary Material for Impact of Beverage Temperature on Consumer Preferences for Black Coffee

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Table S1 – Stuart-Maxwell contingency tables for the three statistical comparisons tabulated in Table 1 of the main text.

		Coldest assessed (58.7 ± 1.9 °C)				
		Somewhat too cold	Just about right	Somewhat too hot	Much too hot	<i>totals</i>
Hottest assessed (68.4 ± 1.5 °C)	Somewhat too cold	0	0	0	0	0
	Just about right	6	42	8	1	57
	Somewhat too hot	2	34	11	1	48
	Much too hot	0	5	7	1	13
	<i>totals</i>	8	81	26	3	118

		Closest to mean temperature assessed (64.1 ± 0.6 °C)				
		Somewhat too cold	Just about right	Somewhat too hot	Much too hot	<i>totals</i>
Hottest assessed (68.4 ± 1.5 °C)	Somewhat too cold	0	0	0	0	0
	Just about right	2	42	9	4	57
	Somewhat too hot	2	29	16	1	48
	Much too hot	2	6	5	0	13
	<i>totals</i>	6	77	30	5	118

		Closest to mean temperature assessed (64.1 ± 0.6 °C)				
		Somewhat too cold	Just about right	Somewhat too hot	Much too hot	<i>totals</i>
Coldest assessed (58.7 ± 1.9 °C)	Somewhat too cold	1	7	0	0	8
	Just about right	4	54	21	2	81
	Somewhat too hot	1	13	9	3	26
	Much too hot	0	3	0	0	3
	<i>totals</i>	6	77	30	5	118