Table S2 QDA scores for taste attributes of loose Meicha fermented with *Eurotium cristatum* under different roasting treatments.

Tea sample number	Fungal Flavor	Umami	Mellow	Sweet	Astringent
CUF	0.00±0.00	5.14±0.41^{g}	7.48±0.24^{b}	5.48±0.24^{d}	5.48±0.24^{d}
CL1	7.11±0.35^{f}	5.48±0.24^{f}	6.48±0.24^{d}	4.48±0.24^{f}	6.13±0.24^{c}
CL5	8.54±0.22^{c}	8.13±0.24^{b}	7.13±0.24^{c}	6.48±0.24^{b}	4.48±0.24^{f}
CL6	7.17±0.37^{f}	4.13±0.24^{h}	6.13±0.24^{e}	4.48±0.24^{f}	6.48±0.24^{b}
CMF	9.08±0.24^{b}	7.13±0.24^{d}	6.13±0.24^{e}	6.13±0.24^{c}	5.13±0.24^{e}
RUF	0.00±0.00^{g}	7.13±0.24^{d}	7.48±0.24^{b}	9.08±0.24^{a}	3.48±0.24^{h}
RL1	7.48±0.24^{e}	5.48±0.24^{f}	6.13±0.24^{e}	4.13±0.24^{g}	7.48±0.24^{a}
RL5	8.13±0.24^{d}	7.48±0.24^{c}	6.48±0.24^{d}	5.13±0.24^{e}	4.48±0.24^{f}
RL6	7.46±0.32^{e}	6.13±0.24^{e}	7.13±0.24^{c}	5.48±0.24^{d}	3.13±0.24^{i}
RMF	9.50±0.27^{a}	8.49±0.26^{a}	8.13±0.24^{a}	6.13±0.24^{c}	4.13±0.24^{g}