Table S3 Sensory Evaluation Questionnaire: Odor Intensity Assessment

| Sensory Evaluation Questionnaire: Odor Intensity Assessment | | | | | |
|--|----------|-----------------|----------|-------------------|-----------------------------|
| Evaluator ID: | | Evaluator name: | | Date: | |
| Please use the following scale to rate the intensity of each odor attribute: | | | | | |
| 0: Imperceptible, 1: Very Weak, 2: Weak, 3: Moderate, 4: Strong, 5: Extremely Strong | | | | | |
| Instructions for Evaluators: | | | | | |
| Please smell the product carefully before answering the questions. | | | | | |
| Use the 0-5 scale to rate the intensity of each odor attribute. | | | | | |
| If you have any additional comments, please write them in the space provided. | | | | | |
| | Sample 1 | Sample 2 | Sample 3 | Reference (0-5) | |
| Oily/fatty | | | | Heptanal, 2ul/l (| (5) |
| Earthy | | | | 2,3-diethyl-5-mo | ethylpyrazine, 0.2 ul/l (5) |
| Grassy | | | | 2-hexenal, 0.3 u | 1/1 (5) |
| Unpleasant fishy | | | | fish viscera (5) | |
| Meaty | | | | 2-methyl-3-fura | nethiol, 0.02 ul/l (5) |
| Sweet | | | | 1-penten-3-ol, 0 | .5 ul/l (5) |
| Milky/cheesy | | | | n-hexanedioic a | cid, 5 ul/l (5) |
| Ammonia | | | | Trimethylamine | , 0.5 ul/l (5) |
| Fresh | | | | 2-methylpropan | al, 5 ul/l (5) |
| Additional Comments: | | | | | |