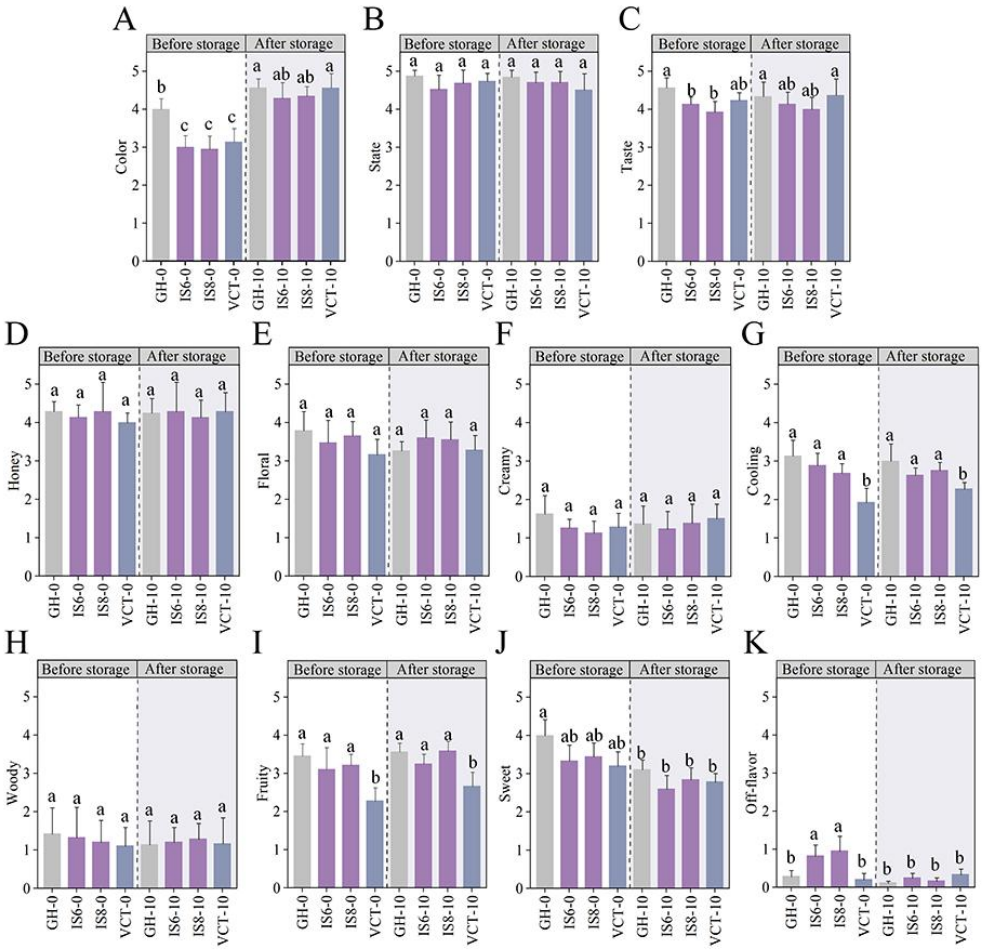


Fig. S3. Sensory evaluation of GH after different preservation treatments. (**A**) Color. (**B**) Physical state. (**C**) Taste. (**D**) Honey. (**E**) Floral. (**F**) Cremay. (**G**) Cooling. (**H**) Woody. (**I**) Fruity. (**J**) Sweet. (**K**) Off-flavor.