

Table S2 Sensory attributes, definitions, and reference standards used for descriptive analysis of rapeseed oil samples.

Sensory attribute	Definition	Reference standard ^a	Concentration (mg/kg)
Pungent	Sharp, irritating trigeminal sensation in the nasal cavity, reminiscent of mustard or wasabi.	Allyl isothiocyanate	2
Cabbage-like	Characteristic sulfurous aroma associated with cooked cabbage or decaying vegetables.	Dimethyl trisulfide	0.01
Green	Fresh, grassy aroma reminiscent of cut grass or crushed green leaves.	Hexanal	3
Fatty	Aroma associated with deep-fried foods or oily richness.	(E,E)-2,4-Decadienal	1.5
Soapy	Specific off-odor reminiscent of laundry detergent, candle wax, or coriander leaves.	Decanal	2
Metallic	Sharp, chemical sensation associated with rust, iron, or raw mushrooms.	1-Octen-3-one	0.02
Rancid	Unpleasant, pungent aroma associated with oxidized oil or old paint.	(E)-2-Heptenal	1

^a Reference standards were prepared in deodorized high-oleic sunflower oil.