

Table S1 Evaluation standards for sensory quality of wet konjac noodles

Sensory score	Sensory index				
	Appearance	Color	Texture	Smell and taste	Acceptability
8~10	Little juice exudes and there is no bag swelling	White, uniform, and glossy	Strong elasticity and rigidity, crisp and not soft	Fragrant	Appetizing
6~8	Less juice exudation and no bag swelling	White	Weak elasticity and rigidity, brittle and soft	Normal smell	Acceptable
4~6	The juice exudes more and tends to rise	Yellow and white	The elasticity and rigidity are weak, and the soft cotton is not brittle	Slight odor	Accept reluctantly
1~4	The juice exudes much, and there are obvious swelling bags	Yellow	The elasticity is weak and loose, and the tissue adheres	Obvious odor	Unacceptable