

Table S1. Monitored chemico-physical characteristics for the list of ‘Mascarpone’ samples analyzed in the present study.

Sample	Physico-chemical characteristic				
	Fat (%)	Sat. fat (%)	Carb. (%)	Prot. (%)	Sodium (g)
M1	47.7	32.5	2.8	4.7	0.050
M2	42.0	28.8	2.5	3.6	0.100
M3	41.0	28.3	4.8	4.8	0.033
M4	42.0	28.8	2.5	3.6	0.100
M5	41.0	28.3	4.8	4.8	0.033
M6	41.0	28.3	4.8	4.8	0.033
M7	42.0	30.4	4.9	3.6	0.130
M8	42.0	30.4	4.9	3.6	0.130
M9	42.0	30.1	4.8	3.7	0.130
M10	42.0	30.1	4.8	3.7	0.130
M11	41.0	28.5	3.3	3.7	0.100
M12	41.0	28.5	3.3	3.7	0.100