

SUPPLEMENTARY MATERIALS

Valorisation of broccoli by-products: technological, sensory and flavour properties of durum pasta fortified with broccoli leaf powder

Natalia Drabińska¹, Mariana Nogueira^{1,2}, Beata Sztatowicz³

¹Department of Chemistry and Biodynamics of Food, Institute of Animal Reproduction and

Food Research of Polish Academy of Sciences, Tuwima 10, 10-748 Olsztyn, Poland;

n.drabinska@pan.olsztyn.pl

²Faculty of Biotechnology, Universidade Católica Portuguesa, Porto, Portugal;

s-masanogueira@ucp.pt

³Sensory Laboratory, Institute of Animal Reproduction and Food Research of Polish Academy

of Sciences, 10-748 Olsztyn, Poland; b.sztatowicz@pan.olsztyn.pl

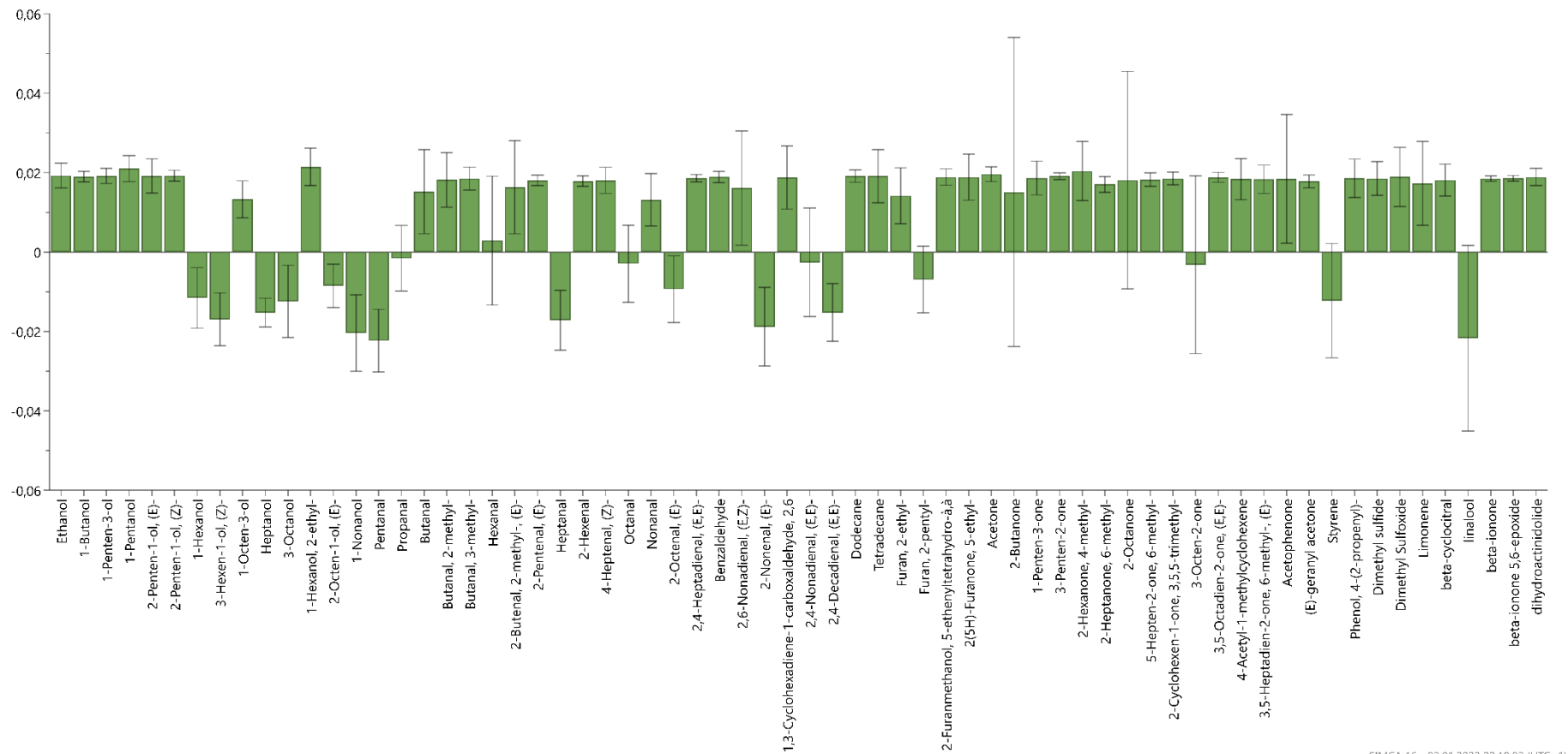
Correspondence: n.drabinska@pan.olsztyn.pl

Table S1. Sensory attributes, their definitions and scale edges used in QDA of pasta products.

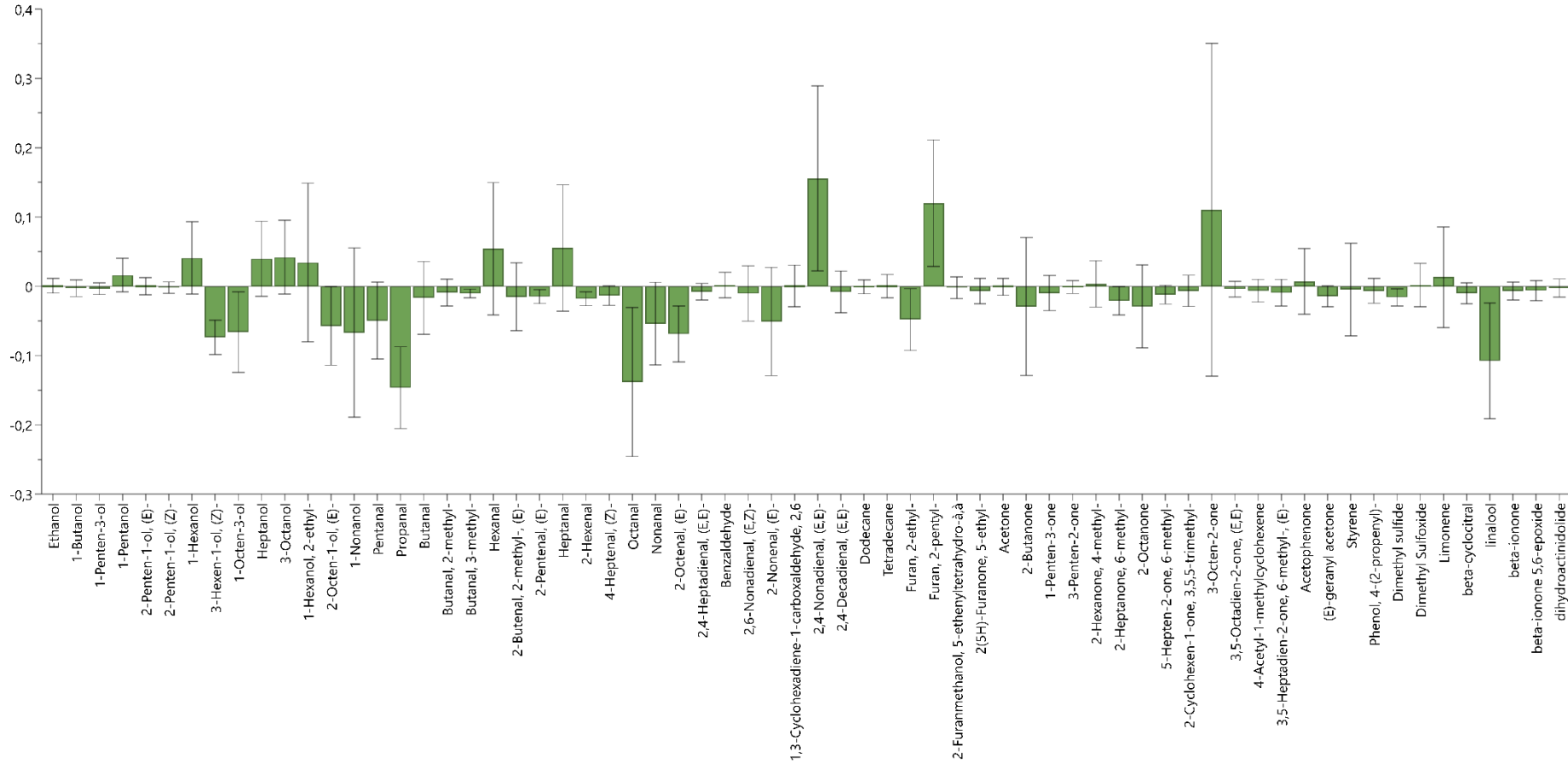
Attribute	Definition	Scale edges
<i>Odour</i>		
flour	odour corresponding to wheat flour	none - very intensive
cabbage	odour corresponding to boiled cruciferous vegetables (e.g. broccoli, cabbage)	none - very intensive
<i>Appearance</i>		
creamy	colour intensity (colour intensity according to colour pattern RAL 075 90 20 - scale value 6)	light - dark
green	colour intensity (colour intensity according to colour pattern RAL 110 50 20 - scale value 8)	light - dark
<i>Texture (manual)</i>		
elasticity	the extent to which a piece of product returns to its original length when stretched	low - high
<i>Texture (in the mouth)</i>		
hardness	the force required to bite through the sample placed between the front teeth	low - high
chewiness	the multiplicity of chewing the product to prepare it to swallow	low - high
adhesiveness	degree of adhesiveness while chewing the sample 10 times	low - high
<i>Taste</i>		
flour	as the corresponding odour (measured in the mouth)	none - very intensive
cabbage	as the corresponding odour (measured in the mouth)	none - very intensive
sweet	basic taste illustrated by sucrose dissolved in water (3%)	
aftertaste	lingering sensation after swallowing the sample	none - very intensive
<i>Overall quality</i>	overall quality contains all attributes and their harmonisation	low - high

Figure S1. Volatile organic compounds associated with BLP and experimental pasta.

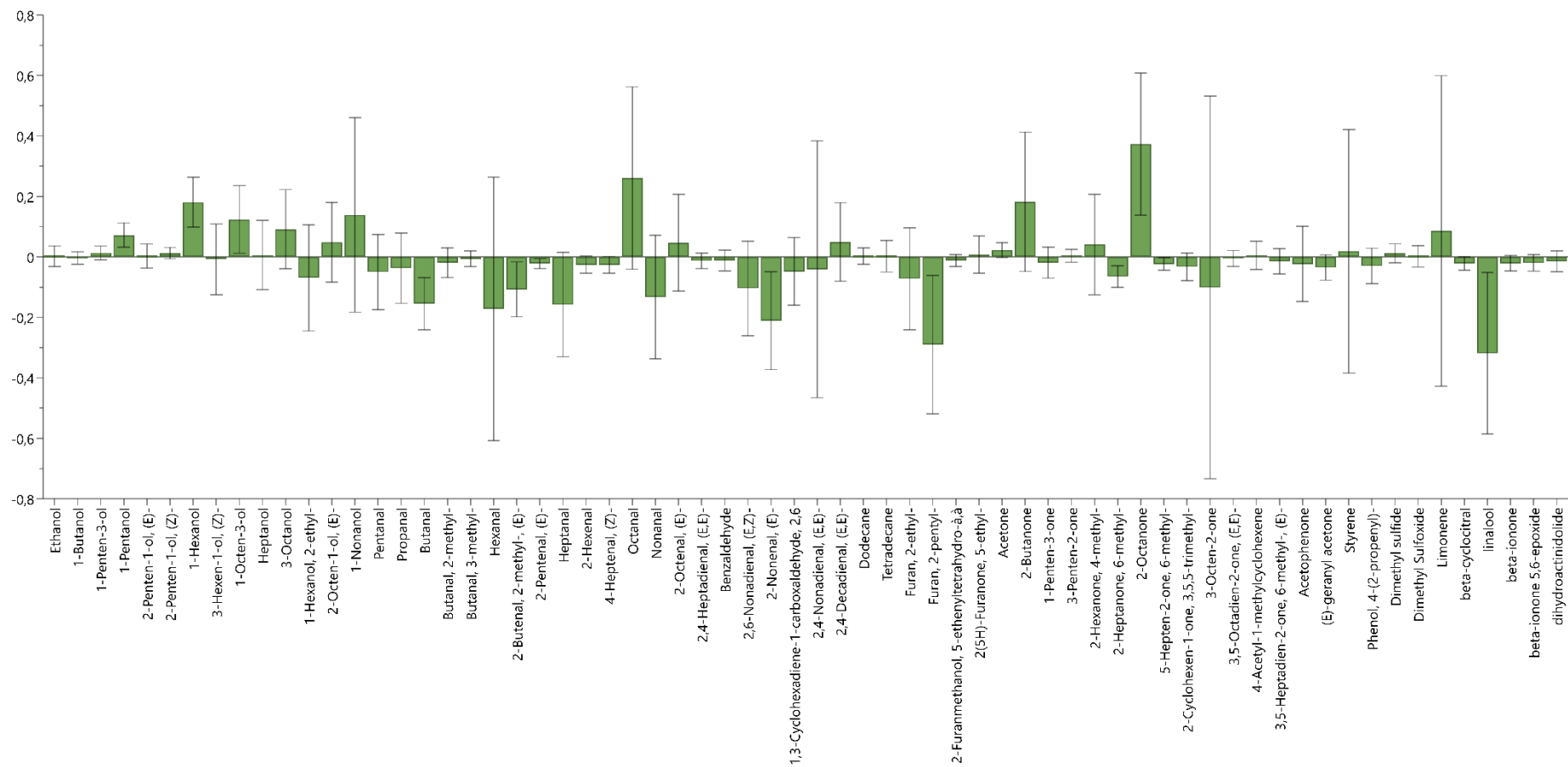
(BLP)



(C)



(B2.5)



(B5)

