

Table S2 Supplementary. Scents used in the reviewed studies.

	Sweets				Fruit				Salty								Floral				SPICES		
	V*	C*	Ch*	Other	S*	B*	M*	Le*	Ap*	Or*	Ci*	Other	Cu*	To*	Me*	F*	Other	Ro*	La*	Ge*	Fl*	Other	
1								x											x				
2					x									x									
3															Cs*		Cb*						
4											x										x	x	
5				Cookies	x				x								Pizza						
6		x		L*		x		x	x	x		Pi*				x		x			R*	Pm*	Cinnamon
																					T*	Garlic	
																						Cloves	
																						Anise	
8			x																			Bp*	
9			x																				
10												Ta*						x	x	x		Sm*	Nutmeg
																							Cinnamon
																							Cloves
11											x								x				
12					x									x									
13	x										x											Mi*	
14			x				x						x		x						x		
15						x									x								
18		x																					
Σ	1	2	3	2	3	2	1	2	2	1	3	2	1	2	3	1	2	2	3	1	4	5	3

V: vanillina; C: coffee; Ch: chocolate; L: Liquorize; S: Strawberry; B: banana; M: melon; Le: lemon; Ap: apple; Or: orange; Ci: citrus; Ta: tangerine; Pi: pineapple; Cu: cucumber; To: tomato; Me: meat; F: fish; Cs: Chicken soup; Cb: crunchy bread; Ro: rosemary; La: lavender; Ge: geranium; Fl: floral; R: rose; Bp: baby-powder odor; Sm: spearmint; Pm: peppermint; T: Turpentine; M: mint.