

## Supplementary Materials

Table S1. Table of sensory attributes and their definitions for the profiling of yoghurts.

Sensory attributes	Definitions of attributes with the edge terms
<i>Odour</i>	
Sweet odour	No definition required for basic odour quality (none - very intensive)
Sour odour	No definition required for basic odour quality (none - very intensive)
Yoghurt odour	No definition required for basic odour quality (none - very intensive)
Milky odour	Characteristic odour of milk (none - very intensive)
Fat odour	Characteristic odour of fat milk (none - very intensive)
Peach odour	Characteristic odour of peach fruit (none - very intensive)
Nectar odour	Characteristic odour of nectar and flowers (none - very intensive)
Citrus odour	Characteristic odour of citrus fruits (none - very intensive)
<i>Appearance perceived visually</i>	
Colour intensity	Visual aspect of colour intensity (light white - dark cream)
Shine surface	Visual presence of shine of the surface (mat – shiny)
Whey presence	Visual presence of whey in the product's surface and its amount (none - a lot of)
Visual smoothness	Visual evaluation of the degree of smoothness of the product surface (rough – smooth)
Adhesiveness	Visual evaluation of product density measured by the resistance of the teaspoon (thin – thick)
Filling the teaspoon	Visual assessment of the filling of the teaspoon by placing the product on it (flat – conical)
Consistency uniformity	visual assessment of the perceived consistency uniformity of the product (not uniform – uniform)
<i>Texture/consistency perceived in the mouth</i>	
Smoothness in the mouth	Mouth evaluation perception of product smoothness (rough – smooth)
Melting	Mouth assessment perception of product melting (much delayed – immediate)
Creaminess	Mouth evaluation perception of creaminess connected with melting (thin – creamy)
Thickness	Mouth evaluation perception of product density (thin – thick)
Firmness	Mouth evaluation perception of product firmness (loose – firm)
Yield stress	Mouth assessment perception of product viscosity (low viscosity- high viscosity)
Fat film	Mouth evaluation perception of fatty film (none - very intensive)
<i>Taste/flavour</i>	
Sweet taste	No definition required for basic taste quality (none - very intensive)
Sour taste	No definition required for basic taste quality (none - very intensive)
Bitter taste	No definition required for basic taste quality (none - very intensive)
Astringent	Astringency perception in the mouth (none - very intensive)

<b>Yoghurt flavour</b>	Characteristic flavour of yoghurt (none - very intensive)
<b>Milky flavour</b>	Characteristic flavour of milk (none - very intensive)
<b>Quark flavour</b>	Characteristic flavour of fresh cheese (none - very intensive)
<b>Peach flavour</b>	Characteristic flavour of peach fruit (none - very intensive)
<b>Nectar flavour</b>	Characteristic flavour of nectar and flowers (none - very intensive)
<b>Body</b>	Body defines harmonization of all evaluated positive attributes (incomplete – full)
<b>Overall quality</b>	Overall quality defines the overall impression of harmony of the positive attributes present, with little or no negative attributes (low–high)

Table S2. Results of sensory expert (n=20) evaluation of following yoghurts: C-control, C1-control with 6% inulin, O-oolong tea, O1-oolong tea with 3% inulin, O2-oolong tea with 6% inulin, O3-oolong tea with 9% inulin.

Attributes	Yoghurt samples					
	C	C1	O	O1	O2	O3
<b>Odour</b>						
<b>Sweet odour*</b>	1.1a	1.3a	2.5b	2.6b	3.0b	3.1b
<b>Sour odour*</b>	3.1b	2.9b	1.9a	1.9a	1.5a	1.6a
<b>Yoghurt odour*</b>	4.7b	4.3b	3.0a	3.0a	2.6a	2.6a
<b>Milky odour*</b>	4.1b	4.2b	2.8a	2.7a	2.8a	2.5a
<b>Fat odour</b>	2.7a	3.1a	2.5a	2.3a	2.1a	1.9a
<b>Peach odour*</b>	0.0a	0.0a	3.4b	3.4b	4.0b	3.9b
<b>Nectar odour*</b>	0.0a	0.0a	3.7b	3.4b	4.2b	4.5b
<b>Citrus odour*</b>	0.0a	0.0a	1.2bc	1.1bc	1.3c	1.5c
<b>Appearance perceived visually</b>						
<b>Colour intensity*</b>	0.9a	1.7ab	3.0c	2.5bc	1.9ab	1.8ab
<b>Shine surface</b>	7.8a	7.0a	7.8a	7.7a	7.8a	7.7a
<b>Whey presence*</b>	2.2a	1.4a	3.8b	3.4b	2.3a	1.6a
<b>Visual smoothness</b>	7.6a	7.5a	7.7a	7.6a	7.8a	7.7a
<b>Adhesiveness</b>	7.3ab	7.5b	6.8a	7.2ab	6.9ab	7.5b
<b>Filing the teaspoon</b>	7.2a	7.4a	6.6a	7.1a	7.2a	7.3a
<b>Consistency uniformity</b>	7.2ab	7.2ab	7.4ab	6.8a	7.6ab	7.8b
<b>Texture/consistency perceived in the mouth</b>						
<b>Smoothness in the mouth</b>	7.3a	7.6a	7.5a	7.2a	7.7a	7.7a
<b>Melting</b>	6.2a	6.8ab	7.1b	6.8ab	7.0ab	7.0ab
<b>Creaminess*</b>	4.5a	5.8ab	5.6ab	6.6b	6.4b	6.2b
<b>Thickness in the mouth</b>	6.7a	6.9a	6.0a	6.4a	6.0a	6.8a
<b>Firmness*</b>	6.1a	7.0b	5.9a	6.6ab	5.7a	6.1a
<b>Yield stress</b>	2.5ab	2.9ab	2.1a	2.9ab	3.0b	2.4ab

<b>Fat film</b>	2.0a	2.9b	2.5ab	2.9b	2.5ab	3.0b
<b>Taste/flavour</b>						
<b>Sweet taste*</b>	0.9a	3.9de	1.6ab	2.5bc	3.0cd	4.2e
<b>Sour taste*</b>	4.9c	2.7a	4.0bc	3.7ab	3.9bc	3.0ab
<b>Bitter taste*</b>	0.2a	0.1a	1.2b	0.9ab	1.3b	0.8ab
<b>Astringent taste</b>	0.9ab	0.5a	1.2ab	1.3b	1.1ab	0.9ab
<b>Yoghurt flavour*</b>	5.4c	4.9bc	3.6a	3.9ab	4.1ab	3.7a
<b>Milky flavour*</b>	4.6b	4.2b	2.7a	3.2a	2.7a	2.4a
<b>Quark flavour</b>	2.7a	2.9a	1.8a	2.4a	2.4a	2.0a
<b>Peach flavour*</b>	0.1a	0.2a	2.8b	2.7b	3.8b	3.7b
<b>Nectar flavour*</b>	0.1a	0.2a	2.9b	2.7b	3.5b	3.9b
<b>Body</b>	5.5ab	5.8ab	4.7a	5.4ab	6.5b	6.0b
<b>Overall quality</b>	5.6a	6.5a	5.4a	5.5a	6.3a	6.2a

\*Mean values differ significantly ( $p \leq 0.05$ ).

Table S3. Results of the semi-consumer ( $n=30$ ) assessment of acceptability of the following yoghurts: C-control, C1-control with 6% inulin, O-oolong tea, O1-oolong tea with 3% inulin, O2-oolong tea with 6% inulin, O3-oolong tea with 9% inulin, and willingness to buy them.

	<b>C</b>	<b>C1</b>	<b>O</b>	<b>O1</b>	<b>O2</b>	<b>O3</b>
<b>Appearance</b>	7.2a	7.4a	6.8a	6.7a	7.5a	7.4a
<b>Odour</b>	6.5a	7.0a	6.8a	6.6a	6.8a	6.8a
<b>Consistency</b>	6.2a	6.9a	6.4a	6.0a	6.9a	6.8a
<b>Flavour</b>	5.4a	6.1a	6.0a	5.7a	6.2a	6.4a
<b>Overall acceptability</b>	5.8a	6.2a	5.7a	5.9a	6.5a	6.6a
<b>Willingness to buy</b>	5.9a	6.0a	5.8a	5.7a	6.4a	6.6a

\*Mean values differ significantly ( $p \leq 0.05$ ).