

Supplementary Material

Table S1: Correlation matrix of the sensory attributes. The values in the matrix represent the Pearson correlation coefficient between the different sensory attributes. Values in bold are different from 0 with significance level $\alpha = 0.05$.

Variables	Color	Viscosity	Finesse	Acidity	Bitterness	Astringency	Floral	Fruity	Cocoa	Nutty	Woody	Green / herbal
Color	1.00	0.39	0.45	-0.48	0.64	0.50	-0.34	-0.57	0.74	0.51	0.05	0.82
Viscosity	0.39	1.00	-0.62	-0.64	0.49	0.38	0.52	-0.60	0.29	0.19	0.59	0.40
Finesse	0.45	-0.62	1.00	0.18	-0.01	-0.04	-0.75	0.08	0.42	0.25	-0.57	0.23
Acidity	-0.48	-0.64	0.18	1.00	-0.26	-0.25	-0.05	0.96	-0.70	-0.66	-0.81	-0.46
Bitterness	0.64	0.49	-0.01	-0.26	1.00	0.96	0.00	-0.28	0.24	-0.11	0.23	0.91
Astringency	0.50	0.38	-0.04	-0.25	0.96	1.00	0.02	-0.27	0.15	-0.14	0.33	0.89
Floral	-0.34	0.52	-0.75	-0.05	0.00	0.02	1.00	-0.04	-0.33	-0.35	0.29	-0.20
Fruity	-0.57	-0.60	0.08	0.96	-0.28	-0.27	-0.04	1.00	-0.79	-0.78	-0.71	-0.53
Cocoa	0.74	0.29	0.42	-0.70	0.24	0.15	-0.33	-0.79	1.00	0.81	0.18	0.53
Nutty	0.51	0.19	0.25	-0.66	-0.11	-0.14	-0.35	-0.78	0.81	1.00	0.29	0.26
Woody	0.05	0.59	-0.57	-0.81	0.23	0.33	0.29	-0.71	0.18	0.29	1.00	0.29
Green / herbal	0.82	0.40	0.23	-0.46	0.91	0.89	-0.20	-0.53	0.53	0.26	0.29	1.00

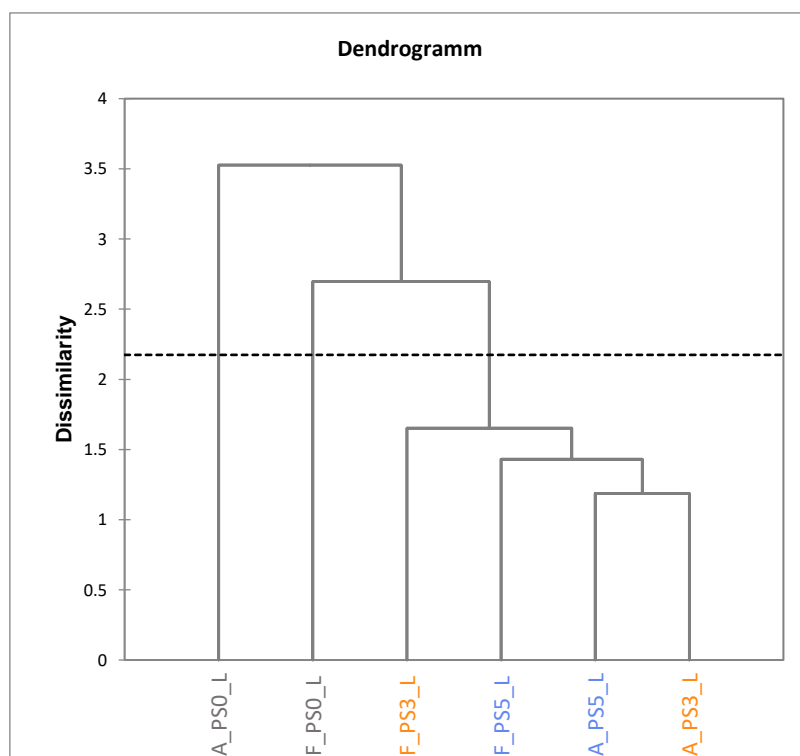


Figure S1: Results from Cluster Analysis based on sensory data of samples from variations with pod storage (PS) of 5 (blue), 3 (orange), and 0 days (grey), dried at 60 °C (L) from locations A and F.

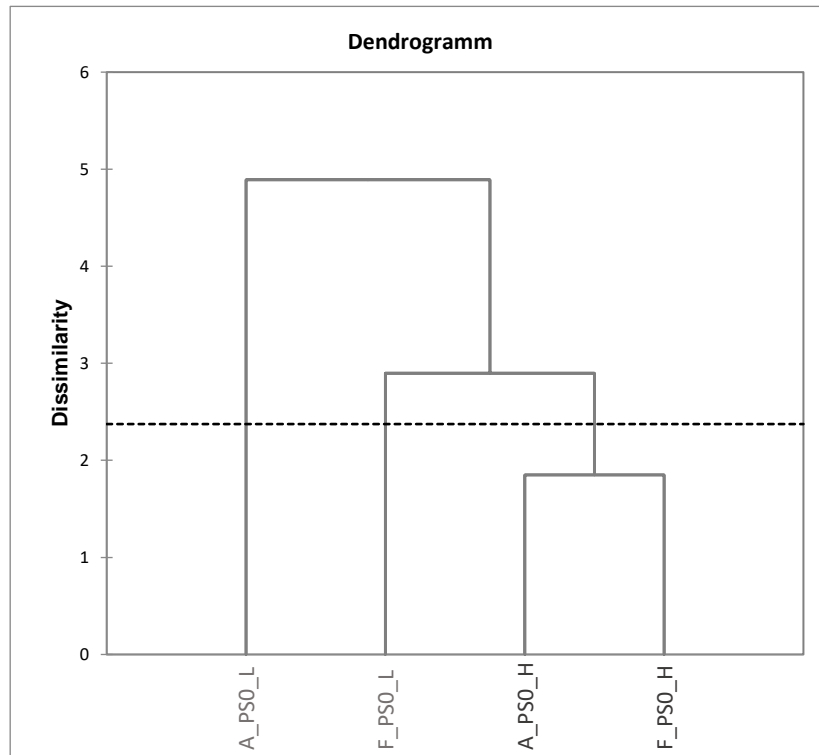


Figure S2: Results from Cluster Analysis based on sensory data of samples from variations without pod storage (PS0), dried at 60 °C (L, light grey) and at 80 °C (H, dark grey) from locations A and F.