

Supplementary Materials

Table 1. Sensory attribute for yoghurts profiling, their definitions and intensity range.

Attributes	Definitions	Intensity range
Odour		
Sweet	Basic odour quality - no definition required	none - very intensive
Sour	Basic odour quality - no definition required	none - very intensive
Yoghurt	Basic odour quality - no definition required	none - very intensive
Milky	Odour of milk	none - very intensive
Fat	Odour of fat milk	none - very intensive
Green tea	Odour characteristic for the green tea	none - very intensive
Black tea	Odour characteristic for the black tea	none - very intensive
Herbs	Odour characteristic for the herbs	none - very intensive
Peach	Odour characteristic for the peach fruit	none - very intensive
Citrus	Odour characteristic for the citrus fruits	none - very intensive
Nectar	Odour characteristic for the nectar and flowers	none - very intensive
Visual attributes		
Whey	Presence and amount of whey in the product's surface	none - a lot of
Shine	Shine of the surface	mat - shiny
Colour	Colour intensity of the product	light white - dark cream
Smoothness	Degree of smoothness in the product's surface (grainy/ smooth appearance)	rough - smooth
Adhesiveness	Perception of the product's density measured by the resistance of the spoon	thin - thick
Filling the teaspoon	Way to fill a teaspoon	flat - conical
Consistency uniformity	Perceived visually uniformity of the product	not uniform - uniform
Texture in mouth		
Thickness	Perception of the product's density in the mouth	thin - thick
Melting	Degree of the product's melting in the mouth	much delayed - immediate
Firmness	The degree of firmness of the product's consistency	loose - firm
Yield stress	The degree of viscosity of the sample	low viscosity- high viscosity
Fat film	Perception of the fatty film, coating the oral cavity with the fatty film	none - very intensive
Creaminess	Impression of creaminess connected with melting yoghurt in the mouth, in contrast to thin sample	thin - creamy
Smoothness	Perception of smoothness in the mouth	rough - smooth
Basic taste		
Acid	Basic taste quality - no definition required	none - very intensive
Sweet	Basic taste quality - no definition required	none - very intensive
Bitter	Basic taste quality - no definition required	none - very intensive
Astringent	Perception of astringency in the mouth	none - very intensive
Flavour		
Milky	Flavour of milk	none - very intensive
Yoghurt	Flavour of yoghurt	none - very intensive
Quark	Flavour of quark (fresh cheese)	none - very intensive
Green tea	Flavour of infused green tea	none - very intensive
Black tea	Flavour of infused black tea	none - very intensive
Herbs	Flavour of infused melissa	none - very intensive
Peach	Flavour of peach fruit	none - very intensive
Nectar	Flavour of nectar and flowers	none - very intensive

Body	Harmonization of all positive attributes	incomplete – full
Overall quality	Overall impression of the harmony of positive attributes, with no or only slight negative notes	low–high

Table 2. Sensory characteristics of yoghurts evaluated by experts: C – Control, G – Green tea, B – Black tea, O – Oolong tea, M – Lemon balm- the mean values, 2 sessions (n=20).

		C	G	B	O	M
odour	o. milky	4.0 ^c	3.5 ^{bc}	3.4 ^{bc}	2.8 ^{ab}	2.0 ^a
	o. yoghurt	4.7 ^c	4.0 ^{bc}	3.3 ^b	3.4 ^b	2.1 ^a
	o. sour	4.0 ^b	2.8 ^a	2.7 ^a	2.6 ^a	2.2 ^a
	o. sweet	1.5 ^a	2.2 ^{ab}	2.7 ^b	2.9 ^b	1.5 ^a
	o. fat	3.0 ^b	3.1 ^b	2.6 ^{ab}	2.6 ^{ab}	1.7 ^a
	o. green tea	0.0 ^a	2.5 ^c	0.2 ^a	0.5 ^a	1.6 ^b
	o. black tea	0.0 ^a	0.5 ^a	2.1 ^b	0.1 ^a	0.2 ^a
	o. herbs	0.0 ^a	0.6 ^{ab}	1.0 ^b	0.1 ^a	4.1 ^c
	o. peach	0.0 ^a	2.1 ^{bc}	3.1 ^c	4.4 ^d	1.3 ^b
	o. citrus	0.0 ^a	0.9 ^b	0.8 ^b	1.4 ^b	1.0 ^b
	o. nectar	0.0 ^a	1.5 ^b	1.7 ^b	2.1 ^b	1.3 ^b
appearance	whey	1.9 ^a	4.8 ^b	4.7 ^b	4.9 ^b	4.5 ^b
	shine	6.8	7.3	7.2	7.5	7.4
	colour intensity	1.0 ^a	4.3 ^c	5.2 ^{cd}	3.2 ^b	5.8 ^d
	visually smoothness	6.8	7.0	6.4	7.1	6.1
	adhesiveness	6.0	6.2	6.6	6.9	6.5
	filling the teaspoon	6.0	6.5	6.1	6.8	6.6
	uniformity of consistency	6.4	5.2	5.3	6.4	5.6
texture in the mouth	thickness in the mouth	5.3	5.6	5.1	5.1	5.4
	melting	6.7	6.5	6.4	6.4	7.2
	firmness	5.3	5.3	5.4	5.8	5.6
	yield stress	2.1	2.7	2.7	2.5	2.4
	fat film	2.0	2.3	2.0	2.2	2.1
	creaminess	4.2	4.4	3.9	5.2	4.7
	smoothness in the mouth	6.7	6.2	6.2	6.8	6.7
taste /flavour	t. sour	5.8	5.0	5.1	4.9	4.5
	t. sweet	1.0	1.1	1.2	1.7	0.9
	t. bitter	0.8	2.1	1.7	1.5	2.0
	t. astringent	2.0	2.1	2.3	2.5	2.2
	f. milky	3.3 ^b	1.9 ^a	1.9 ^a	2.1 ^a	1.6 ^a
	f. yoghurt	5.1 ^b	3.3 ^a	3.0 ^a	3.3 ^a	2.8 ^a
	f. quark	2.5	1.5	2.2	1.4	1.3
	f. green tea	0.0 ^a	3.5 ^d	1.3 ^{ab}	0.9 ^b	2.3 ^c
	f. black tea	0.0 ^a	0.4 ^a	1.7 ^b	0.1 ^a	0.3 ^a
	f. herbs	0.0 ^a	0.9 ^b	0.9 ^b	0.5 ^{ab}	4.6 ^c
	f. peach	0.0 ^a	1.4 ^b	1.7 ^b	3.8 ^c	0.9 ^b
	f. nectar	0.0 ^a	1.0 ^b	0.7 ^b	1.5 ^b	0.9 ^b
body	body	5.1 ^c	3.8 ^a	3.9 ^{ab}	5.0 ^{bc}	3.9 ^{ab}
quality	overall quality	5.9 ^c	4.5 ^{ab}	4.4 ^{ab}	5.6 ^{bc}	4.0 ^a

Mean values marked with different indices a, b, c, d differ statistically ($p \leq 0.05$).

Table 3. Acceptability of yoghurts and willingness to buy evaluated by consumers: C – Control, G – Green tea, B – Black tea, O – Oolong tea, M – Lemon balm- the mean values (n=30).

	C	G	B	O	M
appearance	6.6 ^b	3.8 ^a	4.3 ^a	6.5 ^b	5.9 ^b
odour	6.2 ^b	4.4 ^a	4.4 ^a	7.0 ^b	4.8 ^a
consistency	5.9 ^{bc}	4.4 ^a	4.7 ^a	6.3 ^c	5.2 ^{ab}
flavour	5.0 ^c	2.6 ^a	3.7 ^b	6.1 ^d	3.3 ^{ab}
overall acceptability	5.7 ^b	3.0 ^a	3.7 ^a	5.9 ^b	3.8 ^a
willingness to buy	5.3 ^b	2.3 ^a	3.2 ^a	5.6 ^b	3.3 ^a

Mean values marked with different indices a, b, c, d differ statistically ($p \leq 0.05$).