

Table S1. Sensory attributes and overall acceptability scores of control and reformulated Vienna sausages\*

	VSC	VSEG0	VSEG0.5	VSEG1.0	VSEG2.0
Appearance	7.50±0.52 <sup>a</sup>	8.33±0.65 <sup>b</sup>	8.50±0.67 <sup>b</sup>	8.08±0.67 <sup>b</sup>	7.42±0.67 <sup>a</sup>
Color	8.33±0.49 <sup>a</sup>	8.25±0.62 <sup>a</sup>	8.33±0.49 <sup>a</sup>	8.17±0.83 <sup>a</sup>	8.08±0.67 <sup>a</sup>
Flavor	8.17±0.72 <sup>a</sup>	8.25±0.62 <sup>a</sup>	8.42±0.79 <sup>a</sup>	8.33±0.65 <sup>a</sup>	8.17±0.72 <sup>a</sup>
Taste	7.58±1.08 <sup>a</sup>	7.67±1.50 <sup>a</sup>	8.00±1.13 <sup>a</sup>	8.00±1.95 <sup>a</sup>	7.75±1.96 <sup>a</sup>
Texture	8.58±0.51 <sup>b</sup>	8.42±0.51 <sup>b</sup>	8.25±0.62 <sup>ab</sup>	8.17±0.72 <sup>ab</sup>	7.92±0.51 <sup>a</sup>
General acceptability	8.25±0.62 <sup>b</sup>	8.08±0.51 <sup>b</sup>	8.25±0.79 <sup>b</sup>	7.83±0.58 <sup>ab</sup>	7.50±0.52 <sup>a</sup>

\* Different lowercase letters indicate significant differences between formulations ( $p < 0.05$ );