

Table S3. Sensory assessment of ground coffee after adding RAAE.

Group	Color	Aroma	Abundance	Astringency	Aftertaste	Global Impression
Ground Coffee	brown	flowery	mellow	soft	rich	supple
Coffee + XJ1 (10 µg/mL)	brown	flowery	moderate	micro astringent	rich	supple
Coffee + XJ2 (10 µg/mL)	brown	flowery	mellow	soft	rich	supple
Coffee + XJ3 (5 µg/mL)	brown	flowery	mellow	soft	rich	full
Coffee + XJ3 (10 µg/mL)	brown	flowery	mellow	soft	rich	full
Coffee + XJ3 (20 µg/mL)	brown	flowery	mellow	soft	rich	supple
Coffee + XJ3 (40 µg/mL)	brown	flowery	mellow	soft	rich	supple
Coffee + XJ3 (80 µg/mL)	brown	spicery	moderate	soft	rich	supple
Coffee + XJ3 (100 µg/mL)	brown	spicery	moderate	micro astringent	rich	supple
Coffee + XJ5 (10 µg/mL)	brown	flowery	mellow	soft	rich	supple
Coffee + XJP5 (10 µg/mL)	brown	flowery	mellow	soft	rich	supple
Coffee + XJP7 (10 µg/mL)	brown	flowery	mellow	micro astringent	rich	supple
Coffee + HX1 (10 µg/mL)	brown	flowery	mellow	soft	rich	supple
Coffee + Super Red (10 µg/mL)	brown	flowery	moderate	soft	rich	supple
Coffee + Red Love (10 µg/mL)	brown	flowery	mellow	soft	rich	supple
Coffee + Fuji (10 µg/mL)	brown	flowery	moderate	soft	rich	supple