

**Table S1.** Concentration of acids in and pH values of pickling and marinade solutions of training samples of 0 months' sensory evaluation.

<b>Acid</b>	<b>Concentration in Pickling Solution (g/L)</b>	<b>Concentration in Marinade Solution (g/L)</b>	<b>pH of Pickling Solution</b>	<b>pH at the End of Pickling</b>
Acetic acid <sup>1</sup>	40.0	0.67	2.71	4.66
Acetic acid <sup>2</sup>	50.0	0.67	2.32	3.78
Citric acid <sup>2</sup>	20.0	0.17	1.93	3.78
Lactic acid <sup>1</sup>	15.6	0.17	2.12	4.00
Malic acid <sup>2</sup>	20.0	0.14	2.04	3.65
Tartaric acid <sup>1</sup>	21.5	0.14	1.65	3.30

<sup>1</sup> Samples used in the first week of sensory evaluation training. <sup>2</sup> Samples used in the second week of sensory evaluation training.