

Table S1. The major nutrition profiles of mycoprotein (per 100 g).

Items	Results
Proteins	35.6
Total fat	7.8
Ash content	4.6
Total dietary fiber	42.9

Table S2. The definitions of sensory attributes.

Attributes	Definitions
Appearance	the extent to which the smoothness and graininess of the bar surface is found to be appealing
Color	the uniformity of the color of the bar
Odor	the extent to which the smell of the bar is found to be pleasant
Taste	the extent to which the balance of the sweetness, saltiness, the milky and the mushroom-like flavor of the bar is found to be pleasant
Aftertaste	the extent of the pleasant taste left in the mouth after swallowing
Texture	the extent to which the rigidness, fragility, firmness and elasticity of the bar is found to be pleasant by the mouth
Overall acceptance	the extent to which the overall quality of the bar is found to be pleasant

Table S3. Amino acids content comparison of mycoprotein and other proteins.

Amino acids	MP	Soy*	Wheat*	Pea*	Corn*	Potato*	Egg*	Whey*	Milk*
Essential amino acids (EAAs)									
Threonine	2.20	2.3	1.8	2.5	1.8	4.1	2.0	5.4	3.5
Methionine	1.42	0.3	0.7	0.3	1.1	1.3	1.4	1.8	2.1
Phenylalanine	1.69	3.2	3.7	3.7	3.4	4.2	2.3	2.5	3.5
Histidine	0.91	1.5	1.4	1.6	1.1	1.4	0.9	1.4	1.9
Lysine	3.52	3.4	1.1	4.7	1.0	4.8	2.7	7.1	5.9
Valine	3.97	2.2	2.3	2.7	2.1	3.7	2.0	3.5	3.6
Isoleucine	2.04	1.9	2.0	2.3	1.7	3.1	1.6	3.8	2.9
Leucine	3.26	5.0	5.0	5.7	8.8	6.7	3.6	8.6	7.0
Σ EAA	19.01	19.9	18.0	23.6	21.0	29.3	16.5	34.1	30.3
Non-essential amino acids (NEAAs)									
Serine	1.95	3.4	3.5	3.6	2.9	3.4	3.3	4.0	4.0
Glycine	1.93	2.7	2.4	2.8	1.6	3.2	1.4	1.5	1.5
Glutamic acid	4.22	12.4	26.9	12.9	13.1	7.1	5.1	15.5	16.7
Proline	2.22	3.3	8.8	3.1	5.2	3.3	1.8	4.8	7.3
Cysteine	ND	0.2	0.7	0.2	0.3	0.3	0.4	0.8	0.2
Alanine	2.82	2.8	1.8	3.2	4.8	3.3	2.6	4.2	2.6
Tyrosine	1.53	2.2	2.4	2.6	2.7	3.8	1.8	2.4	3.8
Arginine	2.66	4.8	2.4	5.9	1.7	3.3	2.6	1.7	2.6
Aspartate	3.02	ND	ND	ND	ND	ND	ND	ND	ND
Σ NEAA	17.33	31.9	48.9	34.4	32.3	27.8	19.0	34.9	38.6
Σ TAA (Total amino acids)	39.36	51.8	66.9	58.0	53.3	57.1	35.5	69.0	68.9

Note: Values are presented in g per 100 g raw material. *Data obtained from Stefan H. M. Gorissen. *et.al*.