Table S1. The list of scientific reports analyzed by the Natural Language Processing

Number	Title	Journal	Authors/year
1	Role of Sensory Evaluation in Consumer Acceptance of Plant-Based Meat Analogs and Meat Extenders: A Scoping Review	*Food*	Fiorentini et al. (2020)
2	Drivers and Inhibitors in the Acceptance of Meat Alternatives: The Case of Plant and Insect-Based Proteins	*Food*	De Koning et al. (2020)
3	Nutritional, Microbial, and Sensory Evaluation of Complementary Foods Made from Blends of Orange-Fleshed Sweet Potato and Edible Insects	*Food*	Agbemafle et al. (2020)
4	Impact of Fermentation and Phytase Treatment of Pea-Oat Protein Blend on Physicochemical, Sensory, and Nutritional Properties of Extruded Meat Analogs	*Food*	Kaleda et al. (2020)
5	Physicochemical Properties and Consumer Acceptance of Bread Enriched with Alternative Proteins	*Food*	García-Segovia et al. (2020)
6	Meat Quality Derived from High Inclusion of a Micro-Alga or Insect Meal as an Alternative Protein Source in Poultry Diets: A Pilot Study	*Food*	Altmann et al. (2018)
7	Consumer perceptions of conventional and alternative protein sources: A mixed-methods approach with meal and product framing	*Appetite*	Possidónio et al. (2021)
8	School children cooking and eating insects as part of a teaching program - Effects of cooking, insect type, tasting order and food neophobia on hedonic response	*Food Quality and Preference*	Chow et al. (2021)
9	Importance of additional information, as a complement to information coming from packaging, to promote meat substitutes: A case study on a sausage based on vegetable protein	*Food Quality and Preference*	Martin et al. (2021)
10	Structuring the meat analogue by using plant-based derived composites	*Journal of Food Engineering*	Yuliarti et al. (2021)

11	Effects of Maillard-reacted beef bone hydrolysate on the physicochemical properties of extruded meat alternatives	*Journal of Food Science*	Chiang et al. (2020)
12	Edible mushroom mycelia of Pleurotus sapidus as novel protein sources in a vegan boiled sausage analog system: functionality and sensory tests in comparison to commercial proteins and meat sausages	*European Food Research and Technology*	Stephan et al. (2018)
13	Towards more sustainable meat alternatives: How technical parameters affect the sensory properties of extrusion products derived from soy and algae	*Cleaner Production*	Grahl et al. (2018)
14	Block protocol for conventional profiling to sensory characterise plant protein isolates	*Food Quality and Preference*	Cosson et al. (2020)
15	Alternative protein sources in Western diets: Food product development and consumer acceptance of spirulina-filled pasta	*Food Quality and Preference*	Grahl et al. (2020)
16	Older Consumers' Readiness to Accept Alternative, More Sustainable Protein Sources in the European Union	*Nutrients*	Grasso et al. (2019)
17	Plant protein-based alternatives of reconstructed meat: Science, technology, and challenges	*Trends in Food Science and Technology*	Sha & Xiong (2020)
18	Product appropriateness, willingness to try and perceived risks of foods containing insect protein powder: A survey of US consumers	*International Journal of Food Science and Technology*	Ardoin et al. (2020)
19	Partial and total replacement of meat by plant-based proteins in chicken sausage: evaluation of mechanical, physico-chemical and sensory characteristics	*Journal of Food Science and Technology*	Kamani et al. (2019)
20	Sensory attributes of edible insects and insect-based foods - Future outlooks for enhancing consumer appeal	*Trends in Food Science and Technology*	Mishyna et al. (2020)

Supplementary File S1. PDF document text mining codes and explanation produced by Cristhiam Gurdian

```
#' ---
#' title:  Text mining trial
#' author:  Cristhiam Gurdian (cgurdi3@lsu.edu)
#' date:   2021-January-06
#' ---

install.packages("pdftools")
library(pdftools)
#set working directory to the folder that contains the pdf files
#remove from the pdf names greek characters or symbols because the lappy function will not work with those

#create a vector of PDF file names using the list.files function.
#The pattern argument says to only grab those files ending with “pdf”:
files <- list.files(pattern = “pdf$”)#only works if you have your working directory set to the folder where you downloaded the PDF files
files #The “files” vector contains all the PDF file names. We’ll use this vector to automate the process of reading in the text of the PDF files.

#The pdftools function for extracting text is pdf_text.
#Using the lapply function, we can apply the pdf_text function to each element in the “files” vector and create an object called “text”.

text <- lapply(files, pdf_text) #This creates a list object with three elements, one for each document.
length(text)
#Each element in “text” is a vector that contains the text of the PDF file.
lapply(text, length) #The length of each vector corresponds to the number of pages in the PDF file.

####USING TEXT MINING PACKAGE FOR TEXT ANALYSIS
#First load tm package and then create a corpus, which is a database for text.
#instead of working with the “opinions” text” object we created earlier, we start over.

install.packages("tm")
library(tm)
corp <- Corpus(URISource(files),
               readerControl = list(reader = readPDF))#The Corpus function creates a corpus. The first argument to Corpus is what we want to use to create the corpus.
#In this case, it’s the vector of PDF files. To do this, we use the URISource function to indicate that the files vector is a URI (Uniform Resource Identifier) source.
# we’re telling the Corpus function that the vector of file names identifies our resources.
#The second argument, readerControl, tells Corpus which reader to use to read in the text from the PDF files (readPDF, a tm function).
#The readerControl argument requires a list of control parameters, one of which is reader, so we enter list(reader = readPDF).
#Finally we save the result to an object called “corp”.
```

```
    #Now that we have a corpus, we can create a term-
document matrix, (TDM) that stores counts of terms for
each document.
    #The tm package provides a function to create a TDM
called TermDocumentMatrix.

    library(SnowballC)
    text.tdm <- TermDocumentMatrix(corp,
                                           control =

list(removePunctuation = TRUE,

stopwords = TRUE,
                                                   tolower
= TRUE,

stemming = TRUE,

removeNumbers = TRUE,
                                                   bounds
= list(global = c(3, Inf))))
    #The first argument is our corpus. The second
argument is a list of control parameters.
    #clean up the corpus before creating the TDM.
Remove punctuation, stopwords (eg, the, of, in, etc.),
convert text to lower case, stem the words,
    #remove numbers, and only count words that appear
at least 3 times. We save the result to an object
called "text.tdm".

    inspect(text.tdm[1:10,])#first 10 terms

    #pdf_text function may preserve the unicode curly-
quotes and em-dashes used in the PDF files.

    #manually use the removePunctuation function with
tm_map, both functions in the tm package.
    #removePunctuation function has an argument called
ucp that when set to TRUE will look for unicode
punctuation.
    corp <- tm_map(corp, removePunctuation, ucp = TRUE)
    #re-create the TDM, this time without the
removePunctuation = TRUE argument.
    text.tdm <- TermDocumentMatrix(corp,
                                           control =

list(stopwords = TRUE,
                                                   tolower
= TRUE,

stemming = TRUE,

removeNumbers = TRUE,
                                                   bounds
= list(global = c(3, Inf))))
    inspect(text.tdm[1:10,])#first 10 terms

    #findFreqTerms function to find words that occur
at least 100 times:
    findFreqTerms(text.tdm, lowfreq = 100, highfreq =
Inf)

    #To see the counts of those words we could save the
result and use it to subset the TDM.
    #we have to use as.matrix to see the print out of
the subsetted TDM.
    ft <- findFreqTerms(text.tdm, lowfreq = 100,
highfreq = Inf)
    as.matrix(text.tdm[ft,])

    #To see thews
    ft.tdm <- as.matrix(text.tdm[ft,])
    sort(apply(ft.tdm, 1, sum), decreasing = TRUE)
```

Supplementary File S2. Text (TXT) document mining codes obtained from https://www.red-gate.com/simple-talk/sql/bi/text-mining-and-sentiment-analysis-with-r/

```
    library("SnowballC")
    library("RColorBrewer")
    library("wordcloud")
    library("syuzhet")
    library("ggplot2")
    library("tm")

    text <- readLines(file.choose())
    TextDoc <- Corpus(VectorSource(text))

    toSpace  <-  content_transformer(function  (x  ,
pattern ) gsub(pattern, " ", x))
    TextDoc <- tm_map(TextDoc, toSpace, "/")
    TextDoc <- tm_map(TextDoc, toSpace, "@")
    TextDoc <- tm_map(TextDoc, toSpace, "\\|")

    TextDoc            <-            tm_map(TextDoc,
content_transformer(tolower))
    TextDoc <- tm_map(TextDoc, removeNumbers)
    TextDoc    <-    tm_map(TextDoc,    removeWords,
stopwords("english"))
    TextDoc  <-  tm_map(TextDoc,  removeWords,  c("s",
"company", "team"))
    TextDoc <- tm_map(TextDoc, removePunctuation)
    TextDoc <- tm_map(TextDoc, stripWhitespace)
    TextDoc <- tm_map(TextDoc, stemDocument)

    TextDoc_dtm <- TermDocumentMatrix(TextDoc)
    dtm_m <- as.matrix(TextDoc_dtm)
    dtm_v <- sort(rowSums(dtm_m),decreasing=TRUE)
    dtm_d        <-        data.frame(word        =
names(dtm_v),freq=dtm_v)
    head(dtm_d, 50)

    barplot(dtm_d[1:50,]$freq, las = 2, names.arg =
dtm_d[1:50,]$word,
            col ="lightgreen", main ="Top 50 most
frequent words",
            ylab = "Word frequencies")

    set.seed(1234)
    wordcloud(words = dtm_d$word, freq = dtm_d$freq,
min.freq = 5,
              max.words=100,       random.order=FALSE,
rot.per=0.40,
              colors=brewer.pal(8, "Dark2"))

    findAssocs(TextDoc_dtm,          terms          =
c("insect","flavor","like"), corlimit = 0.25)


    syuzhet_vector       <-       get_sentiment(text,
method="syuzhet")
    head(syuzhet_vector)
    summary(syuzhet_vector)

    bing_vector <- get_sentiment(text, method="bing")
    head(bing_vector)
    summary(bing_vector)

    afinn_vector        <-        get_sentiment(text,
method="afinn")
    head(afinn_vector)
    summary(afinn_vector)

    d<-get_nrc_sentiment(text)
    td<-data.frame(t(d))
    td_new <- data.frame(rowSums(td[2:253]))
```

```
    names(td_new)[1] <- "count"
    td_new <- cbind("sentiment" = rownames(td_new),
td_new)
    rownames(td_new) <- NULL
    td_new2<-td_new[1:8,]
    quickplot(sentiment, data=td_new2, weight=count,
geom="bar",                                fill=sentiment,
ylab="count")+ggtitle("Survey sentiments")

    barplot(
      sort(colSums(prop.table(d[, 1:8]))),
      horiz = TRUE,
      cex.names = 0.7,
      las = 1,
      main = "Emotions in Text", xlab="Percentage"
    )
```

Table S2. The frequency of words in the text matrix (top 50)

Word	Frequency	Word	Frequency
Meat	531	Plantbas	97
Protein	432	Also	96
Product	404	Sourc	96
Food	356	Compar	85
Consum	264	Tabl	84
Altern	188	Expect	83
Studi	181	Content	82
Insect	179	Pea	82
Tast	167	Structure	82
Flavor	165	Present	78
Use	161	Sustain	78
Sensori	154	Howev	77
Textur	142	Mrp	77
Differ	141	High	76
Attribute	136	Spirulina	76
Can	128	Posit	73
Accept	124	Addit	73
Sampl	121	Mayb	71
Increase	116	Process	71
Effect	111	Develop	69
Like	110	Show	69
Result	107	Analogu	68
Evalu	105	Plant	67
Signific	100	Subsitut	67

Supplementary File S3. The relevance (association levels) between keywords and other words

$meat

altern	product	substitut	labgrown	barrier	lack	use	addit	skill
0.62	0.51	0.50	0.44	0.42	0.37	0.36	0.36	0.36
consumpt	process	red	studi	includ	reduc	analog	one	way
0.35	0.35	0.34	0.34	0.34	0.34	0.33	0.33	0.33
diet	clean	can	toward	concentr	meal	graea	bryant	also
0.33	0.32	0.31	0.31	0.30	0.30	0.30	0.30	0.29
term	particip	due	benefit	environment	address	chang	impact	may
0.29	0.29	0.29	0.29	0.29	0.29	0.28	0.28	0.28
contain	help	lower	tofu	animalfre	enjoy	monik	pose	unfa
0.28	0.28	0.28	0.28	0.28	0.28	0.28	0.28	0.28
assess	mrp	natur	fish	organ	seitan	frame	attract	perceiv
0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.26
compar	differ	ingredi	replac	behavior	label	hoek	improv	nutrit
0.26	0.26	0.26	0.26	0.26	0.26	0.26	0.25	0.25
research	percept	siegrist	white	mimic				
0.25	0.25	0.25	0.25	0.25				

$protein

sourc	animalbas	singlecel	altern	vitro	structur	found	studi	crosslink
0.60	0.41	0.41	0.40	0.40	0.39	0.38	0.37	0.37
extent	gluten	dont	use	wheat	environment	contain	dairi	various
0.37	0.36	0.35	0.34	0.34	0.34	0.33	0.33	0.33
product	without	fibrous	belgium	process	intak	seafoodbas	consist	techniqu
0.31	0.31	0.31	0.31	0.30	0.30	0.30	0.29	0.29
although	freez	lin	meatbas	deriv	grasp	salad	student	develop
0.29	0.29	0.29	0.29	0.29	0.29	0.29	0.29	0.28
properti	uniqu	major	know	egg	nutrit	sustain	due	research
0.28	0.28	0.28	0.28	0.28	0.27	0.27	0.27	0.27
wide	viscoelast	land	eat	analogu	manner	aquat	biodivers	businessusu
0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.27
emiss	freshwat	ghge	greenhous	nitrogen	terrestri	threaten	chang	impact
0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.26	0.26
also	form	total	muscl	requir	furthermor	meatlik	manufactur	buffer
0.26	0.26	0.26	0.26	0.26	0.26	0.26	0.26	0.26
solubil	soy	vari	nugget	ideal	com	agreement	expand	specul
0.26	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
globular	mung							
0.25	0.25							

$consum

product	research	consumpt	substitut	percept	food	studi	barrier	altern	prefer
0.47	0.38	0.37	0.37	0.36	0.35	0.34	0.34	0.33	0.33
specif	market	hoek	may	method	identifi	behavior	pathway	can	way
0.33	0.31	0.31	0.30	0.30	0.30	0.30	0.30	0.29	0.29
target	qualit	tri	toward	one	howev	find	new	develop	impact
0.29	0.29	0.29	0.29	0.28	0.28	0.28	0.28	0.27	0.27
suggest	adopt	understand	rather	buy	diet	pasta	dutch	appeal	approach
0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.26	0.26
aim	singl	attitud	mani	academ	freeli	reliabl	roininen	alterna	tive
0.26	0.26	0.26	0.26	0.26	0.26	0.26	0.26	0.26	0.26
acknowl	edg	tailor	wellknown	disappoint	familiar	test	sourc	willing	
0.26	0.26	0.26	0.26	0.26	0.25	0.25	0.25	0.25	

$insect

ball	oatmeal	children	food	caparro	edibl	mealworm	ashmor	childhood	dunlop
0.57	0.57	0.54	0.47	0.46	0.45	0.44	0.42	0.42	0.42
familiaris	gust	haidt	hood	mccauley	medium	realfood	tinguish	troduc	rozin
0.42	0.42	0.42	0.42	0.42	0.42	0.42	0.42	0.42	0.40
megido	willing	neophobia	respons	barbera	selfcook	may	first	recognis	chitin
0.39	0.38	0.37	0.36	0.36	0.35	0.34	0.34	0.34	0.34
choi	tortilla	grasshopp	cite	cockroach	covari	eli	gmuer	guth	lensvelt
0.34	0.34	0.34	0.34	0.34	0.34	0.34	0.34	0.34	0.34
nuessli	steenbekk	ver	hedon	disgust	tri	novel	might	studi	version
0.34	0.34	0.34	0.33	0.33	0.33	0.33	0.32	0.31	0.30
bit	author	fao	eat	living	visibl	dis	implic	later	second
0.29	0.29	0.29	0.29	0.29	0.29	0.29	0.29	0.29	0.28
explor	moder	also	rate	previous	stimuli	belgian	among	influenc	measur
0.28	0.28	0.27	0.27	0.27	0.27	0.27	0.26	0.26	0.26
futur	western	matric	chip	encourag	decosta	continu			
0.26	0.26	0.26	0.26	0.26	0.26	0.25			

$flavor

mask	lemonbasil	extrud	lemon	tomato	spice
0.62	0.59	0.55	0.54	0.49	0.47
vegetablebas	content	enhanc	confound	contentflavor	dim
0.46	0.44	0.43	0.42	0.42	0.42
equidist	nonlinear	smallest	spir	spirulinaextrud	tens
0.42	0.42	0.42	0.42	0.42	0.42
ulina	sampl	beetging	odor	chickenflavor	crablik
0.42	0.41	0.41	0.39	0.39	0.39
katayama	narrow	oili	oyster	oysterlik	shred
0.39	0.39	0.39	0.39	0.39	0.39
shredshap	shrimp	strip	stripshap	volunt	wilson
0.39	0.39	0.39	0.39	0.39	0.39
basil	complement	cuellarbermfadez	foreseen	geosmin	glutam
0.39	0.39	0.39	0.39	0.39	0.39
methylisoborneol	mib	milovanoviucu	propriat	spirulinarel	steepest
0.39	0.39	0.39	0.39	0.39	0.39
spici	chicken	control	intens	soybas	beefbon
0.38	0.38	0.37	0.37	0.37	0.37
unflavor	pasta	linear	mustyearthi	meati	four
0.37	0.37	0.37	0.36	0.35	0.35
earthi	aroma	pepper	bake	salti	shape
0.35	0.34	0.34	0.34	0.34	0.34
compar	season	descript	analog	test	beefi
0.33	0.33	0.33	0.32	0.32	0.32
beeflik	crush	fortifi	fullmeat	grassi	justright
0.32	0.32	0.32	0.32	0.32	0.32
modif	pastri	peanut	ppc	puff	roll
0.32	0.32	0.32	0.32	0.32	0.32
smoke	stuf	versus	overal	resembl	provid
0.32	0.32	0.32	0.31	0.31	0.31
lipid	peanutbas	term	formul	spread	substanti
0.31	0.31	0.30	0.30	0.30	0.30
perform	level	aim	pathway	musti	use
0.29	0.29	0.29	0.29	0.29	0.28
addit	beef	best	minc	fri	assess
0.28	0.28	0.28	0.28	0.28	0.27
tsp	base	bit	encapsul	former	liquid
0.27	0.27	0.27	0.27	0.27	0.27
pocket	qualit	quantit	though	method	scale
0.27	0.27	0.27	0.27	0.26	0.26
success	three	show	insight		
0.26	0.25	0.25	0.25		

$sensori

breslin	keast	evalu	use	bitter	test
0.46	0.46	0.45	0.41	0.41	0.39
assess	properti	mechan	overal	sampl	howev
0.39	0.38	0.38	0.37	0.37	0.37
descript	tomato	addit	compar	panelist	analysi
0.37	0.36	0.35	0.35	0.35	0.34
result	base	quantifi	multidimension	control	sensat
0.34	0.34	0.34	0.34	0.33	0.33
sensit	bakker	busch	clifford	considin	danguin
0.33	0.33	0.33	0.33	0.33	0.33
delahunti	heymann	kallithraka	kfchn	neurophysiolog	pend
0.33	0.33	0.33	0.33	0.33	0.33
precis	prolong	reitmeier	sall	septier	singh
0.33	0.33	0.33	0.33	0.33	0.33
thoma	torrespenaranda	trice	bajec	bartoshuk	bolhui
0.33	0.33	0.33	0.33	0.33	0.33
capsaicin	carney	cessari	chemesthet	ciceral	duffi
0.33	0.33	0.33	0.33	0.33	0.33
file	hansen	hollowood	hort	iii	irrit
0.33	0.33	0.33	0.33	0.33	0.33
kidd	lanier	npropylthiouracil	picker	pothesi	proxi
0.33	0.33	0.33	0.33	0.33	0.33
pungenc	sociat	swaincampbel	taster	wish	wright
0.33	0.33	0.33	0.33	0.33	0.33
product	agent	past	dinehart	method	understand
0.32	0.32	0.32	0.32	0.31	0.31
oral	percept	character	cognit	persist	cog
0.31	0.31	0.31	0.30	0.30	0.30
fatigu	guichard	nitiv	omit	beetging	analog
0.30	0.30	0.30	0.30	0.30	0.29
attribut	can	research	complex	hay	prescott
0.29	0.29	0.29	0.29	0.29	0.29
instrument	score	affect	interest	interact	pathway
0.28	0.28	0.28	0.28	0.28	0.28
combin	differ	beefbon	unflavor	liquid	reed
0.27	0.27	0.27	0.27	0.27	0.27
webb	studi	fullmeat	mask	physiolog	lemonbasil
0.27	0.26	0.26	0.26	0.26	0.26
show	limit	better	qualiti	spi	prop
0.25	0.25	0.25	0.25	0.25	0.25

$textur

properti	physiochem	nugget	analog	use	techniqu	ratio
0.49	0.47	0.43	0.37	0.37	0.37	0.37
analysi	soy	instrument	howev	optim	emulsifi	capabl
0.36	0.35	0.35	0.35	0.35	0.35	0.35
judg	microscopi	scan	yuliarti	structur	analogu	form
0.35	0.35	0.35	0.35	0.34	0.34	0.33
gum	freez	layer	gluten	develop	show	capac
0.33	0.33	0.33	0.32	0.31	0.31	0.31
emuls	fibrous	ideal	mouthfeel	hydrocolloid	icgn	iotacarrageenan
0.31	0.31	0.31	0.30	0.29	0.29	0.29
analyt	creation	extrus	soup	composit	test	result
0.29	0.29	0.29	0.29	0.29	0.28	0.28
anoth	molecul	wheat	name	crosslink	desir	term
0.28	0.28	0.28	0.28	0.28	0.27	0.27
affect	tvp	generat	includ	uniqu	sausag	sampl
0.27	0.27	0.27	0.27	0.27	0.27	0.26
method	control	viscoelast	thicken	ppi	gel	synergist
0.26	0.26	0.26	0.26	0.26	0.26	0.26
process	commerci					
0.25	0.25					

$accept

vitro	eat	sourc	dont	belgium	control	sustain	singlecel
0.49	0.47	0.46	0.45	0.43	0.41	0.41	0.41
seafoodbas	analog	sampl	studi	influenc	compar	found	specul
0.41	0.40	0.39	0.39	0.39	0.37	0.37	0.37
particip	meatbas	know	grasp	salad	student	may	score
0.35	0.35	0.35	0.35	0.35	0.35	0.34	0.34
determin	four	without	overal	manner	product	show	food
0.34	0.34	0.34	0.33	0.33	0.32	0.32	0.32
choic	meati	result	term	scale	extent	adult	surpris
0.32	0.32	0.31	0.31	0.31	0.31	0.31	0.30
contain	fullmeat	although	agreement	analysi	hedon	perform	provid
0.30	0.30	0.30	0.30	0.29	0.29	0.29	0.29
enhanc	smoke	beefbon	unflavor	barrier	liquid	research	concept
0.29	0.29	0.29	0.29	0.29	0.29	0.29	0.29
motiv	older	competit	eventu	healthpromot	industryscal	kilo	lowcost
0.29	0.29	0.29	0.29	0.29	0.29	0.29	0.29
owe	singlecellbas	slaughter	transport	vitrobas	test	addit	adequ
0.29	0.29	0.29	0.29	0.29	0.28	0.28	0.28
level	conduct	vegetablebas	environment	price	can	colleagu	suggest
0.28	0.28	0.28	0.28	0.28	0.27	0.27	0.27
altern	spici	agent	use	reveal	affect	explain	spice
0.27	0.27	0.27	0.26	0.26	0.26	0.26	0.26
descript	unfamiliar	previous	visibl	respond			
0.26	0.26	0.26	0.26	0.25			

$increas

decreas	concentr	mrp	carotenoid	sharimaabdullah	appear	chickpea
0.46	0.44	0.44	0.39	0.39	0.38	0.38
fact	flour	due	lowest	addit	world	chang
0.34	0.33	0.32	0.32	0.29	0.29	0.28
import	score	tvp	flavorenhanc	hydrolyz	oppos	moist
0.27	0.27	0.26	0.26	0.26	0.26	0.26
led	colorimetr	erti	mrps	placement	broken	creas
0.26	0.26	0.26	0.26	0.26	0.26	0.26
melton	oliv	polymer	sds	solubi	solvent	stanley
0.26	0.26	0.26	0.26	0.26	0.26	0.26
teract	twocompon	watersolubl	fabric	hirata	intact	altern
0.26	0.26	0.26	0.26	0.26	0.26	0.25

$like

pasta	pathway	beetging	credenc	leav	outstrip
0.61	0.47	0.42	0.42	0.42	0.42
sound	tomato	lemonbasil	conceptu	mustyearthi	ceptual
0.42	0.41	0.41	0.40	0.38	0.38
compar	experienc	overal	cata	met	basil
0.33	0.32	0.31	0.30	0.30	0.30
complement	cuellarbermfadez	foreseen	geosmin	glutam	methylisoborneol
0.30	0.30	0.30	0.30	0.30	0.30
mib	milovanoviucu	propriat	spirulinarel	steepest	tsp
0.30	0.30	0.30	0.30	0.30	0.29
negat	higher	mask	bland	netherland	femal
0.29	0.27	0.27	0.27	0.27	0.27
stand					
0.25					

```
$plantbas
    composit         impl       makeup satisfactori    smallscal        struc     vestment       nutrit
        0.49         0.46         0.46         0.46         0.46         0.46         0.46         0.43
       freez      nugget     techniqu      develop       imposs     diversif      pietsch      prevail
        0.43         0.42         0.41         0.40         0.38         0.37         0.37         0.37
        rear        round          sur     surround       unsus       mentat          ppn    substitut
        0.37         0.37         0.37         0.37         0.37         0.37         0.37         0.36
     process     structur        mimic    animalbas      generat       altern      regular        uniqu
        0.34         0.34         0.34         0.33         0.32         0.32         0.32         0.32
 necessarili         home      product        littl         issu      meatlik      analogu        studi
        0.32         0.32         0.31         0.31         0.31         0.31         0.30         0.29
      recent         date      ingredi     strategi      natur       potenti   constraint         rais
        0.29         0.29         0.28         0.27         0.27         0.27         0.27         0.27
         use         vari         anim       health        everi   insectsbas       stigma      resourc
        0.26         0.26         0.26         0.26         0.26         0.26         0.26         0.26
     envisag         face       terest          uni         vers       dekker        xiong         amin
        0.26         0.26         0.26         0.26         0.26         0.26         0.26         0.26
    barzegar       berman   carcinogen        cheng      dioxid       excess        jiang    kamankesh
        0.26         0.26         0.26         0.26         0.26         0.26         0.26         0.26
        khan        kuhnl       nadeem    predispos      preserv       rahman        sahar thylcellulos
        0.26         0.26         0.26         0.26         0.26         0.26         0.26         0.26
    titanium        truli characterist       includ      conduct       specif         asia      tainabl
        0.26         0.26         0.25         0.25         0.25         0.25         0.25         0.25
     rheolog
        0.25

$expect
          assimil            deliza             macfi            actual           discrep           predict
             0.67              0.67              0.67              0.63              0.59              0.57
           dispar           distast             gativ          kehkfnen              kole           latitud
             0.56              0.56              0.56              0.56              0.56              0.56
            mojet            sawyer     schifferstein             sect       sensorylik              wors
             0.56              0.56              0.56              0.56              0.56              0.56
       disconfirm             brain              frog          cardello          contrast             experi
             0.55              0.55              0.55              0.51              0.43              0.43
         hypothet            pectat           unclear             pasta            chines            magnif
             0.43              0.43              0.43              0.40              0.39              0.39
        assimila              chil             chocol       contradict              dren          feedback
             0.39              0.39              0.39              0.39              0.39              0.39
            posur            pothet             spons            switch      tioncontrast            upward
             0.39              0.39              0.39              0.39              0.39              0.39
          pathway expectationexperi              lamb            adjust               neo            phobia
             0.38              0.37              0.36              0.35              0.35              0.35
       disappoint          familiar           credenc              leav         outstrip             sound
             0.35              0.33              0.33              0.33              0.33              0.33
           presum            effect              thus           perform           german               now
             0.32              0.31              0.31              0.31              0.31              0.31
            novel       crosscultur              food            reject               tan          ceptual
             0.30              0.30              0.29              0.29              0.29              0.29
             lead         predictor               gap           fischer          stieger             small
             0.28              0.28              0.28              0.28              0.28              0.27
            model             palat               enc           tuorila           postul        irrespect
             0.27              0.27              0.27              0.27              0.27              0.27
         somewhat             trast           obvious         conceptu               met             dutch
             0.27              0.27              0.27              0.27              0.27              0.26
           resist               via
             0.25              0.25
```

```
$pea
    starchi       lupin       grain     chamber       broth        bott        defi   mushroomi      nition
       0.54        0.54        0.53        0.53        0.53        0.52        0.51        0.51        0.51
        ope        ubol        vara    varaubol     astring     powderi       dusti       green     definit
       0.51        0.51        0.51        0.51        0.50        0.50        0.49        0.45        0.44
      beani         pod         nut      earthi       fvalu        resp     spectiv    attribut      crimin
       0.42        0.41        0.40        0.38        0.38        0.38        0.38        0.37        0.37
     tribut       attri        bute      almond  newmankeul       solut      bitter        puls   australia
       0.36        0.36        0.36        0.36        0.36        0.35        0.34        0.33        0.32
     canada cholesterol      fortif       manag      repair     satieti   sportmind         usa       musti
       0.32        0.32        0.32        0.32        0.32        0.32        0.32        0.32        0.32
    describ    protocol       block   discrimin       among      phenol     display       devel   dimension
       0.31        0.31        0.31        0.30        0.29        0.29        0.29        0.29        0.29
      multi    panelist     classic     consist       degre      launch         six        alum    granular
       0.29        0.28        0.28        0.27        0.27        0.27        0.27        0.27        0.27
   threeway       nutti  manufactur         hay      ambigu       arcot      brothi  chandrahio       drake
       0.27        0.26        0.26        0.26        0.26        0.26        0.26        0.26        0.26
      ejszo  kaczmarska      litera  lopetcharat  malcolmson        pars         ska        soil  szymkiewicz
       0.26        0.26        0.26        0.26        0.26        0.26        0.26        0.26        0.26
  troszyucu       woodi         wou        sour
       0.26        0.26        0.26        0.25
```

```
$spirulina
        lemonbasil        mustyearthi               mask              pasta              lemon             though
              0.64               0.61               0.54               0.53               0.49               0.48
spirulinasoyextrud             promis            biomass           beetging            content            extrud
              0.48               0.47               0.47               0.44               0.43               0.43
            tomato           peratur                tem              grahl               fill              futur
              0.43               0.42               0.42               0.42               0.42               0.39
              turn               step         expenditur               ject            someth             stood
              0.39               0.39               0.39               0.39               0.39               0.39
              usag              basil         complement   cuellarbermfadez           foreseen           geosmin
              0.39               0.39               0.39               0.39               0.39               0.39
            glutam   methylisoborneol                mib      milovanoviucu           propriat       spirulinarel
              0.39               0.39               0.39               0.39               0.39               0.39
          steepest                bao            foundat           intensif                ren              zheng
              0.39               0.39               0.39               0.39               0.39               0.39
              take         microalga               even               part            pathway              firm
              0.38               0.37               0.37               0.36               0.36               0.34
            earthi             intens               serv              musti           confound      contentflavor
              0.34               0.33               0.33               0.33               0.33               0.33
               dim           equidist          nonlinear           smallest               spir    spirulinaextrud
              0.33               0.33               0.33               0.33               0.33               0.33
              tens              ulina              input            justifi         netherland            insight
              0.33               0.33               0.32               0.32               0.32               0.30
        palanisami            account              still               gain           investig               goal
              0.29               0.29               0.29               0.29               0.28               0.28
         standalon              share               deep              screw              speed              entir
              0.28               0.28               0.28               0.28               0.28               0.28
              soon                sus         preprocess               need               left          conceptu
              0.28               0.28               0.28               0.27               0.27               0.27
              odor              small             energi             accord          experienc              impli
              0.26               0.26               0.26               0.26               0.26               0.26
               key             adjust           pronounc             acolor               alga           foveral
              0.26               0.26               0.26               0.26               0.26               0.26
         influenti             omusti       beheshtipour            central                clt       flavorflavor
              0.26               0.26               0.26               0.26               0.26               0.26
             franc             gould      khosravidarani              learn            leitch             mobini
              0.26               0.26               0.26               0.26               0.26               0.26
       mortazavian        sohrabvandi             yeoman               mere
              0.26               0.26               0.26               0.26
```

$posit

rate	familiar	present	contrast	meal	famil	iariti	intro
0.41	0.39	0.39	0.39	0.36	0.36	0.36	0.36
posi	rule	may	product	ethic	multisensori	apprais	pectat
0.36	0.36	0.35	0.34	0.33	0.32	0.32	0.32
wtt	particip	context	rich	negat	individu	correl	ground
0.32	0.31	0.31	0.31	0.29	0.29	0.28	0.28
expens	actual	assimil	deliza	macfi	perceiv	food	novel
0.28	0.28	0.28	0.28	0.28	0.27	0.27	0.27
corr	iness	tiness	dispar	distast	gativ	kehkfnen	kole
0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.27
latitud	mojet	sawyer	schifferstein	sect	sensorylik	wors	are
0.27	0.27	0.27	0.27	0.27	0.27	0.27	0.27
gembaro	provi	these	verain	cracker	shake	hous	disconfirm
0.27	0.27	0.27	0.27	0.27	0.27	0.26	0.25
chip	late	grown	basi	decid	duce	lose	hypothet
0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
unclear	contact	est	exceed				
0.25	0.25	0.25	0.25				

$plant

hydrolys	success	use	meatlik	muscl	nutrit	structur
0.39	0.38	0.36	0.36	0.35	0.34	0.34
composit	hardacr	parker	bean	improv	chand	cooker
0.33	0.33	0.33	0.32	0.31	0.31	0.31
eyr	gokulakrishnan	malav	ribos	silcock	talukd	tasteless
0.31	0.31	0.31	0.31	0.31	0.31	0.31
form	loss	techniqu	select	chiang	freez	impl
0.30	0.30	0.29	0.29	0.29	0.29	0.29
makeup	satisfactori	smallscal	struc	vestment	loveday	vari
0.29	0.29	0.29	0.29	0.29	0.29	0.28
aim	develop	bone	maillardreact	challeng	date	analogu
0.28	0.27	0.27	0.27	0.27	0.27	0.27
ppn	waterbind	product	materi			
0.27	0.27	0.26	0.26			