

Development of a Bioactive Sauce: Effect of the Packaging and Storage Conditions

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Table S1. Definition of sensory attributes. Anchors for all the attributes are in the brackets at the end of each definition.

Sensory descriptors generated by the QDA panel			
Descriptor	Description	Reference	Extremes
Color	Intensity of the orange color perceived when exposing the sample to light.	0: Freshly prepared squash/pepper sauce 5: Ketchup 10: Barbecue sauce	Intense orange/ Dark brown
Aroma	Aroma perception when exposing the sample very close to the nose	0: Freshly prepared pepper puree 10: Pepper puree with 3 years of storage	Sweet aroma /rusty aroma
Spreadability	Ability to expand the product on solid food	0: Light jam 5: Freshly prepared squash/pepper sauce 10: Cream cheese	Nothing spreadable/ very spreadable
Lumpiness	Quantity of particles that are visualized on the expanded product on a solid food	0: Cream cheese 5: Pumpkin/pepper sauce with 3 years of storage 10: Ricotta	Nothing lumpiness/ very lumpiness
Flavor	Taste associated with mixtures of pumpkin and pepper puree	0: Blend 50:50 freshly prepared squash/pepper puree 5: Citric acid solution 0.5% 10: Citric acid solution 1%	Typical/atypical (acid)