

**Table S1.** Sensory scoring criteria

<b>Factors</b>	<b>Grading criteria</b>	<b>Sensory score/point</b>
Morphology (100 points)	Smooth surface, no obvious cracks, and no visible impurities in normal vision;	81-100
	The surface is not very round, slightly rough, with inconspicuous graininess and cracks; and no visible impurities in normal vision;	61-80
	Rough surface, with obvious graininess and cracks and visible impurities with normal vision.	Under 60
Color (100 points)	Uniform color, black, and shiny;	81-100
	Color is more even, black, and lustre feeling is weaker;	61-80
	Uneven color, black is not pure, and no luster.	Under 60
Texture (100 points)	Round solid, tight and not loose, and suitable bonding;	81-100
	Round solid, compact, and low adhesion;	61-80
	Poor molding, loose, and coarse powder.	Under 60
Flavor (100 points)	Sesame flavor, pure, and no smell;	81-100
	Light sesame flavor, no smell, and taste sour or sweet;	61-80
	No sesame flavor, odor, and too sour or too sweet.	Under 60