

Supplementary

Article

Comparison of storage-related volatile profiles and sensory properties of cookies containing xylitol or sucrose

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Table S1: Sensory attributes and definitions created by the panel members for Quantitative Descriptive Analysis

Attribute	Definition
Appearance	
Color (light yellow color - brown color)	Brown color intensity on the cookie surface, between light-yellow and brown.
Aroma	
Buttery (not detected - extremely intense)	Fresh butter aroma.
Sweet/Caramelized (not detected - extremely intense)	Sweet, aromatic sensation typical of the burnt sugar.
Fruity (not detected - extremely intense)	Sweet aroma which evokes impression of fruit.
Nutty (not detected - extremely intense)	Specific odor of walnuts and hazelnuts.
Roasty (not detected - extremely intense)	Aroma associated with freshly baked shortbread cookies or bread.
Rancid (not detected - extremely intense)	Aroma associated with stored vegetable oil.
Sour (not detected - extremely intense)	Vinegar aroma.
Pungent (not detected - extremely intense)	Strong odor which causes unpleasant, sharp or irritating sensation.
Taste	
Buttery (not detected - extremely intense)	Fresh butter taste.
Sweet (not detected - extremely intense)	Typical taste of sucrose.
Roasty (not detected - extremely intense)	Taste associated with freshly baked shortbread cookies or bread.
Bitter (not detected - extremely intense)	Typical taste of caffeine or quinine.
Aftertaste - cooling effect (not detected - extremely intense)	Cooling in-mouth sensation related with dissolving sweetener in saliva.
Texture	
Hardness (soft - hard)	Minimum force necessary to bite the sample.
Fracturability (very weak - strong)	Ease of breaking off a piece of cookie with teeth.
Moisture (very dry - very moist)	Perceived amount of water in the cookie.
Adhesiveness (very weak - strong)	Necessary force to completely remove the sample from the palate using tongue.