

Supplementary Materials

The Use of Temporal Check-All-That-Apply and Category Scaling by Experienced Panellists to Evaluate Sweet and Dry Ciders

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Table S1. Attributes evaluated by the experienced panellists.

Attribute	Definition
Clarity	Appearance, from transparent to opaque.
Carbonation	The effervescence of the beverage including the persistence of the bubbles and foam height.
Floral	The aroma of elderflowers.
Fresh Apple	Aroma associated with fresh chopped apples or apple juice.
Cooked Apple	Aroma associated with baking apples.
Citrus	Aroma associated with grapefruit and lemon.
Banana	Aroma associated with peeled bananas.
Yeasty	Aroma associated with baker's yeast.
Chemical	Aroma associated with nail polish.
Earthy	Aroma associated with soil or freshly chopped mushrooms.
Perfume	Aroma associated with artificial floral and fruity aroma.
Mouldy	Aroma associated with a basement or cellar.
Sweet	The taste stimulated by sucrose and other sugars.
Sour	The taste stimulated by citric acid.
Bitter	The taste stimulated by caffeine.
Salty	The taste stimulated by sodium salts.
Astringency	Drying-out effect of your tongue and mouth from drinking black tea.
Acidic	Similar to sour, green apples.
Tannic	Derived from grape skins and seeds.