



Figure S1. Results of sensory evaluation of cheeses during storage: 1—one day after the drying and smoking phase, 2—day 21, 3—day 42, 4—day 69. The scale of flavour and odour intensity had 5 basic levels: 5 – very strong, 4 – strong, 3 – moderate, 2 – weak, 1 – slightly perceptible, or threshold. The levels adopted for cheese colour were 5 – intense and uniform, 4 medium intensity and uniform, 3 – intense and moderately uniform, 2 – low intensity and low uniformity, 1 – not intense and not uniform. The levels for texture were 5 – very hard, 4 – hard, 3 – somewhat hard, 2 – neither hard nor soft, 1 – somewhat soft. A sensory evaluation was carried out by a panel of eight people who had previously passed a general sensory skills test. Before evaluation, the cheese samples were cut into 1.5 cm cubes, coded, and left at room temperature for 1 h. Then they were presented to the testers together with a sensory evaluation questionnaire.

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