

Table S1. Significance of estimated regression coefficients (ANOVA values) for the relationship of sensory & physicochemical parameters (Y) and reduced sugar Sponge cake samples prepared with increasing levels of fat replacement (X). Significance of regression coefficients*=P≤0.05, **= P≤0.01, ***= P≤0.001. (-) indicates whether the relationship is negatively correlated.

Hedonics			Attribute intensity										Physical				Proximate composition				
	Touch	Appearance	Aroma			Texture		Flavour		Colour				()							
Sample	aroma	flavour	OA	Springiness	Crust darkness	Crumb darkness	Sweet	Buttery	Caramel	Moist	Hard	Sweet taste	Buttery flavour	Crumb L*	Crust L*	Crust a*	Crust b*	Protein	Fat	Moisture	Fibre
SC30/0	0.82	0.81	0.82	0.88	0.71	0.65	0.78	0.94	0.61	0.64	0.50	0.88	0.55	0.81	-0.95	0.99	0.92	-0.98	0.82	0.91	0.99
SC30/25	0.84	0.96	0.93	0.89	0.75	0.86	0.98	0.95	0.58	0.56	0.81	1.00	0.81	0.68	0.92	0.99	0.96	0.99	0.79	0.88	0.79
SC30/50	0.48	0.82	0.91	0.84	0.85	0.72	0.90	0.88	0.86	0.76	0.89	0.99	0.94	0.90	0.96	0.99	0.95	0.98	0.89	0.97	0.81
SC30/75	-0.04*	-0.05*	-0.01**	-0.05*	-0.05*	-0.03*	-0.04*	-0.05*	-0.04*	-0.03*	-0.05*	-0.01**	-0.01**	0.80	0.05*	1.00	0.04*	0.02*	-0.03*	0.05*	0.04*