

**Table S3.** Sensory intensity scores of 23 sensory attributes related to smell, taste and texture of industrially produced CS salmon (Product no. P1-P6). Products associated with the same letters are not significantly different at 5% level.

	P1_3% NaCl	P2_NaCl + KCl	P3_Nutek	P4_NaCl + Provian NDV	P5_Nutek + Provian NDV	P6_NaCl commercial product	<i>P-value</i>
Sour smell	4.29 A	4.24 A	3.95 A	4.24 A	4.11 A	3.53 A	0.075
Fish smell	3.71 A	3.78 A	3.74 A	3.76 A	3.62 A	4.09 A	0.911
Smoke smell	5.04 A	5.13 A	4.82 A	5.14 A	5.23 A	5.37 A	0.052
Cloying smell	1.94 A	1.87 A	1.96 A	1.91 A	1.98 A	2.63 A	0.278
Pungent	1.27 A	1.23 A	1.31 A	2.06 A	1.97 A	1.48 A	0.012
Rancid smell	1.53 A	1.46 A	1.47 A	1.43 A	1.44 A	1.90 A	0.200
Total smell intensity	5.21 A	5.16 A	5.09 A	5.27 A	5.26 A	5.38 A	0.311
Sour flavour	4.02 A	3.66 AB	3.82 A	3.93 A	3.60 AB	3.26 B	<b>0.016</b>
Salty taste	5.03 AB	4.70 AB	4.60 AB	4.89 AB	4.51 B	5.15 A	<b>0.024</b>
Bitter taste	3.96 A	4.09 A	4.05 A	3.94 A	4.13 A	4.34 A	0.585
Umami taste	3.74 A	3.42 A	3.46 A	3.62 A	3.40 A	3.40 A	0.243
Fish flavour	3.95 B	3.94 B	4.08 AB	3.91 B	3.60 B	4.53 A	<b>0.036</b>
Smoke flavour	5.06 AB	5.15 AB	4.84 B	5.34 A	5.16 AB	5.41 A	<b>0.016</b>
Metal taste	3.71 B	3.88 AB	3.89 AB	3.64 B	3.73 B	4.19 A	0.249
Cloying flavour	2.01 A	2.08 A	2.15 A	1.94 A	2.39 A	2.44 A	0.516
Rancid flavour	1.55 A	1.61 A	1.43 A	1.60 A	1.47 A	1.95 A	0.099
Hardness	3.78 B	4.04 AB	4.18 A	3.95 AB	4.14 A	4.24 A	<b>0.010</b>
Juiciness	4.69 A	4.67 A	4.71 A	4.80 A	4.60 A	4.56 A	0.559
Tenderness	5.71 A	5.48 ABC	5.20 BC	5.63 AB	5.19 C	5.45 ABC	<b>0.003</b>
Gumminess	4.23 A	3.74 B	3.90 AB	3.76 B	3.63 B	3.88 AB	<b>0.004</b>
Sticky	4.35 A	3.97 AB	4.14 AB	3.71 B	3.74 B	4.23 AB	<b>0.008</b>
Astringency	3.75 A	3.72 A	3.65 A	3.68 A	3.84 A	3.93 A	0.625
After taste	5.46 A	5.62 A	5.45 A	5.59 A	5.70 A	5.92 A	0.229