Supplementary materials

Mellow and Thick Taste of Pu-erh Ripe Tea Based on Chemical

Properties by Sensory-directed Flavor Analysis

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Table S1. Sensory evaluation of SGT and PRT initial infusions.

Taste attributes	SGT	PRT
Bitterness	4.90±0.34	1.75±0.29**
Astringency	3.01±0.45	1.35±0.31**
Mellow and thick	2.68±0.54	4.45±0.17**
Sweetness	1.50±0.24	2.88±0.25**
Overall taste	6.73±0.46	7.75±0.29*

SGT: sun-dried green tea; PRT: pu-erh ripe tea. Different lowercase letters in the same row indicate significant differences between data. ** indicates $p < 0.01$; * indicates $p < 0.05$

Table S2. Contributions of PRT, RL, and FL to the mellow and thick taste.

Taste attributes	PRT	RL	FL
Bitterness	1.75±0.29[a]	1.50±0.58[a]	1.18±0.35[a]
Astringency	1.35±0.31[a]	1.25±0.50[a]	1.13±0.25[a]
Mellow and thick	4.45±0.13[b]	6.68±0.24[a]	1.38±0.25[c]
Sweetness	2.88±0.25[a]	3.38±0.48[a]	3.28±0.32[a]
Overall taste	7.75±0.29[a]	8.13±0.30[a]	6.13±1.03[b]

PRT: pu-erh ripe tea; RL: rejection liquid, FL: filtration liquid. Different lowercase letters in the same row indicate significant differences between data ($p < 0.05$).