

## Supplementary Materials

**Table S1.** Physical parameters of emulsions used in the manufacture of patties. Values are expressed as mean (standard deviation).

Parameter	Hydrogelled emulsion	Soya emulsion
pH	6.61 (0.08)	7.11 (0.05)
<i>L</i> *	73.34 (2.95)	83.56 (0.09)
<i>a</i> *	11.94 (3.26)	1.13 (0.44)
<i>b</i> *	79.10 (3.26)	25.93 (0.07)

**Table S2.** Description of attributes used in the sensory evaluation of samples treated by HPP or HPP+SVCOOK (continuous scale with anchor words; from 0 “very low intensity” to 15 “very high intensity”).

Attribute	Description
<b>General odor</b>	Olfactory sensation perceived through the olfactory organ (external via) when smelling the patty
<b>Meat odor</b>	Olfactory sensation perceived using a raw meat patty as a reference
<b>Plant odor</b>	Olfactory sensation perceived taking as reference a patty manufactured with cereals and legumes
<b>Color I</b>	Visual sensation of hue, saturation and clarity induced by stimulation of the retina by light waves of various wavelengths (the reference being the brown color of cooked meat patty)
<b>Color II</b>	Visual sensation of hue, saturation and clarity induced by stimulation of the retina by light waves of various wavelengths (the reference being the yellow color of soft nougat)
<b>Appearance</b>	Visual property of patty surface considering the ratio of meat/fat
<b>Flavor</b>	The complex combination of olfactory, gustatory and trigeminal sensations perceived during the tasting (the reference being the conventional meat patty)
<b>Tenderness</b>	Force needed to compress a cooked meat patty between the molars
<b>Juiciness</b>	The sensation of moisture in the mouth when biting the cooked patty 5 times
<b>Friability</b>	The ease with which the cooked patty breaks into small fragments after chewing
<b>Chewiness</b>	Time required (in seconds) to grind a cooked patty in the mouth at a constant speed so that it reaches a suitable consistency for swallowing
<b>Fatness</b>	The fat sensation that occurs in the oral cavity after the removal of the cooked patty
<b>Aftertaste</b>	Olfactory and/or gustatory sensations that occur after removal of the cooked patty and differ from the sensation perceived while the product was in the mouth