

SUPPLEMENTARY INFORMATION FOR

Renewing Traditions: a Sensory and Chemical Characterisation of Mexican Pigmented Corn Beers

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Table S1. Sensory attribute score means of beer samples.

Attributes	Beers					
	BC	RC	RBC	Ba	BCBa	RCBa
Colour-Ap	15.0 c	9.00 a	12.0 b	13.0 bc	12.0 b	13.0 b
Turbidity-Ap	8.17 bc	4.18 a	8.89 bc	7.49 b	9.67 c	10.02 c
Banana-O	2.33 a	3.15 a	2.68 a	3.32 a	2.52 a	3.13 a
Fruity-O	3.15 a	3.04 a	2.93 a	3.25 a	2.96 a	4.27 a
Apple-O	2.60 a	2.57 a	1.64 a	3.02 a	2.64 a	3.03 a
Cook corn-O	2.37 a	3.33 a	2.86 a	1.91 a	2.54 a	2.12 a
Ferm fruits-O	2.04 a	3.67 a	3.57 a	2.60 a	2.28 a	2.41 a
Dried fruits-O	2.50 a	2.44 a	3.13 a	2.56 a	2.79 a	2.23 a
Dried chili-O	2.73 a	2.74 a	3.28 a	2.25 a	3.26 a	2.81 a
Pineapple-O	2.74 a	2.84 a	2.78 a	3.23 a	2.48 a	2.90 a
Hoppy-O	2.92 ab	3.28 ab	2.47 a	2.95 ab	2.24 a	3.88 b
Bread-O	1.11 a	1.51 a	1.37 a	0.94 a	1.35 a	1.07 a
Caramel-O	2.71 ab	1.99 a	2.40 ab	3.59 ab	3.97 b	3.02 ab
Brown sugar-O	2.39 a	2.19 a	1.98 a	3.66 a	3.31 a	2.96 a
Olive-O	0.92 a	1.80 a	1.51 a	0.85 a	1.03 a	1.15 a
Floral-O	2.36 a	2.77 a	2.33 a	2.85 a	1.78 a	2.86 a
Sweet-T	2.88 a	2.32 a	3.29 a	3.32 a	2.86 a	2.63 a
Bitter-T	2.46 a	5.51 bc	3.99 ab	4.26 ab	3.27 a	6.73 c
Oxidised-T	1.97 a	5.03 b	3.53 ab	3.04 a	2.89 a	3.36 ab
Sour-T	0.94 a	3.67 b	1.58 a	2.24 ab	2.46 ab	1.95 ab
Hoppy-A	2.68 a	4.51 bc	3.58 ab	3.78 ab	3.17 ab	5.94 c
Malty-A	3.26 ab	3.89 ab	2.83 a	3.99 ab	3.59 ab	4.92 b
Alcohol-A	2.67 a	2.64 a	2.80 a	4.22 b	3.61 ab	3.22 ab
Cook vege-A	1.59 a	3.39 b	2.21 ab	1.48 a	1.71 a	1.43 a
Tortillas-A	1.57 a	3.07 b	1.63 a	1.75 ab	2.04 ab	2.87 ab
Spicy-M	5.74 b	3.32 a	3.13 a	4.56 ab	7.84 c	3.20 a
Metallic-M	2.07 a	5.71 c	4.34 bc	2.56 a	2.45 a	2.85 ab
Astringent-M	2.23 a	2.88 a	3.10 a	3.73 a	2.58 a	3.13 a
Carbonatation-M	4.32 ab	2.88 a	2.85 a	6.17 b	3.70 a	4.92 ab
Fullness-M	6.08 ab	4.24 a	4.95 a	7.30 b	5.86 ab	7.78 b

The data are the average of the two replicates. Values with different letters across a row are significantly different ($p < 0.05$) according to the Tukey's post-hoc test. Colour-Ap in Standard Reference Method (SRM) values.