

Table S3. Sensory attributes list with definitions used for the sensory evaluation of PJs.

	Attributes	Definitions
Appearance	Brick-red colour	Colour which might change from the brick red colour to the more or less intense brown colour.
	Purple-red colour	Colour which might change from red colour to more or less intense purple colour.
	Cloudy	Opalescence; difficulty to see through a transparent glass.
Smell	Pomegranate fruit	Sour, sweet and fruity aromas. These aromas remind the assessor to a combination of grape, redberry, and other berries such as blackberries, cherries, currants, raspberries. Vegetable notes like beets and carrots might be also present.
	Fresh fruit	General term for describing sweet, floral and fruity aromas, correlated to a just extracted fruit.
	Tomato	Aroma associated to the tomato fruit.
	Berry	Sweet, slightly sour aromas related to ripe berries, such as raspberries, blueberries, blackberries, currants.
	Cherry	Sour, fruity and slightly bitter aromas commonly related to the cherries.
	Cooked apple	Sweet slightly fruity and floral aroma, commonly related to a processed apple juice and cooked apples.
	Plum	Sweet aromas, typical of dried plum.
	Floral	Sweet and perfumed perception reminding to the flowers.
	Acetic acid	Odour associated to the acetic acid.
	Vegetable-herbal	Typical aroma of just cut grape vine and stem.
	Brown spices (star anise, clove)	Sweet, refreshing and spicy aromas associated with star anise or clove.
	Wilted fruit	Sweet honey or caramel-like aromas commonly associated with wilted fruits, such as raisins.
	Candies	Sweet aroma often associated with processed essential oils and usually found in products such as gummy candies.
	Caramel	Sweet aroma that may include notes of character identified as caramel and commonly associated with honey, brown sugar, caramel or other products that have undergone non-enzymatic browning and Maillard reaction.
	Honey	Sweet, slightly spicy aroma associated with honey.
	Beet	Earthy and slightly sweet aromas commonly associated with canned or cooked red beets.
	Mushroom/Earthy	Aroma similar to moist soil, characteristic of cellars or similar.
	Metallic	Flavour of a slightly oxidized metal, such as iron, copper and / or a silver teaspoon.
	Cooked	Sweet aroma associated with that of caramel and honey.
Texture/Mouthfeel	Effervescence	A feeling of an increased sensation on the tongue that may be due to intense carbonation or other causes. Evaluate during first 3–5 s after sample is placed in the mouth.
	Tamarind	Aroma associated with tamarind, that is sour, very fruity and refreshing.
	Alcohol	Intense fruity aroma similar to ethanol, aromatic associated with alcohol from fermented grape (red wine).
	Metallic	A mouthfeel and aromatics associated “tin” cans, iron copper, or oxidized silver.
	Dryness	A sensation of abrasion and drying of the surface of the teeth.
	Homogeneity	Presence of fragments found in the mouth.
	Woody	Aroma associated with chopped wood.
	Pungent	A sharp, physically penetrating sensation in the nasal cavity.
	Astringency	Dry puckering mouthfeel associated with tea leaves.
Taste	Sweet	Taste associated with a sucrose solution.
	Sour	Taste associated with an acetic acid solution.
	Bitter	Taste associated with caffeine or quinine.