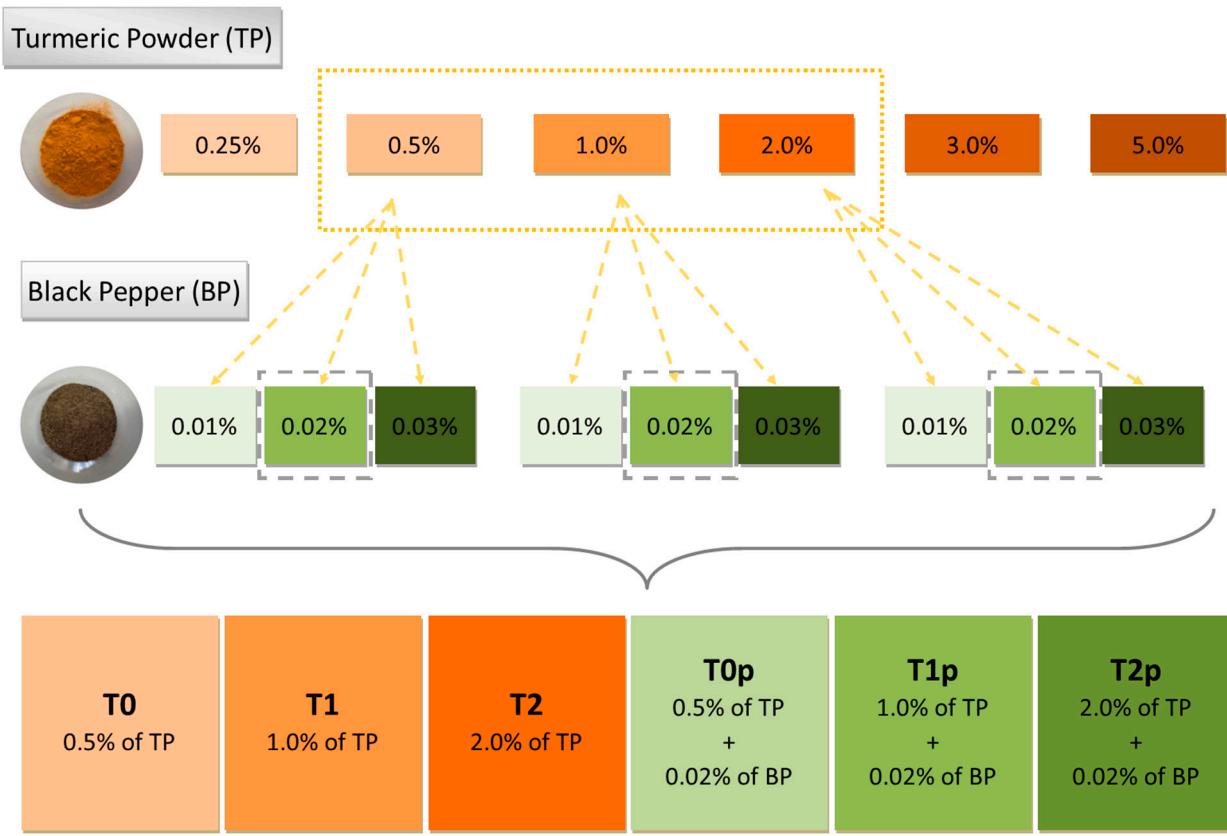


## Supplementary material



**Figure S1.** Preliminary study design illustrating the stages of the flavoured ice cream samples selection.

**Table S1.** Microbiological results of ice cream samples.

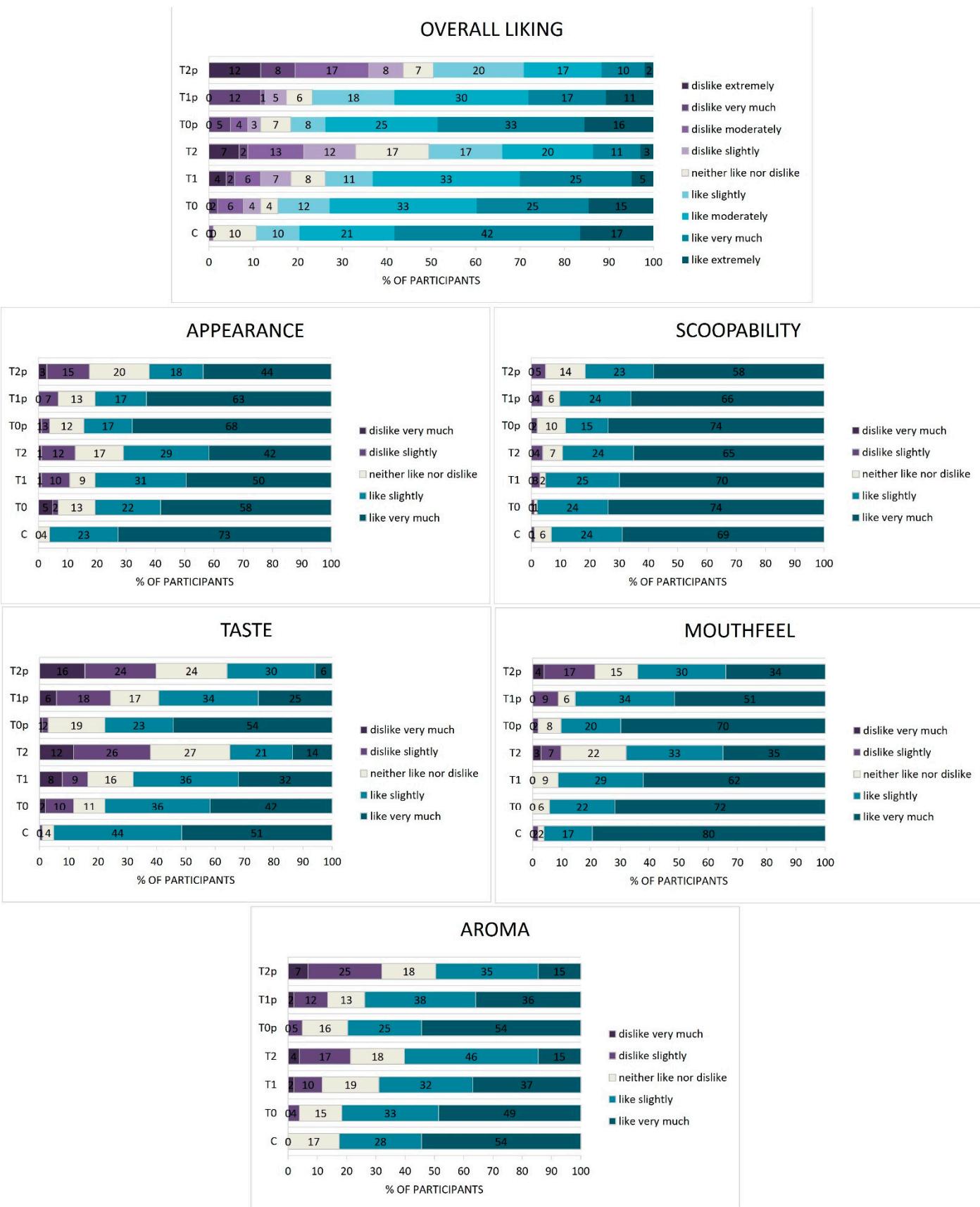
Ice cream	<i>Enterobacteriaceae</i>	cfu (log)			
		Aerobic mesophilic bacteria	<i>Staphylococcus</i> <i>aureus</i>	<i>Salmonella</i> spp.	<i>Listeria</i> <i>monocytogenes</i>
C	<10	1.9x10 <sup>2</sup>	<10	n.d./25 g	n.d./25 g
T0	<10	1.2x10 <sup>2</sup>	<10	n.d./25 g	n.d./25 g
T1	<10	1.2x10 <sup>2</sup>	<10	n.d./25 g	n.d./25 g
T2	<10	78	<10	n.d./25 g	n.d./25 g
T0p	<10	1.4x10 <sup>2</sup>	<10	n.d./25 g	n.d./25 g
T1p	<10	1x10 <sup>2</sup>	<10	n.d./25 g	n.d./25 g
T2p	<10	54	<10	n.d./25 g	n.d./25 g

n.d. = not detected

**Table S2.** Pearson's correlation matrix between the addition of turmeric and black pepper, and liking scores and purchase and consumption intent for ice cream samples.

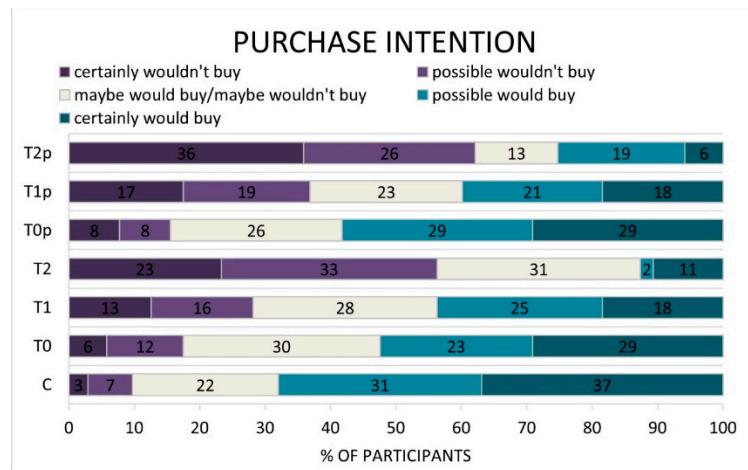
Variables	Turmeric Addition	Black Pepper Addition	APPEARANCE	SCOOPABILITY	MOUTHFEEL	TASTE	AROMA	OVERALL LIKING	PURCHASE	CONSUMPTION
<b>Turmeric Addition</b>	1	0.204	<b>-0.934</b>	<b>-0.785</b>	<b>-0.960</b>	<b>-0.984</b>	<b>-0.975</b>	<b>-0.987</b>	<b>-0.993</b>	<b>-0.984</b>
<b>Black Pepper Addition</b>	0.204	1	-0.096	-0.558	-0.356	-0.219	-0.231	-0.265	-0.251	-0.341
APPEARANCE	<b>-0.934</b>	-0.096	1	0.637	<b>0.853</b>	<b>0.918</b>	<b>0.916</b>	<b>0.940</b>	<b>0.915</b>	<b>0.917</b>
SCOOPABILITY	<b>-0.785</b>	-0.558	0.637	1	<b>0.907</b>	<b>0.806</b>	<b>0.866</b>	<b>0.845</b>	<b>0.823</b>	<b>0.862</b>
MOUTHFEEL	<b>-0.960</b>	-0.356	<b>0.853</b>	<b>0.907</b>	1	<b>0.965</b>	<b>0.970</b>	<b>0.973</b>	<b>0.974</b>	<b>0.987</b>
TASTE	<b>-0.984</b>	-0.219	<b>0.918</b>	<b>0.806</b>	<b>0.965</b>	1	<b>0.979</b>	<b>0.982</b>	<b>0.997</b>	<b>0.979</b>
AROMA	-0.975	-0.231	<b>0.916</b>	<b>0.866</b>	<b>0.970</b>	<b>0.979</b>	1	<b>0.994</b>	<b>0.983</b>	<b>0.981</b>
OVERALL LIKING	<b>-0.987</b>	-0.265	<b>0.940</b>	<b>0.845</b>	<b>0.973</b>	<b>0.982</b>	<b>0.994</b>	1	<b>0.989</b>	<b>0.993</b>
PURCHASE	<b>-0.993</b>	-0.251	<b>0.915</b>	<b>0.823</b>	<b>0.974</b>	<b>0.997</b>	<b>0.983</b>	<b>0.989</b>	1	<b>0.988</b>
CONSUMPTION	<b>-0.984</b>	-0.341	<b>0.917</b>	<b>0.862</b>	<b>0.987</b>	<b>0.979</b>	<b>0.981</b>	<b>0.993</b>	<b>0.988</b>	1

Values in bold are different from 0 with a significance level  $\alpha=0.05$ .



Values are percentages of consumers ( $n=103$ ). C – control sample, T0, T1, T2 – samples with 0.5%;1.0% and 2.0% of turmeric, p – samples with added 0.02% black pepper.

**Figure S2.** Liking scores percentage of respondents ( $n=103$ ) for ice cream samples.



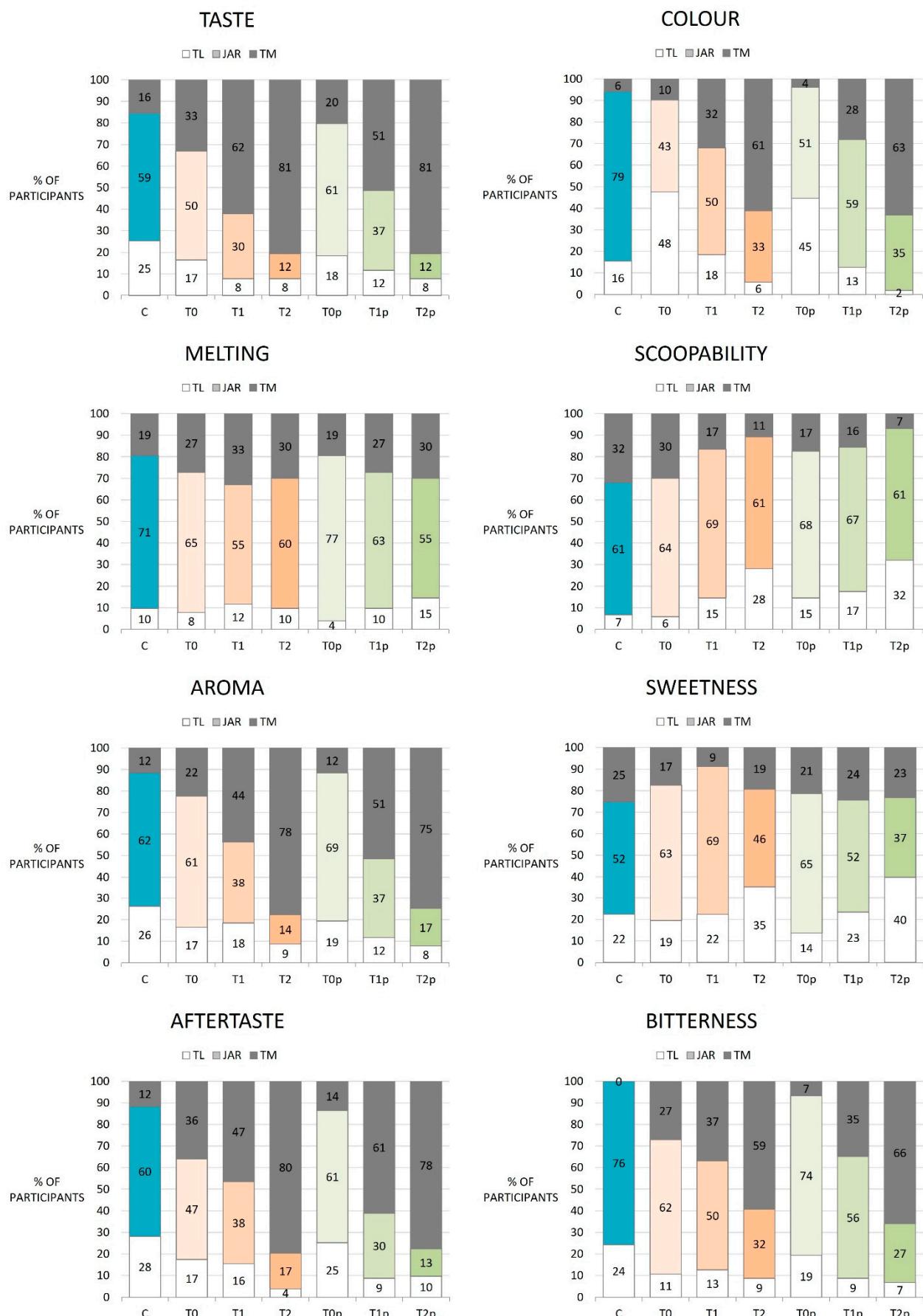
Values are percentages of consumers ( $n=103$ ). C – control sample, T0, T1, T2 – samples with 0.5%;1.0% and 2.0% of turmeric, p – samples with added 0.02% black pepper.

**Figure S3.** Purchase intention scores percentage of respondents ( $n=103$ ) for ice cream samples.



The intensity of attributes evaluated using a 5-point JAR scale (-2 = too weak, -1 = slightly weak, 0 = ideal/just about right, +1 = slightly strong, +2 = too strong); values are means  $\pm$  SD ( $n=103$ ); \* significantly different using the Dunnett test ( $p<0.05$ ) in the deviation from 0 ("just right/ideal"). C – control sample, T0, T1, T2 – samples with 0.5%; 1.0% and 2.0% of turmeric, p – samples with added 0.02% black pepper.

**Figure S4.** Deviations of the intensity of sensory attributes from the ideal (JAR) value for ice cream samples.



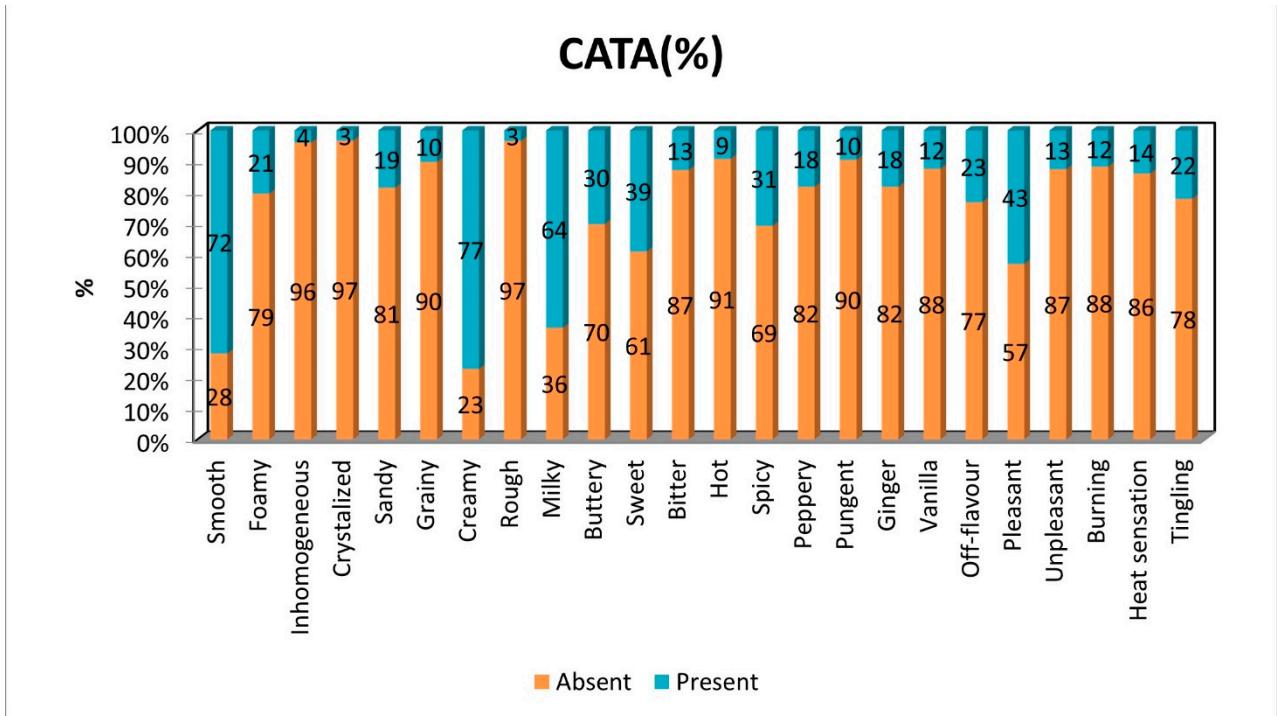
Values are percentages of consumers ( $n=103$ ); TL – too little in white, JAR – just-about-right/ideal in colour, TM – too much in grey.  
C – control sample, T0, T1, T2 – samples with 0.5%;1.0% and 2.0% of turmeric, p – samples with added 0.02% black pepper.

**Figure S5.** JAR scale percentage of respondents ( $n=103$ ) grouped in three levels.

**Table S3.** Pearson's correlation matrix between the addition of turmeric and black pepper, and JAR values for ice cream samples.

Variables	Turmeric Addition	Black Pepper Addition	Intensity of colour	Intensity of scoopability	Intensity of melting	Intensity of taste	Intensity of sweetness	Intensity of aftertaste	Intensity of bitterness	Intensity of aroma
<b>Turmeric Addition</b>	1	0.204	<b>0.890</b>	<b>-0.942</b>	0.673	<b>0.977</b>	<b>-0.891</b>	<b>0.956</b>	<b>0.952</b>	<b>0.983</b>
<b>Black Pepper Addition</b>	0.204	1	0.084	-0.452	-0.128	0.116	0.177	0.181	0.148	0.235
Intensity of colour	<b>0.890</b>	0.084	1	<b>-0.857</b>	0.417	<b>0.912</b>	<b>-0.905</b>	<b>0.876</b>	<b>0.819</b>	<b>0.920</b>
Intensity of scoopability	<b>-0.942</b>	-0.452	<b>-0.857</b>	1	-0.449	<b>-0.887</b>	0.746	<b>-0.852</b>	<b>-0.830</b>	<b>-0.924</b>
Intensity of melting	0.673	-0.128	0.417	-0.449	1	0.729	-0.700	0.729	<b>0.823</b>	0.662
Intensity of taste	<b>0.977</b>	0.116	<b>0.912</b>	<b>-0.887</b>	0.729	1	<b>-0.938</b>	<b>0.973</b>	<b>0.968</b>	<b>0.987</b>
Intensity of sweetness	<b>-0.891</b>	0.177	<b>-0.905</b>	0.746	-0.700	<b>-0.938</b>	1	<b>-0.883</b>	<b>-0.896</b>	<b>-0.893</b>
Intensity of aftertaste	<b>0.956</b>	0.181	<b>0.876</b>	<b>-0.852</b>	0.729	<b>0.973</b>	<b>-0.883</b>	1	<b>0.981</b>	<b>0.985</b>
Intensity of bitterness	<b>0.952</b>	0.148	<b>0.819</b>	<b>-0.830</b>	<b>0.823</b>	<b>0.968</b>	<b>-0.896</b>	<b>0.981</b>	1	<b>0.963</b>
Intensity of aroma	<b>0.983</b>	0.235	<b>0.920</b>	<b>-0.924</b>	0.662	<b>0.987</b>	<b>-0.893</b>	<b>0.985</b>	<b>0.963</b>	1

Values in bold are different from 0 with a significance level  $\alpha=0.05$ .



**Figure S6.** Summary CATA frequency (%) for all ice cream samples.

**Table S4.** Pearson's correlation matrix between the addition of turmeric and black pepper, and CATA terms for ice cream samples.

Variables	Turmeric Addition	Black pepper Addition	Milky	Buttery	Sweet	Bitter	Hot	Spicy	Peppery	Pungent	Ginger	Vanilla	Off flavor	Pleasant	Unpleasant	Smooth	Foamy	Inhomogeneous	Crystallized	Sandy	Grainy	Creamy	Rough	Burning	Heat sensation	Tingling
<b>Turmeric Addition</b>	1	0.204	<b>-0.935</b>	<b>-0.809</b>	<b>-0.984</b>	<b>0.901</b>	<b>0.805</b>	<b>0.930</b>	0.749	<b>0.940</b>	<b>0.927</b>	<b>-0.851</b>	0.621	<b>-0.978</b>	<b>0.959</b>	<b>-0.890</b>	0.550	0.675	-0.482	<b>0.902</b>	<b>0.947</b>	<b>-0.965</b>	<b>0.884</b>	<b>0.866</b>	<b>0.826</b>	<b>0.877</b>
<b>Black Pepper Addition</b>	0.204	1	-0.410	-0.141	-0.266	0.368	0.243	0.413	<b>0.756</b>	0.016	0.329	-0.302	-0.051	-0.215	0.304	-0.349	<b>0.874</b>	0.061	-0.393	0.431	0.234	-0.284	0.026	0.585	0.492	0.118
Milky	<b>-0.935</b>	-0.410	1	<b>0.874</b>	<b>0.954</b>	<b>-0.901</b>	<b>-0.841</b>	<b>-0.943</b>	-0.818	<b>-0.825</b>	<b>-0.931</b>	<b>0.897</b>	-0.690	<b>0.869</b>	<b>-0.892</b>	<b>0.818</b>	-0.722	-0.481	0.662	<b>-0.849</b>	<b>-0.882</b>	<b>0.867</b>	<b>-0.791</b>	<b>-0.844</b>	<b>-0.900</b>	<b>-0.823</b>
Buttery	<b>-0.809</b>	-0.141	<b>0.874</b>	1	<b>0.857</b>	<b>-0.852</b>	-0.750	<b>-0.851</b>	-0.580	<b>-0.774</b>	<b>-0.916</b>	<b>0.967</b>	<b>-0.952</b>	0.723	-0.707	0.590	-0.550	-0.264	0.735	-0.612	-0.633	0.642	-0.590	-0.541	-0.699	<b>-0.814</b>
Sweet	<b>-0.984</b>	-0.266	<b>0.954</b>	<b>0.857</b>	1	<b>-0.953</b>	<b>-0.874</b>	<b>-0.977</b>	<b>-0.803</b>	<b>-0.889</b>	<b>-0.949</b>	<b>0.896</b>	-0.679	<b>0.957</b>	<b>-0.945</b>	<b>0.905</b>	-0.603	-0.597	0.521	<b>-0.918</b>	<b>-0.920</b>	<b>0.937</b>	<b>-0.838</b>	<b>-0.861</b>	<b>-0.825</b>	<b>-0.923</b>
Bitter	<b>0.901</b>	0.368	<b>-0.901</b>	<b>-0.852</b>	<b>-0.953</b>	1	<b>0.886</b>	<b>0.984</b>	<b>0.864</b>	<b>0.756</b>	<b>0.925</b>	<b>-0.922</b>	0.705	<b>-0.872</b>	<b>0.917</b>	<b>-0.894</b>	0.644	0.404	-0.458	<b>0.868</b>	<b>0.799</b>	<b>-0.862</b>	0.739	<b>0.810</b>	0.696	<b>0.955</b>
Hot	<b>0.805</b>	0.243	<b>-0.841</b>	-0.750	<b>-0.874</b>	<b>0.886</b>	1	<b>0.887</b>	0.749	0.588	0.733	-0.737	0.608	-0.736	<b>0.820</b>	<b>-0.875</b>	0.441	0.274	-0.308	<b>0.813</b>	<b>0.813</b>	<b>-0.772</b>	<b>0.794</b>	0.696	0.629	<b>0.927</b>
Spicy	<b>0.930</b>	0.413	<b>-0.943</b>	<b>-0.851</b>	<b>-0.977</b>	<b>0.984</b>	<b>0.887</b>	1	<b>0.887</b>	<b>0.795</b>	<b>0.947</b>	<b>-0.915</b>	0.673	<b>-0.908</b>	<b>0.917</b>	<b>-0.904</b>	0.704	0.503	-0.542	<b>0.920</b>	<b>0.855</b>	<b>-0.892</b>	0.746	<b>0.870</b>	<b>0.804</b>	<b>0.921</b>
Peppery	0.749	<b>0.756</b>	<b>-0.818</b>	-0.580	<b>-0.803</b>	<b>0.864</b>	0.749	<b>0.887</b>	1	0.541	<b>0.773</b>	-0.722	0.347	-0.753	<b>0.825</b>	<b>-0.861</b>	<b>0.854</b>	0.408	-0.420	<b>0.882</b>	0.739	<b>-0.801</b>	0.586	<b>0.918</b>	0.741	0.721
Pungent	<b>0.940</b>	0.016	<b>-0.825</b>	<b>-0.774</b>	<b>-0.889</b>	<b>0.756</b>	0.588	<b>0.795</b>	0.541	1	<b>0.892</b>	<b>-0.800</b>	0.626	<b>-0.939</b>	<b>0.834</b>	-0.709	0.440	<b>0.764</b>	-0.538	<b>0.764</b>	<b>0.842</b>	<b>-0.870</b>	<b>0.771</b>	0.738	<b>0.780</b>	0.732
Ginger	<b>0.927</b>	0.329	<b>-0.931</b>	<b>-0.916</b>	<b>-0.949</b>	<b>0.925</b>	0.733	<b>0.947</b>	<b>0.773</b>	<b>0.892</b>	1	<b>-0.971</b>	<b>0.772</b>	<b>-0.906</b>	<b>0.857</b>	<b>-0.763</b>	0.714	0.551	-0.701	<b>0.821</b>	<b>0.785</b>	<b>-0.839</b>	0.666	<b>0.798</b>	<b>0.832</b>	0.832
Vanilla	<b>-0.851</b>	-0.302	<b>0.897</b>	<b>0.967</b>	<b>0.896</b>	<b>-0.922</b>	-0.737	<b>-0.915</b>	-0.722	<b>-0.800</b>	<b>-0.971</b>	1	<b>-0.879</b>	<b>0.798</b>	<b>-0.791</b>	0.679	-0.680	-0.343	0.711	-0.706	-0.668	0.728	-0.595	-0.671	-0.729	<b>-0.838</b>
Off flavor	0.621	-0.051	-0.690	<b>-0.952</b>	-0.679	0.705	0.608	0.673	0.347	0.626	<b>0.772</b>	<b>-0.879</b>	1	-0.518	0.507	-0.365	0.354	0.042	-0.667	0.360	0.397	-0.411	0.417	0.265	0.467	0.704
Pleasant	<b>-0.978</b>	-0.215	<b>0.869</b>	0.723	<b>0.957</b>	<b>-0.872</b>	-0.736	<b>-0.908</b>	-0.753	<b>-0.939</b>	<b>-0.906</b>	<b>0.798</b>	-0.518	1	<b>-0.937</b>	<b>0.897</b>	-0.549	<b>-0.784</b>	0.429	<b>-0.933</b>	<b>-0.931</b>	<b>0.973</b>	<b>-0.827</b>	<b>-0.897</b>	<b>-0.806</b>	<b>-0.838</b>
Unpleasant	<b>0.959</b>	0.304	<b>-0.892</b>	-0.707	<b>-0.945</b>	<b>0.917</b>	<b>0.820</b>	<b>0.917</b>	<b>0.825</b>	<b>0.834</b>	<b>0.857</b>	<b>-0.791</b>	0.507	<b>-0.937</b>	1	<b>-0.950</b>	0.548	0.574	-0.302	<b>0.903</b>	<b>0.928</b>	<b>-0.977</b>	<b>0.911</b>	<b>0.891</b>	0.721	<b>0.892</b>
Smooth	<b>-0.890</b>	-0.349	<b>0.818</b>	0.590	<b>0.905</b>	<b>-0.894</b>	<b>-0.875</b>	<b>-0.904</b>	<b>-0.861</b>	-0.709	<b>-0.763</b>	0.679	-0.365	<b>0.897</b>	<b>-0.950</b>	1	-0.516	-0.581	0.178	<b>-0.958</b>	<b>-0.920</b>	<b>0.951</b>	<b>-0.861</b>	<b>-0.906</b>	-0.675	<b>-0.890</b>
Foamy	0.550	<b>0.874</b>	-0.722	-0.550	-0.603	0.644	0.441	0.704	<b>0.854</b>	0.440	0.714	-0.680	0.354	-0.549	0.548	-0.516	1	0.319	-0.732	0.644	0.486	-0.538	0.246	<b>0.756</b>	<b>0.785</b>	0.396
Inhomogeneous	0.675	0.061	-0.481	-0.264	-0.597	0.404	0.274	0.503	0.408	<b>0.764</b>	0.551	-0.343	0.042	<b>-0.784</b>	0.574	-0.581	0.319	1	-0.266	0.720	0.717	-0.728	0.520	0.715	0.665	0.367
Crystallized	-0.482	-0.393	0.662	0.735	0.521	-0.458	-0.308	-0.542	-0.420	-0.538	-0.701	0.711	-0.667	0.429	-0.302	0.178	-0.732	-0.266	1	-0.366	-0.339	<b>-0.840</b>	-0.125	-0.406	<b>-0.768</b>	-0.279
Sandy	<b>0.902</b>	0.431	<b>-0.849</b>	-0.612	<b>-0.918</b>	<b>0.868</b>	<b>0.813</b>	<b>0.920</b>	<b>0.882</b>	<b>0.764</b>	<b>0.821</b>	-0.706	0.360	<b>-0.933</b>	<b>0.903</b>	<b>-0.958</b>	0.644	0.720	-0.366	1	<b>0.928</b>	<b>-0.946</b>	<b>0.769</b>	<b>0.962</b>	<b>0.817</b>	<b>0.814</b>
Grainy	<b>0.947</b>	0.234	<b>-0.882</b>	-0.633	<b>-0.920</b>	<b>0.799</b>	<b>0.813</b>	<b>0.855</b>	0.739	<b>0.842</b>	<b>0.785</b>	-0.668	0.397	<b>-0.931</b>	<b>0.928</b>	<b>-0.920</b>	0.486	0.717	-0.339	<b>0.928</b>	1	<b>-0.967</b>	<b>0.927</b>	<b>0.897</b>	<b>0.827</b>	<b>0.798</b>
Creamy	<b>-0.965</b>	-0.284	<b>0.867</b>	0.642	<b>0.937</b>	<b>-0.862</b>	<b>-0.772</b>	<b>-0.892</b>	<b>-0.801</b>	<b>-0.870</b>	<b>-0.839</b>	0.728	-0.411	<b>0.973</b>	<b>-0.977</b>	<b>0.951</b>	-0.538	-0.728	<b>-0.840</b>	<b>-0.946</b>	<b>-0.967</b>	1	<b>-0.899</b>	<b>-0.932</b>	<b>-0.777</b>	<b>-0.836</b>
Rough	<b>0.884</b>	0.026	<b>-0.791</b>	-0.590	<b>-0.838</b>	0.739	<b>0.794</b>	0.746	0.586	<b>0.771</b>	0.666	-0.595	0.417	<b>-0.827</b>	<b>0.911</b>	<b>-0.861</b>	0.246	0.520	-0.125	<b>0.769</b>	<b>0.927</b>	<b>-0.899</b>	1	0.728	0.612	<b>0.810</b>
Burning	<b>0.866</b>	0.585	<b>-0.844</b>	-0.541	<b>-0.861</b>	<b>0.810</b>	0.696	<b>0.870</b>	<b>0.918</b>	0.738	<b>0.798</b>	-0.671	0.265	<b>-0.897</b>	<b>0.891</b>	<b>-0.906</b>	<b>0.756</b>	0.715	-0.406	<b>0.962</b>	<b>0.897</b>	<b>-0.932</b>	0.728	1	<b>0.852</b>	0.695
Heat sensation	<b>0.826</b>	0.492	<b>-0.900</b>	-0.699	<b>-0.825</b>	0.696	0.629	<b>0.804</b>	0.741	<b>0.780</b>	<b>0.832</b>	-0.729	0.467	<b>-0.806</b>	0.721	-0.675	<b>0.785</b>	0.665	<b>-0.768</b>	<b>0.817</b>	<b>0.827</b>	<b>-0.777</b>	0.612	<b>0.852</b>	1	0.561
Tingling	<b>0.877</b>	0.118	<b>-0.823</b>	<b>-0.814</b>	<b>-0.923</b>	<b>0.955</b>	<b>0.927</b>	<b>0.921</b>	0.721	<b>0.732</b>	<b>0.832</b>	<b>-0.838</b>	0.704	<b>-0.838</b>	<b>0.892</b>	<b>-0.890</b>	0.396	0.367	-0.279	<b>0.814</b>	<b>0.798</b>	<b>-0.836</b>	<b>0.810</b>	0.695	0.561	1

Values in bold are different from 0 with a significance level  $\alpha=0.05$ .

**Table S5.** Main comments identified about turmeric and black pepper flavoured ice cream samples from the open-ended question.

Ice Cream Sample	General	Responses of Participants	
		Mouth sensation	Taste/Flavour
C	Pleasant	Pleasant cooling/refreshing feeling in the mouth	Milky, Sweet
T0	Pleasant, The Best!	Pleasant cooling/refreshing sensation in the mouth	Turmeric flavour, Woody, Ginger, Mint
T1		Slight tingling sensation	Too intense flavour, (More) intense turmeric flavour, Slightly hot/spicy, Woody, Mustard
T2	I don't like it; Unpleasant experience	Pleasant refreshing sensation in the mouth	Slightly spicy/hot, Herbaceous aroma, Mustard,
T0p	The Best!	Pleasant cooling/refreshing sensation in the mouth	Pleasant taste, Turmeric flavour prevails, Slightly peppery, Slightly spicy/hot, Mustard
T1p	Undesirable	Pleasant feeling in the mouth	(More) Intense turmeric flavour, Slightly spicy, Mustard, Aftertaste
T2p	Undesirable; Absolutely not!	Pleasant/ (Very) unpleasant mouthfeel	Too intense flavour (of turmeric), Slightly peppery, Slightly bitter, Mustard, Aftertaste