Supplementary Materials

Table S1. Methods used for the various microbiological parameters (*Enterococcus*, Lactic Acid Bacteria (LAB), Aerobic Mesophilic Bacteria (AMB), Marine Agar Counts (MAC), Glucose-Yeast-Peptone (GYP) molds and yeasts, *Escherichia coli*, Total Coliforms (TC), *Staphylococcus aureus*, *Salmonella* spp., and *Listeria monocytogenes*).

Microbiological parameters	Test methods
Enterococcus	Based on instructions for medium Compass *Enterococcus* agar (FIL 149A) according to the manufacturer (Biokar Diagnostics, France)
LAB	NF ISO 15214 [a]
AMB	ISO 6610:1992 [b]
MAC	Based on instructions for medium marine agar according to the manufacturer (Condalab, Spain)
GYP (molds)	NF ISO 21527-2 [c]
GYP (yeasts)	NF ISO 21527-2 [c]
Escherichia coli	ISO 6887-1 [d]
TC	ISO 6887-1 [d]
Staphylococcus aureus	ISO/FDIS 6888-1 [e]
***Salmonella* spp.**	ISO 6579-1 [f]
Listeria monocytogenes	EN/ISO 11290-2 [g]

[a] NF ISO 15214:1998 – Microbiologie des aliments — Méthode horizontale pour le dénombrement des bactéries lactiques mésophiles — Technique par comptage des colonies à 30 °C.
[b] ISO 6610:1992 – Milk and milk products — Enumeration of colony-forming units of micro-organisms — Colony-count technique at 30 °C.
[c] NF ISO 21527-2:2008 – Microbiologie des aliments — Méthode horizontale pour le dénombrement des levures et moisissures — Partie 2: Technique par comptage des colonies dans les produits à activité d'eau inférieure ou égale à 0,95.
[d] ISO 6887-1:2017 – Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 1: General rules for the preparation of the initial suspension and decimal dilutions.
[e] ISO/FDIS 6888-1:2021 – Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) — Part 1: Technique using Baird-Parker agar medium.
[f] ISO 6579-1:2017 Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of *Salmonella* — Part 1: Detection of *Salmonella* spp.
[g] ISO 11290-2:2017 – Microbiology of the food chain — Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. — Part 2: Enumeration method.

Table S2. Mann-Whitney U test pairwise comparisons between fermented cashew nut cheese alternatives (FCNCA): fermented cashew nut cheese alternative control (FCNCA-C); fermented cashew nut cheese alternative with *Chondrus crispus* (FCNCA-CC); and fermented cashew nut cheese alternative with *Porphyra* sp. FCNCA-P) for general physicochemical parameters.

General physicochemical analysis	*p*-value		
	FCNCA-C *vs*. FCNCA-CC	**FCNCA-C *vs*. FCNCA-P**	**FCNCA-CC *vs*. FCNCA-P**
Total solids	**0.0463**	**0.0495**	**0.0463**
Moisture	**0.0463**	**0.0495**	**0.0463**
Ash content	**0.0495**	**0.0495**	**0.0495**
NaCl	0.2612	0.1840	0.5002
pH	0.1046	**0.0431**	0.8166
Total lipids	**0.0495**	**0.0495**	0.5127
Crude protein	**0.0180**	**0.0180**	**0.0180**

Significant differences highlighted in bold ($p < 0.05$).

Table S3. Mann-Whitney U test pairwise comparisons between fermented cashew nut cheese alternatives: fermented cashew nut cheese alternative control (FCNCA-C); fermented cashew nut cheese alternative with *Chondrus crispus* (FCNCA-CC); and fermented cashew nut cheese alternative with *Porphyra* sp. (FCNCA-P) for minerals and trace elements.

Minerals and trace elements	***p*-value**		
	FCNCA-C *vs*. FCNCA-CC	**FCNCA-C *vs*. FCNCA-P**	**FCNCA-CC *vs*. FCNCA-P**
Ca (g·kg^{-1} DW)	**0.0495**	0.2752	0.5127
K (g·kg^{-1} DW)	**0.0495**	0.5127	0.2752
Mg (g·kg^{-1} DW)	**0.0495**	0.8273	0.5127
Na (g·kg^{-1} DW)	**0.0495**	**0.0495**	**0.0495**
P (g·kg^{-1} DW)	**0.0495**	0.5127	0.2752
Fe (mg·kg^{-1} DW)	**0.0495**	0.2752	**0.0495**
I (mg·kg^{-1} DW)	**0.0495**	0.5127	**0.0495**
Mn (mg·kg^{-1} DW)	0.5127	0.8273	0.5127
Se (mg·kg^{-1} DW)	**0.0495**	0.5127	0.1266
Zn (mg·kg^{-1} DW)	**0.0495**	0.1266	**0.0495**

Significant differences highlighted in bold ($p < 0.05$).

Table S4. Mann-Whitney U test pairwise comparisons between fermented cashew nut cheese alternatives (FCNCAs): fermented cashew nut cheese alternative control (FCNCA-C); fermented cashew nut cheese alternative with *Chondrus crispus* (FCNCA-CC); and fermented cashew nut cheese alternative with *Porphyra* sp. (FCNCA-P) for color parameters.

Color parameters	***p*-value**		
	FCNCA-C *vs*. FCNCA-CC	**FCNCA-C *vs*. FCNCA-P**	**FCNCA-CC *vs*. FCNCA-P**
L*	**0.0002**	**0.0002**	**0.0012**
a*	**0.0002**	**0.0002**	**0.0002**
b*	**0.0002**	**0.0002**	**0.0494**
C*	**0.0002**	**0.0002**	0.3258
WI	**0.0379**	**0.0008**	**0.0159**

Significant differences highlighted in bold ($p < 0.05$).

Table S5. Mann-Whitney U test pairwise comparisons between fermented cashew nut cheese alternatives: fermented cashew nut cheese alternative control (FCNCA-C); fermented cashew nut cheese alternative with *Chondrus crispus* (FCNCA-CC); and fermented cashew nut cheese alternative with *Porphyra* sp. (FCNCA-P) for TPA parameters (hardness (N), adhesiveness (J), cohesiveness (—), springiness (mm), and gumminess (N)).

TPA parameters	***p*-value**		
	FCNCA-C *vs*. FCNCA-CC	**FCNCA-C *vs*. FCNCA-P**	**FCNCA-CC *vs*. FCNCA-P**
Hardness (N)	**0.0065**	**0.0039**	**0.0039**
Adhesiveness (J)	0.4688	0.0724	0.1255
Cohesiveness (—)	0.1222	**0.0035**	**0.0240**
Springiness (mm)	0.1488	**0.0103**	**0.0245**
Gumminess (N)	**0.0039**	**0.0039**	**0.0039**

Significant differences highlighted in bold ($p < 0.05$).

Table S6. Mann-Whitney U test pairwise comparisons between fermented cashew nut cheese alternatives: fermented cashew nut cheese alternative control (FCNCA-C); fermented cashew nut cheese alternative with *Chondrus crispus* (FCNCA-CC); and fermented cashew nut cheese alternative with *Porphyra* sp. (FCNCA-P) on microbiological parameters (*Enterococcus*, Lactic Acid Bacteria (LAB), Aerobic Mesophilic Bacteria (AMB), Marine Agar Counts (MAC), Glucose-Yeast-Peptone (GYP) molds and yeasts, *Escherichia coli*, Total Coliforms (TC), *Staphylococcus aureus*, *Salmonella* spp., and *Listeria monocytogenes*).

Microbiological parameters	***p*-value**		
	FCNCA-C *vs*. FCNCA-CC	**FCNCA-C *vs*. FCNCA-P**	**FCNCA-CC *vs*. FCNCA-P**
Enterococcus	1.0000	1.0000	1.0000
LAB	**0.0139**	**0.0139**	1.0000
AMB	**0.0194**	**0.0202**	**0.0187**
MAC	**0.0139**	**0.0139**	0.2482
GYP (molds)	1.000	1.0000	1.0000
GYP (yeast)	**0.0139**	**0.0139**	1.0000
Escherichia coli	**0.0126**	1.0000	**0.0126**
TC	1.0000	**0.0126**	**0.0126**
Staphylococcus aureus	0.0614	**0.0194**	0.3719
***Salmonella* spp.**	n.d.	n.d.	n.d.
Listeria monocytogenes	n.d.	n.d.	n.d.

Significant differences highlighted in bold ($p < 0.05$).

n.d. (not detectable).

Table S7. Guidance criteria on the interpretation of microbiological results in ready-to-eat foods placed on the market (*Enterococcus*, Lactic Acid Bacteria (LAB), Aerobic Mesophilic Bacteria (AMB), Marine Agar Counts (MAC), Glucose-Yeast-Peptone (GYP) molds and yeasts, *Escherichia coli*, Total Coliforms (TC), *Staphylococcus aureus*, *Salmonella* spp., and *Listeria monocytogenes*).

Microbiological parameters ($CFU \cdot g^{-1}$)	**Satisfactory**	**Borderline**	**Unsatisfactory**	**Unsatisfactory (potentially injurious to health)**
Enterococcus [a]	$< 10^4$	$10^4 - \leq 10^5$	$> 10^5$	-
LAB [a]	$< 10^4$	NA	$> 10^8$	-
AMB [a]	$< 10^6$ (ratio AMB/LAB≤100) [d]	$10^6 - \leq 10^7$	$> 10^7$	-
MAC	-	-	-	-
GYP (molds) [a]	$< 10^2$	$10^2 - \leq 10^3$	$> 10^3$	Equated case by case
GYP (yeasts) [a]	$< 10^4$	$10^4 - \leq 10^5$	$> 10^5$	NA
Escherichia coli [b]	< 20	20 – ≤ 100	> 100	-
TC [a]	$< 10^2$	$>10^2 - \leq 10^4$	$> 10^4$	NA
Staphylococcus aureus [b]	< 20	$20 - 10^4$	$> 10^4$	-
***Salmonella* spp. (in 25 g)** [c]	Not detected	NA	NA	Detected
Listeria monocytogenes [b]	10 [e]	$10 - \leq 10^2$ [f]	$> 10^2$	-

[a] Saraiva et al., 2019.

[b] HPA, 2009.

[c] On the basis of Regulation (EC) No 2073/2005 (European Commission, 2005) in the food category of cheeses made from milk or whey that has undergone heat treatment.

[d] Whenever the result of microorganisms at 30 °C is greater than the VMR (Maximum Reference Value) and less than or equal to the VMA (Maximum Allowable Value), the AMB/LAB (count of aerobic mesophilic bacteria/lactic-acid bacteria) in the interpretation of the result in samples that contain pasteurized components and/or include componentswith their own specific flora.

[e] Not detected at 25 g by enrichment of high-risk foods capable of supporting the growth of *Listeria monocytogenes*.

[f] Detected at 25 g by enrichment of high-risk foods capable of supporting the growth of *Listeria monocytogenes*.

NA (Not Applicable).

Table S8. Residual variance values, scaling factors, and the percentage variation explained by the first two principal components (F1 and F2) of Generalized Procrustes Analysis (GPA) for fermented cashew nut cheese alternatives (FCNCAs) flash profile analysis.

Attributes	Panelists	Residuals	Scaling factors	F1 (%) [a]	F2 (%) [a]
Appearance	1	3.035	1.273	88.209	11.791
	2	3.052	1.052	69.690	30.310
	3	12.927	0.846	56.997	43.003
	4	3.139	0.807	91.871	8.129
	5	0.778	1.084	82.048	17.952
	6	5.608	0.856	73.117	26.883
	7	14.102	1.434	97.387	2.613
	8	13.270	1.110	86.214	13.786
Aroma	1	0.498	1.870	66.932	33.068
	2	3.683	1.018	87.487	12.513
	3	4.850	0.849	47.790	52.210
	4	9.474	1.051	96.713	3.287
	5	5.055	1.464	69.484	30.516
	6	2.233	0.711	78.478	21.522
	7	2.017	0.933	73.758	26.242
	8	10.246	1.090	32.856	67.144
Flavor	1	15.007	1.343	63.159	36.841
	2	2.427	1.071	85.080	14.920
	3	1.550	0.870	71.391	28.609
	4	3.695	0.875	65.392	34.608
	5	2.253	1.199	84.965	15.035
	6	6.496	0.661	96.886	3.114
	7	3.960	1.799	93.687	6.313
	8	2.560	1.247	78.470	21.530

Table S8. Cont.

Attributes	Panelists	Residuals	Scaling factors	F1 (%) [a]	F2 (%) [a]
Texture	1	2.255	2.892	81.355	18.645
	2	4.433	0.816	77.693	22.307
	3	2.929	0.831	62.728	37.272
	4	22.185	0.000	0.000	0.000
	5	3.795	2.562	85.668	14.332
	6	4.479	0.752	95.204	4.796
	7	3.843	0.748	60.659	39.341
	8	8.968	3.992	13.658	86.342
After-taste	1	13.893	1.355	61.013	38.987
	2	0.763	2.262	88.815	11.185
	3	4.111	1.011	62.999	37.001
	4	3.831	0.673	65.162	34.838
	5	4.587	1.108	91.752	8.248
	6	4.378	0.641	96.684	3.316
	7	3.337	1.709	97.119	2.881
	8	7.966	1.578	94.090	5.910

[a] F_1 (1st principal component of GPA), and F_2 (2nd principal component of GPA).