Supplemental data

Supplement File S1. Ethical review approval Institutional Review Board.

國立臺灣大學
行為與社會科學研究倫理委員會

Research Ethics Committee
National Taiwan University
No. 1, Sec. 4, Roosevelt Rd., Taipei, Taiwan 10617, R.O.C
Phone: 3366-9956 Fax: 2362-9082

審查核可證明

核可日期：2025 年 5 月 19 日

倫委會案號：202502HM022
核可證明有效期限：2025 年 5 月 19 日 起至 2025 年 6 月 30 日
計畫名稱：酵母菌與乳酸菌共發酵對巨峰葡萄酒風味與化學特性之影響
校/院/系/計畫主持人：國立臺灣大學/生物資源暨農學院/食品科技研究所/蔡聖奇 碩士生
計畫文件版本日期：【研究計畫書，2025 年 5 月 13 日】、【知情同意書，2025 年 5 月 13 日】、【問卷，2025 年 2 月 10 日】、【招募文宣，2025 年 5 月 13 日】

上述計畫業經 2025 年 5 月 19 日 國立臺灣大學行為與社會科學研究倫理委員會同意，符合研究倫理規範。本委員會的運作符合本校行為與社會科學研究倫理準則與規範及政府相關法律規章。

本案需經研究經費補助單位核准同意後，該計畫始得執行。

計畫主持人最遲應於本核可證明到期前的 6 週，提出持續審查申請表，本案需經持續審查，方可繼續執行。在計畫執行期間，若有計畫變更或嚴重不良反應事件，計畫主持人須依國內及本校相關法令規定通報本委員會。

行為與社會科學研究倫理委員會主任委員 洪貞玲

Ethical Review Approval
National Taiwan University

Date of approval: May 19, 2025

NTU-REC No.: 202502HM022
Validity of this approval: from May 19, 2025 to June 30, 2025
Title of protocol: Effects of Yeast and Lactic Acid Bacteria Co-Fermentation on the Flavor and Chemical Characteristics of Kyoho Wine
University/ College/ Department/ Principal Investigator： Institute of Food Science and Technology, College of BioResources and Agriculture, National Taiwan University/ Master's student Sheng-chi Tsai
Version date of documents：【Research Protocol, May 13, 2025】、【Informed Consent Form, May 13, 2025】、【Questionnaires, February 10, 2025】、【Recruitment Advertising, May 13, 2025】

The protocol has been approved by Research Ethics Committee of National Taiwan University and has been classified as expedited on May 19, 2025 . The committee is organized under, and operates in accordance with, Social and Behavioral Research Ethical Principles and Regulations of National Taiwan University and governmental laws and regulations.

Approval by funding agency is mandatory before project implementation.

Continuing Review Application should be submitted to Research Ethics Committee no later than six weeks before current approval expired. The investigator is required to report protocol amendment and Serious Adverse Events in accordance with the National Taiwan University and governmental laws and regulations.

Chairperson Chen-Ling Hung
Research Ethics Committee

Supplement File S2. Questionnaire of the sensory evaluation test.

1. Evaluation of Preference: Based on your observation, smell, and taste of the sample, choose the appropriate option for its appearance, aroma, flavor, mouthfeel, aftertaste, and overall preference.

Sample code: **931**	Strongly Dislike	Very Dislike	Somewhat Dislike	Slightly Dislike	Neither Like nor Dislike	Slightly like	Somewhat like	Very like	Strongly like
Appearance									
Aroma									
Flavor									
Mouthfeel									
Acidity									
Aftertaste									
Overall									

2. Evaluation of Sensory Characteristics:

Choose the items that best describe the characteristics of this sample's appearance, aroma, flavor, mouthfeel, aftertaste, and feeling. **(List terms in each characteristic field as applicable.)**

Appearance	Aroma notes	Structure	Mouthfeel	Aftertaste	Impression	Feeling
☐Clear ☐Hazy ☐Bright ☐Dull ☐Slight Bubbles * ☐Garnet red ☐Ruby red ☐Polish red ☐Deep purple	☐Delicate ☐Intense ☐Floral ☐Green apple ☐Citrus ☐Pineapple ☐Strawberry ☐Blackberry ☐Herbal ☐Nutty ☐Buttery ☐Lactic ☐Solvent-like	☐Sweet ☐Slightly Sweet ☐No Sweet ☐High Acidity ☐Medium Acidity ☐Low Acidity ☐High Alcohol ☐Medium Alcohol ☐Low Alcohol	☐Sharp Acidity ☐Soft Acidity ☐High Astringency ☐Medium Astringency ☐Low Astringency ☐Sweet Aftertaste ☐Salivating ☐Lingering Scent ☐Layered ☐Refreshing	☐Sweet ☐Acidity ☐Bitter ☐Astringency ☐Floral ☐Fruity ☐Herbal ☐Woody ☐Long aftertaste ☐Short aftertaste	☐Pleasant ☐Unpalatable ☐Premium ☐Classic ☐Modern ☐High Quality ☐Expensive ☐Affordable ☐Low-cost	☐Harsh ☐Palate-cleansing ☐Delicate Fragrant ☐Mellow ☐Intense ☐Lingering Flavor

* Color characteristics can be referenced using the color comparison chart on the back of the evaluation guidelines.

Questionnaire

1. Your gender :

☐ Male ☐ Female

2. Your age :

☐ 18-24 ☐ 25-29 ☐ 30-39 ☐ 40-49 ☐ 50-60

3. How often do you consume alcoholic beverages?

☐ Several times a week ☐ About once a week ☐ About once a month

☐ Rarely ☐ Almost never

Thank you for your participation! Before leaving, please remember to take your personal belongings and the complimentary snack.
We also welcome your valuable feedback on this evaluation.
