

Table S1. Volatile components of UHP-assisted cold brew coffee under different pressures

Aroma Type	Compound Name	Aroma descriptor	Content/(μg/L)					Control group
			Pressure/(MPa)					
			100	200	300	400	500	
Furans	2-methylfuran	Chocolate	2.59±0.10 ^a	1.19±0.06 ^d	1.13±0.03 ^d	1.98±0.10 ^b	1.39±0.05 ^c	1.56±0.11 ^c
	2, 5-dimethylfuran	Meaty, beef, bacon	0.25±0.01 ^d	0.25±0.01 ^d	0.49±0.03 ^c	0.62±0.02 ^b	0.99±0.07 ^a	0.30±0.02 ^d
	furfural	Almond, bread	75.71±	77.57±	80.53±	82.58±	93.07±	86.46±
			2.73 ^d	3.08 ^d	4.20 ^c	4.35 ^{bc}	4.29 ^a	3.83 ^b
	2-acetyl-5-methylfuran	Nutty, vanilla, coconut	-	0.39±0.01 ^c	0.48±0.04 ^b	0.96±0.07 ^a	0.51±0.02 ^b	0.98±0.05 ^a
	2-propionylfuran	Fruit	-	4.25±0.15 ^b	4.79±0.13 ^a	4.64±0.20 ^{ab}	3.06±0.11 ^c	5.06±0.22 ^a
	2-(furan-2-methyl-furan)	Roasted	2.27±0.10 ^c	2.29±0.13 ^c	2.58±0.11 ^b	2.46±0.09 ^{bc}	2.88±0.12 ^a	3.16±0.13 ^a
	Furfuryl alcohol	Caramel	21.90	23.31	23.51	24.21	24.55	25.33
			±1.54 ^b	±1.21 ^a	±1.87 ^a	±1.33 ^a	±1.49 ^a	±1.77 ^a
2-acetylfuran	Sweet, almond, cocoa, caramel	15.88	17.60	17.44	18.59	20.85	19.91	
		±0.66 ^c	±0.78 ^b	±0.92 ^b	±0.71 ^{ab}	±0.88 ^a	±0.76 ^a	
	Total		118.61±6.72 ^d	126.86±7.05 ^c ^d	130.93±5.95 ^{abc}	136.04±5.47 ^b	147.32±6.84 ^a	142.74±8.43 ^a ^b
Aldehydes	2-methylbutyral	Cocoa, coffee, nutty	6.16	6.32	7.59	8.35	8.18	9.07
			±0.23 ^c	±0.35 ^c	±0.42 ^b	±0.52 ^{ab}	±0.47 ^{ab}	±0.63 ^a
	isoamylaldehyde	Chocolate	6.40±0.30 ^d	6.73±0.38 ^d	6.81±0.35 ^d	8.89±0.44 ^b	9.75±0.39 ^a	7.80±0.35 ^c
	Hexal (aldehyde C-6)	Green, fruity	0.98±0.03 ^a	0.56±0.02 ^c	1.11±0.04 ^a	0.69±0.01 ^b	0.40±0.02 ^c	0.39±0.01 ^c
	benzaldehyde	Bitter almond odor, nutty	2.67±0.09 ^a	2.04±0.06 ^b	1.95±0.07 ^{bc}	1.83±0.04 ^c	1.93±0.03 ^{bc}	2.53±0.06 ^a
	5-methylfurfural	Spicy, caramel, maple	64.96	67.29	66.64	65.19	69.88	80.26
			±4.28 ^b	±3.96 ^b	±4.72 ^b	±4.20 ^b	±3.78 ^b	±4.23 ^a
	1-methyl-2-	Roasted, nutty	9.25±0.44 ^c	10.31±0.42 ^{bc}	10.20±0.55 ^{bc}	9.32±0.54 ^c	11.33±0.62 ^a	11.85±0.45 ^a

pyrroformaldehyde								
Total			90.42±4.92 ^c	93.26±6.43 ^{bc}	94.30±5.39 ^{bc}	94.25±4.92 ^{bc}	101.48±5.34 ^{ab}	111.89±6.53 ^a
Esters	Glycol diacetate	Green, flowery, alcoholic	2.51±0.03 ^a	1.69±0.02 ^b	1.61±0.02 ^b	1.79±0.03 ^b	1.75±0.02 ^b	2.60±0.04 ^a
	Furfuryl acetate	Sweet, banana	67.06	69.37	67.21	67.63	71.64	78.61
			±4.29 ^b	±3.88 ^b	±4.04 ^b	±3.90 ^b	±3.76 ^{ab}	±4.19 ^a
	Furfuryl propionate	Sweet, fruit, banana	2.70±0.04 ^c	3.14±0.10 ^b	3.11±0.09 ^b	3.04±0.07 ^b	2.34±0.05 ^d	4.35±0.12 ^a
Total			72.27±4.33 ^b	74.20±4.50 ^b	71.94±5.13 ^b	72.46±4.85 ^b	75.73±5.31 ^b	85.57±6.45 ^a
Pyrazines	2, 5-dimethylpyrazine	Cocoa, nutty, beef	6.27±0.33 ^d	7.17±0.36 ^c	7.82±0.52 ^b	8.10±0.41 ^{ab}	8.90±0.61 ^a	8.33±0.39 ^{ab}
	2, 6-dimethylpyrazine	Cocoa, roasted, nutty	9.41±0.67 ^a	7.83±0.40 ^b	7.19±0.33 ^c	7.47±0.43 ^{bc}	7.86±0.42	7.89±0.53 ^b
	2-ethylpyrazine	Peanut, butter, nutty, cocoa	5.39±0.32 ^c	6.44±0.39 ^b	6.74±0.37 ^{ab}	6.63±0.43 ^{ab}	7.41±0.48 ^a	7.36±0.45 ^a
	2, 3-dimethylpyrazine	Nutty, cocoa, peanut	0.56±0.02 ^b	0.58±0.01 ^b	0.99±0.05 ^a	0.88±0.02 ^a	0.61±0.02 ^b	0.61±0.03 ^b
	2-ethyl-6-methylpyrazine	Potato	11.93	12.49	12.96	11.83	14.11	15.88
			±0.53 ^d	±0.61 ^{cd}	±0.67 ^c	±0.59 ^d	±0.72 ^b	±0.65 ^a
	Hazelnut pyrazine	Nutty, peanut, corn, bread	2.40±0.12 ^e	3.14±0.21 ^d	4.97±0.27 ^c	5.73±0.28 ^b	6.70±0.45 ^a	6.09±0.44 ^{ab}
3, 6-theopyrazine			4.80±0.31 ^c	5.84±0.33 ^b	4.96±0.37 ^c	5.98±0.45 ^b	6.61±0.39 ^{ab}	7.20±0.52 ^a
Total			40.78±2.49 ^c	43.47±3.01 ^{bc}	45.63±2.88 ^b	46.63±2.97 ^b	52.22±3.85 ^a	53.34±4.13 ^a
Alcohols	hexanol	Alcoholic	0.77±0.02 ^b	0.89±0.01 ^a	0.85±0.01 ^a	0.90±0.02 ^a	0.91±0.03 ^a	0.69±0.02 ^c
	(E) -linalool oxide (furanic acid)	Flowery	4.72±0.25 ^d	5.24±0.33 ^c	5.78±0.39 ^{bc}	5.69±0.31 ^{bc}	6.38±0.41 ^b	7.75±0.40 ^a
	2-ethyl-1-hexanol	Oranges, flowery, sweet	-	0.60±0.02 ^c	0.59±0.01 ^c	0.71±0.03 ^b	0.80±0.03 ^a	0.59±0.01 ^c
	linalool	Oranges, flowery, sweet, rose	6.70±0.44 ^d	7.45±0.39 ^c	7.79±0.52 ^{bc}	7.82±0.47 ^{bc}	8.31±0.55 ^b	12.93±0.73 ^a
	alpha-terpineol	Pine, terpene, lilac, Oranges, flowery	2.05±0.09 ^{bc}	2.16±0.12 ^b	2.10±0.10 ^b	1.93±0.15 ^c	2.20±0.11 ^b	3.24±0.17 ^a

	nerolol	Sweet, oranges	-	0.39±0.01 ^c	0.38±0.02 ^c	0.48±0.02 ^b	0.69±0.03 ^a	
	Total		14.25±0.95 ^d	16.36±0.73 ^c	17.52±0.98 ^{bc}	17.44±1.05 ^{bc}	19.10±1.47 ^b	25.89±1.59 ^a
Ketones	Methyl ethyl ketone	Fruity	0.85±0.04 ^a	0.58±0.03 ^b	0.62±0.03 ^b	-	0.80±0.06 ^a	0.68±0.04 ^b
	2, 3-butanedione	Butter, sweet, caramel	1.36±0.07 ^c	1.73±0.10 ^b	1.64±0.17 ^b	2.33±0.15 ^a	2.20±0.13 ^a	0.63±0.07 ^d
	2, 3-hexadione	Sweet, caramel, butter	1.78±0.14 ^b	1.85±0.15 ^b	1.97±0.12 ^{ab}	2.16±0.15 ^a	2.25±0.11 ^a	1.70±0.16 ^b
	3, 4-hexanedione	Butter, almond, nutty	1.28±0.09 ^a	0.67±0.05 ^c	0.85±0.09 ^b	0.83±0.07 ^b	0.93±0.09 ^b	0.81±0.04 ^b
	ethylcyclopentenone	Sweet, caramel, maple	2.01±0.10 ^b	2.05±0.14 ^b	2.06±0.15 ^b	1.99±0.20 ^b	2.16±0.14 ^b	2.59±0.13 ^a
	3-hexanone	Sweet, fruit, waxiness	0.54±0.03 ^a	-	0.25±0.04 ^b	-	-	-
	2, 3-pentadione	Butter, caramel, caramel, nutty	7.71±0.50 ^b	6.49±0.26 ^d	8.29±0.34 ^{ab}	8.47±0.41 ^{ab}	8.90±0.37 ^a	6.90±0.42 ^c
	(E) -beta-damascenone	Apple, rose, honey, sweet	-	-	-	-	-	0.45±0.04 ^a
	Furfural acetone	Spicy, cinnamon, vanilla	-	-	-	-	-	0.41±0.03 ^a
	Total		15.53±1.16 ^b	13.37±1.43 ^c	15.67±1.29 ^b	15.78±1.35 ^b	17.26±1.54 ^a	14.17±1.09 ^{bc}
Pyridine	pyridine	Sour, pourri	12.86	12.85	13.74	14.12	14.70	12.57
			±0.53 ^b	±0.62 ^b	±0.57 ^{ab}	±0.65 ^a	±0.49 ^a	±0.62 ^b
	3-ethylpyridine	Tobacco, leather	-	0.43±0.04 ^b	0.37±0.04 ^b	0.57±0.05 ^a	-	-
	Total		12.86±1.06 ^{ab}	13.29±1.29 ^{ab}	14.11±0.98 ^a	14.70±1.15 ^a	14.70±1.43 ^a	12.57±1.11 ^b
Phenols	phenol	Plastics, caoutchouc	0.19±0.01 ^f	0.52±0.04 ^e	1.11±0.06 ^d	1.41±0.08 ^c	1.75±0.11 ^b	2.17±0.19 ^a
	4-ethyl guaiacol	Spicy, smoky, bacon	1.02±0.08 ^c	1.09±0.10 ^{bc}	1.25±0.13 ^b	1.16±0.11 ^b	1.18±0.10 ^b	1.98±0.15 ^a
	o-cresol	Musty, plastics, herbs	-	0.61±0.05 ^b	0.49±0.06 ^b	0.54±0.05 ^b	0.58±0.07 ^b	0.80±0.06 ^a
	Total		1.21±0.05 ^e	2.22±0.08 ^d	2.83±0.11 ^c	3.11±0.19 ^{bc}	3.51±0.23 ^b	4.96±0.30 ^a
Pyrrole	1-methylpyrrole	Smoky, woody, herbs	2.48±0.10 ^a	1.27±0.08 ^c	1.33±0.09	2.74±0.20 ^a	1.55±0.19 ^b	1.24±0.13 ^c
	2-acetyl-1-methylpyrrole	Earthy	2.68±0.12 ^c	3.34±0.19 ^b	3.19±0.20 ^b	2.76±0.18 ^c	3.22±0.16 ^b	4.06±0.29 ^a
	1-furfuryl pyrrole	Plastics, green, waxiness,	7.47±0.43 ^{bc}	7.37±0.36 ^{bc}	7.56±0.52 ^{bc}	7.01±0.43 ^c	8.00±0.50 ^b	9.33±0.55 ^a

		vegetables						
	2-acetylpyrrole	Musty, cherry	1.20±0.10 ^a	0.75±0.06 ^c	0.61±0.05 ^d	0.44±0.07 ^e	0.63±0.05 ^d	0.94±0.05 ^b
	2-formylpyrrole	Musty	0.85±0.05 ^b	0.91±0.07 ^b	0.69±0.05 ^c	0.43±0.04 ^d	0.82±0.07 ^b	1.24±0.10 ^a
	Total		14.68±1.05 ^b	13.66±1.23 ^{bc}	13.37±1.17 ^c	13.37±1.20 ^c	14.20±0.98 ^{bc}	16.82±1.03 ^a
Ethers	Furfuryl methyl ether	Roasted, coffee	2.44±0.15 ^b	2.26±0.18 ^b	2.34±0.19 ^b	2.82±0.16 ^a	2.56±0.20 ^{ab}	1.98±0.15 ^c
	Difurfuryl ether	Coffee, nutty, earthy	1.29±0.09 ^c	1.65±0.08 ^b	1.55±0.12 ^{bc}	1.44±0.10 ^{bc}	1.35±0.12 ^c	2.53±0.19 ^a
	Furfuryl methyl sulfide	Onion, garlic, sulphury	2.92±0.19 ^a	2.26±0.20 ^b	-	-	-	-
	Total		6.66±0.45 ^a	6.16±0.39 ^a	3.90±0.21 ^c	4.28±0.33 ^{bc}	3.91±0.29 ^c	4.54±0.34 ^b
	Total compounds		387.25±25.7	402.84±32.8	410.23±27.4	418.05±36.47 ^a	449.40±39.66 ^a	472.49±40.23
			5 ^b	8 ^{ab}	3 ^{ab}	b	b	a

Values are expressed as mean ± standard deviation. The superscript letters (a, b, c, d, e, and f) represent statistically significant differences between extraction conditions, as determined through one-way analysis of variance ($p < 0.05$). Control group: conventional cold brew (0.1 MPa, 12 h, 5°C)

Table S2. Volatile components of UHP-assisted cold brew coffee at different times

			Content/(μg/L)					
Aroma Type	Compound Name	Aroma descriptor	Time/(min)					Control group
			10	15	20	25	30	
Furans	2-methylfuran	Chocolate	0.84±0.05 ^d	1.42±0.09 ^b	1.13±0.07 ^c	1.56±0.12 ^b	2.26±0.15 ^a	1.56±0.09 ^b
	2, 5-dimethylfuran	Meaty, beef, bacon	0.42±0.03 ^c	0.56±0.04 ^b	0.49±0.03 ^{bc}	0.28±0.02	0.66±0.04 ^a	0.3±0.02 ^d
	furfural	Sweet, almond, bread	77.83±5.64 ^c	78.47±5.42 ^c	80.53±5.74 ^{bc}	82.21±7.32 ^{bc}	94.99±5.65 ^a	86.46±4.85 ^b
	2-acetyl-5-methylfuran	Nutty, vanilla, coconut	-	0.54±0.04 ^c	0.48±0.04 ^c	0.77±0.05 ^b	-	0.98±0.09 ^a
	2-propionylfuran	Fruit	-	4.44±0.03 ^b	4.79±0.35 ^{ab}	4.31±0.42 ^b	-	5.06±0.35 ^a
	2-(furan-2-methyl-furan)	Roasted	2.32±0.15 ^d	2.65±0.21 ^c	2.58±0.17 ^c	2.76±0.12 ^b	3.08±0.26 ^a	3.16±0.24 ^a
	Furfuryl alcohol	Caramel	20.38±1.36 ^c	23.40±1.45 ^{bc}	23.51±1.93 ^{bc}	24.45±2.11 ^b	37.03±2.65 ^a	25.33±2.01 ^b
	2-acetylfuran	Sweet, almond, cocoa, caramel	15.55±0.86 ^c	17.28±0.95 ^b	17.44±1.38 ^b	17.71±1.19 ^b	19.90±1.58 ^a	19.91±1.25 ^a
Total		117.34±9.88 ^c	128.76±8.46 ^{bc}	130.93±11.52 ^b c	134.04±10.24 ^{bc}	157.91±12.44 ^a	142.74±11.29 ^{ab}	
Aldehydes	2-methylbutyral	Cocoa, coffee, nutty, malty, alcoholic	1.93±1.28 ^d	8.23±0.59 ^{bc}	7.59±0.51 ^c	9.10±0.88 ^a	8.37±0.57 ^{bc}	9.07±0.81 ^a
	isoamylaldehyde	Chocolate	-	4.38±0.25 ^d	6.81±0.34 ^c	7.74±0.41 ^b	8.63±0.68 ^a	7.8±0.64 ^{ab}
	Hexal (aldehyde C-6)	Green, fruity	0.63±0.05 ^b	0.73±0.06 ^b	1.11±0.07 ^a	1.04±0.06 ^a	0.64±0.05 ^b	0.39±0.02 ^c
	benzaldehyde	Bitter almond odor, nutty	2.69±0.15 ^a	2.02±0.13 ^c	1.95±0.12 ^c	2.32±0.18 ^b	2.30±0.16 ^b	2.53±0.25 ^{ab}
	5-methylfurfural	Spicy, caramel, maple	66.48±5.32 ^b	67.45±4.27 ^b	66.64±5.34 ^b	68.39±5.87 ^b	88.68±7.51 ^a	80.26±6.33 ^{ab}

	1-methyl-2-pyrroformaldehyde	Roasted, nutty	9.58±0.70 ^b	9.78±0.64 ^b	10.20±0.82 ^b	10.81±0.93 ^b	12.81±0.81 ^a	11.85±0.92 ^{ab}
	Total		81.32±5.35 ^d	92.59±6.87 ^{cd}	94.30±7.55 ^{cd}	99.40±8.45 ^{bc}	121.43±10.45 ^a	111.89±9.79 ^{ab}
Esters	Glycol diacetate	Green, flowery, alcoholic	1.76±0.11 ^b	1.63±0.13 ^b	1.61±0.10 ^b	2.68±0.19 ^a	-	2.60±0.19 ^a
	Furfuryl acetate	Sweet, fruit, banana	59.78±3.18 ^c	67.01±6.43 ^b	67.21±4.83 ^b	68.52±5.61 ^b	75.17±5.68 ^{ab}	78.61±6.99 ^a
	Furfuryl propionate	Sweet, fruit, banana	2.84±0.17 ^c	3.17±0.25 ^b	3.11±0.19 ^b	3.24±0.17 ^b	3.92±0.35 ^a	4.35±0.34 ^a
	Total		64.38±4.74 ^c	71.81±6.52 ^{bc}	71.94±5.95 ^{bc}	74.43±6.65 ^{abc}	79.09±5.41 ^{ab}	85.57±6.79 ^a
Pyrazines	2, 5-dimethylpyrazine	Cocoa, nutty, beef	6.08±0.59 ^d	7.11±0.56 ^c	7.82±0.64 ^b	8.39±0.71 ^{ab}	9.53±0.81 ^a	8.33±0.81 ^{ab}
	2, 6-dimethylpyrazine	Cocoa, nutty	6.09±0.41 ^c	7.20±0.39 ^b	7.19±0.61 ^b	8.00±0.55 ^a	8.41±0.59 ^a	7.89±0.42 ^a
	2-ethylpyrazine	Peanut, butter, nutty, cocoa	4.42±0.39 ^c	4.73±0.35 ^c	6.74±0.55 ^b	7.76±0.72 ^a	6.92±0.43 ^b	7.36±0.48 ^{ab}
	2, 3-dimethylpyrazine	Nutty, cocoa, peanut, walnut	0.54±0.04 ^c	0.86±0.06 ^b	0.99±0.06 ^a	0.58±0.03 ^c	1.00±0.08 ^a	0.61±0.05 ^c
	2-ethyl-6-methylpyrazine	Roasted, potato	10.53±0.56 ^e	11.44±0.84 ^d	12.96±0.75 ^c	15.00±0.76 ^b	16.15±0.97 ^a	15.88±0.91 ^{ab}
	Hazelnut pyrazine	Nutty, peanut, corn, bread	3.13±0.30 ^d	4.14±0.35 ^c	4.97±0.38 ^b	5.08±0.47 ^b	6.02±0.58 ^a	6.09±0.53 ^a
	3, 6-theopyrazine	Potato, cocoa, nutty	5.74±0.41 ^c	5.63±0.42 ^c	4.96±0.43 ^d	6.37±0.51 ^{ab}	5.94±0.30 ^{bc}	7.20±0.62 ^a
	2-vinylpyrazine	Nutty	-	0.58±0.04	-	-	-	-
	Coffee pyrazine	Coffee, nutty	1.24±0.07	-	-	-	-	-
	Total		37.77±2.75 ^c	41.69±3.43 ^{bc}	45.63±4.21 ^b	51.18±3.95 ^a	53.98±4.02 ^a	53.34±4.15 ^a
Alcohols	hexanol	Fruit, alcoholic, sweet, green	-	0.71±0.05 ^b	0.85±0.05 ^a	0.81±0.06 ^a	-	0.69±0.04 ^b

Ketones	(E). -linalool oxide	Flowery	4.55±0.34 ^c	5.35±0.35 ^b	5.78±0.48 ^b	5.73±0.42 ^b	8.33±0.81 ^a	7.75±0.61 ^a
	(furanoic acid)							
	2-ethyl-1-hexanol	Oranges, flowery, sweet		0.60±0.03 ^a	0.59±0.02 ^a	0.65±0.04 ^a	-	0.59±0.04 ^a
	linalool	Oranges, flowery, sweet, rose	6.95±0.55 ^c	7.02±0.61 ^c	7.79±0.63 ^c	9.38±0.48 ^b	9.93±0.91 ^b	12.93±0.93 ^a
	alpha-terpineol	Pine, terpene, lilac, oranges, flowery	2.32±0.17 ^c	2.31±0.20 ^c	2.10±0.15 ^d	2.18±0.20 ^d	2.87±0.15 ^b	3.24±0.28 ^a
	nerolol	Sweet, oranges	0.51±0.05 ^b	0.52±0.03 ^b	0.39±0.05 ^c	0.40±0.02 ^c	0.68±0.04 ^a	0.69±0.07 ^a
	Total		14.33±1.21 ^d	16.51±1.43 ^c	17.52±1.36 ^{bc}	19.16±1.55 ^b	21.81±1.38 ^{ab}	25.89±2.02 ^a
	Methyl ethyl ketone	Fruit, camphor	0.25±0.02 ^b	0.28±0.02 ^b	0.62±0.04 ^a	0.26±0.02 ^b	-	0.68±0.05 ^a
	2, 3-butanedione	Butter, sweet, caramel	-	1.72±0.13 ^a	1.64±0.12 ^a	1.41±0.10 ^b	1.73±0.09 ^a	0.63±0.04 ^c
	2, 3-hexadione	Sweet, caramel, butter, fruit	1.15±0.01 ^d	2.75±0.16 ^a	1.97±0.18 ^b	1.64±0.13 ^c	1.88±0.14 ^b	1.70±0.12 ^c
Ketones	3, 4-hexanedione	Butter, almond, nutty, caramel	1.31±0.07 ^b	1.45±0.10 ^b	0.85±0.05 ^c	0.72±0.03 ^d	1.63±0.11 ^a	0.81±0.08 ^{cd}
	ethylcyclopentenone	Sweet, caramel, maple	1.98±0.12 ^c	2.13±0.19 ^c	2.06±0.13 ^c	1.97±0.16 ^c	2.93±0.28 ^a	2.59±0.21 ^b
	3-hexanone	Sweet, fruit, grape	-	0.23±0.01 ^b	0.25±0.02 ^b	1.13±0.08 ^a	-	-
	2, 3-pentadione	Butter, caramel, nutty	3.81±0.32 ^d	5.64±0.47 ^c	8.29±0.43 ^a	6.37±0.52 ^{bc}	6.11±0.54 ^{bc}	6.90±0.52 ^b
	1-acetoxyacetone	Fruit, butter, nutty	-	-	-	-	2.49±0.16	-
	(E) -beta-damascenone	Apple, rose, honey, sweet	-	-	-	-	-	0.45±0.03
	2, 3-octanedione	Cumin, coriander	0.68±0.04	-	-	-	-	-
	Furfural acetone	Spicy, cinnamon, vanilla	-	-	-	-	-	0.41±0.04
	Total		9.17±0.62 ^c	14.20±1.09 ^b	15.68±1.25 ^{ab}	13.50±1.16 ^b	16.77±1.34 ^a	14.17±1.29 ^b

Pyridines	pyridine	Sour, pourri	9.12±0.57 ^c	11.16±0.83 ^b	13.74±0.93 ^a	13.21±0.69 ^a	12.66±0.69 ^{ab}	12.57±0.75 ^{ab}
	3-ethylpyridine	Tobacco, leather	-	-	0.37±0.03 ^a	-	0.37±0.02 ^a	-
	Total		9.12±0.59 ^d	11.16±0.83 ^c	14.11±1.26 ^a	13.21±1.21 ^{ab}	13.03±1.09 ^{ab}	12.57±0.93 ^b
Phenols	phenol	Plastics, caoutchouc	0.74±0.06 ^e	0.85±0.05 ^d	1.11±0.07 ^c	1.22±0.09 ^{bc}	1.47±0.13 ^b	2.17±0.18 ^a
	4-ethyl guaiacol	Spicy, smoky, bacon	1.19±0.08 ^b	1.22±0.07 ^b	1.25±0.10 ^b	1.27±0.11 ^b	1.99±0.14 ^a	1.98±0.14 ^a
	o-cresol	Musty, plastics, herbs	0.53±0.03 ^c	0.62±0.04 ^b	0.49±0.04 ^c	0.50±0.03 ^c	0.81±0.05 ^a	0.80±0.05 ^a
	Total		2.47±0.17 ^d	2.69±0.15 ^{cd}	2.85±0.19 ^c	2.99±0.16 ^c	4.27±0.25 ^b	4.96±0.33 ^a
Pyrroles	1-methylpyrrole	Smoky, woody, herbs	1.97±0.14 ^b	1.47±0.11 ^c	1.33±0.11 ^{cd}	1.44±0.12 ^c	2.43±0.18 ^a	1.24±0.10 ^d
	2-acetyl-1-methylpyrrole	Earthy	3.04±0.26 ^b	3.05±0.28 ^b	3.19±0.25 ^b	3.34±0.19 ^b	4.15±0.35 ^a	4.06±0.38 ^a
	1-furfuryl pyrrole	Plastics, waxiness, fruit, vegetables	7.04±0.45 ^c	7.58±0.64 ^{bc}	7.56±0.65 ^{bc}	7.90±0.51 ^b	9.86±0.66 ^a	9.33±0.69 ^a
	2-acetylpyrrole	Musty, nutty	0.57±0.04 ^b	0.60±0.05 ^b	0.61±0.04 ^b	0.60±0.03 ^b	1.59±0.13 ^a	0.94±0.08 ^b
	2-formylpyrrole	Musty	0.66±0.05 ^{cd}	0.62±0.04 ^d	0.69±0.06 ^{cd}	0.73±0.04 ^c	1.85±0.11 ^a	1.24±0.12 ^b
	Total		13.27±1.34 ^c	13.31±0.98 ^c	13.37±1.25 ^c	14.00±1.21 ^c	19.89±1.43 ^a	16.82±1.39 ^b
Ethers	Furan, 2-(methoxymethyl)-	Coffee	-	-	2.34±0.21 ^a	2.32±0.18 ^a	2.04±0.12 ^{ab}	1.98±0.18 ^b
	Furan, 2,2'-[oxybis(methylene)]bis-	Coffee, nutty, earthy	1.59±1.21 ^b	1.69±0.13 ^b	1.55±0.14 ^b	1.70±0.09 ^b	2.61±0.22 ^a	2.53±0.24 ^a
	Furan, 2-[(methylthio)methyl]-	Onion, garlic, sulphury, vegetables	-	1.77±0.11	-	-	-	-
	Total		1.59±0.12 ^d	3.46±0.25 ^c	3.90±0.33 ^b	4.02±0.38 ^{ab}	4.65±0.42 ^a	4.54±0.39 ^a
Total compounds			350.77±28.9	396.17±33.4	410.23±38.42 ^b	438.07±36.9	507.84±43.68 ^a	472.49±40.01 ^{ab}
			2 ^d	5 ^{cd}	cd	9 ^{abc}		

Values are expressed as mean ± standard deviation. The superscript letters (a, b, c, d, and e) represent statistically significant differences between extraction conditions, as determined through one-way analysis of variance ($p < 0.05$). Control group: conventional cold brew (0.1 MPa, 12 h, 5°C)