

Table S3. General sensory score and descriptive attributes of coffees during the coffee fermentation process.

Treatment	Overall score	Descriptive sensory attributes
Control - NC	82.40 \pm 0.75	Caramelized, nutty, chocolate.
Control - PC	82.50 \pm 0.62	Caramelized, nutty, chocolate.
24h NC SSF SPF	82.40 \pm 0.57	Caramelized, nutty, chocolate, citrus fruit, brown sugar, citric acid.
24h NC SSF SCF	82.95 \pm 0.12	Caramelized, nutty, leve frutado, brown sugar.
24h NC SMF SPF	83.45 \pm 0.57	Caramelized, nutty, chocolate, molasses.
24h NC SMF SCF	82.25 \pm 0.23	Caramelized, nutty, chocolate, citric acid.
24h PC SSF SPF	84.30 \pm 1.20	Caramelized, nutty, chocolate, citric acid.
24h PC SSF SCF	83.15 \pm 0.42	Caramelized, nutty, chocolate, citric acid.
24h PC SMF SPF	83.30 \pm 0.79	Caramelized, nutty, chocolate, berry, brown sugar, citric acid.
24h PC SMF SCF	83.15 \pm 0.68	Caramelized, nutty, chocolate, molasses, sour.
48h NC SSF SPF	83.00 \pm 0.62	Caramelized, nutty, chocolate, brown sugar, citric acid.
48h NC SSF SCF	82.70 \pm 0.77	Caramelized, nutty, chocolate, citrus fruit, citric acid.
48h NC SMF SPF	82.95 \pm 0.12	Caramelized, nutty, citrus fruit, brown sugar.
48h NC SMF SCF	83.35 \pm 0.31	Caramelized, nutty, berry, citric acid.
48h PC SSF SPF	83.30 \pm 0.54	Caramelized, nutty, chocolate, citric acid.
48h PC SSF SCF	83.75 \pm 1.23	Caramelized, nutty, chocolate, berry.
48h PC SMF SPF	83.15 \pm 0.72	Caramelized, nutty, chocolate, berry.
48h PC SMF SCF	82.60 \pm 0.83	Caramelized, nutty, chocolate.
72h NC SSF SPF	83.50 \pm 0.54	Caramelized, nutty, chocolate, citric acid.
72h NC SSF SCF	84.50 \pm 0.92	Caramelized, nutty, brown sugar.
72h NC SMF SPF	82.60 \pm 0.64	Caramelized, nutty, citrus fruit.
72h NC SMF SCF	83.35 \pm 1.12	Caramelized, nutty, brown sugar, citric acid.
72h PC SSF SPF	83.60 \pm 0.35	Caramelized, nutty, molasses, citrus fruit, citric acid.
72h PC SSF SCF	84.25 \pm 1.28	Caramelized, nutty, brown sugar, citrus fruit, malic acid..
72h PC SMF SPF	83.15 \pm 1.25	Caramelized, nutty, chocolate, berry, citric acid.
72h PC SMF SCF	83.00 \pm 0.75	Caramelized, nutty, chocolate, berry, citric acid.

NC= Natural coffee; PC= Pulped coffee

SSF= Solid-state Fermentation; SMF = Submerged Fermentation

SPF = Spontaneous fermentation; SCF= Starter culture fermentation