

Table S2. 3way ANOVA results for textural parameters of OLE supplemented cheese curds.

Source of Variation	Hardness	Gumminess	Chewiness	Springiness
Confidence level 0.05 (95% confidence interval)	p value			
Effective concentration of OLE	0.1595	0.7266	0.0973	0.2684
Coagulation method	<0.0001	<0.0001	0.0064	<0.0001
Moment of OLE addition	<0.0001	<0.0001	<0.0001	0.1003
Effective concentration of OLE x Coagulation method	0.1148	0.0348	0.0099	0.0872
Effective concentration of OLE x Moment of OLE addition	0.6362	0.9929	0.8133	0.1966
Coagulation method x Moment of OLE addition	<0.0001	<0.0001	0.0002	0.0255
Effective concentration of OLE x Coagulation method x Moment of OLE addition	0.1519	0.1653	0.2121	0.0295