*Review*

# The Aroma of Non-Fermented and Fermented Dry-Cured Meat Products: Savory and Toasted Odors

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**Table S1.** Aroma lexicon of dry-cured meat products.

| Products | Modality/attribute | Definition | Ref* |
|---|---|---|---|
| Ham | Cured ham [1,2] | Aroma of long-matured dried ham | 1,2 |
| | Dry [1] | Dust- and mite-type smell associated with excessively dried ham | 1 |
| | Rancid [1–3] | Odor associated with lipid autooxidation | 1,2,3 |
| | Cheesy [1] | Odor of cheese resulting from abnormal yeast growth | 1 |
| | Musty [1] | Mold-type smell resulting from abnormal fungi growth | 1 |
| | Molasses [3] | Aroma associated with molasses; has sharp, slight sulfur and/or caramelized character | 3 |
| | Fermented [3] | Aroma associated with lactic or spoilage bacteria as in soured meat | 3 |
| | Caramelized [3] | Sweet aroma, characteristic of browned sugars and some other carbohydrates | 3 |
| | Pork complex [3] | Aroma associated with live pig or its habitat or wet pig hair | 3 |
| | Smoky [3] | Perception of any type of smoke aroma | 3 |
| | Earthy [3] | Aroma characteristic of damp soil, wet foliage, or slightly undercooked boiled potato | 3 |
| | Savory [3] | Aroma associated with savoriness or meatiness | 3 |
| | Fat complex [4] | Aroma associated with lipid products such as animal fat and lard | 4 |
| | Barnyard [4] | Aroma associated with free fatty acids | 4 |
| | Pickling spice [4] | Aroma associated with dill and vinegar | 4 |
| | Nutty [4] | Aroma associated with nuts and almonds | 4 |
| | Rancid [4] | Aroma associated with extremely oxidized fat or oil | 4 |
| | Serum [4] | Aroma associated with raw lean meat and cooked blood | 4 |
| | Pork [2,4] | Aroma associated with cooked pork muscle meat | 2, 4 |
| Loin | Rancid [5,6] | Odor associated with oxidation compounds derived from fat or old butter | 5, 6 |
| | Paprika [7] | Odor perception characteristic of paprika | 7 |
| | Marinade [6] | Aroma associated with meat marinated in wine | 6 |

| | | | |
|---|---|---|---|
| | Seasoning, spicy, and herbal [7] | Odor perception characteristic of pepper, garlic, and nutmeg | 7 |
| | Fatty [5] | Odor associated with volatile compounds released by exudate fat | 5 |
| | Sour [5] | Describes olfactory complex sensation, generally due to presence of organic acids | 5 |
| Sausage | Black pepper [5] | Odor associated with black pepper | 5 |
| | Lactic acid [5] | Characteristics odor of lactic acid, related to yogurt | 5 |
| | Mold [5] | Characteristic odor associated with chemical compound 1-octen-3-ol, related to mushroom odor | 5 |
| | Spices [5] | Odor associated with aromatic spices added to salchichon (nutmeg, anise, cumin, cinnamon, etc.) which are different from black pepper | 5 |
| | Vinegar [6] | Aroma associated with vinegar | 6 |
| | Salting [6] | Aroma associated with salting department | 6 |
| | Roast [6] | Aroma associated with roasted pork | 6 |
| | Salami [5] | Sour characteristic odor that presents salami which is related to lactic acid | 5 |

**Table S2.** Savory and toasted aroma compounds detected in dry-cured meat products inoculated with yeast *D. hansenii*.

| | Compounds | Dry-cured ham | | Dry-cured loins | | Dry-fermented sausages | | |
|---|---|---|---|---|---|---|---|---|
| | | **Dry-cured ham** [8] | **Dry-cured Iberian ham** [9] | **Dry-cured pork loins** [10] | **Dry-cured Iberian pork loins** [11] | **Slow dry-fermented sausages** [12] | **Dry-fermented sausages [13]** | **Dry-fermented sausages [14]** |
| Savory aroma | Methional | + | + | | + | | + | + |
| | Methionol | | + | | | + | + | |
| | Methanethiol | + | + | + | + | + | + | + |
| | Dimethyl sulfide | + | | + | | | + | |
| | Dimethyl disulfide | + | + | + | | + | + | + |
| | Dimethyl trisulfide | | + | | | + | | + |
| | 2-Methyl-3-furanthiol | | | | | | | + |
| | Methyl 2-methyl-3-furyl disulfide | | | | | | | + |
| Toasted aroma | 2-Acetyl-1-pyrroline | | | | | | + | + |
| | 2-Acetyl-2-thiazoline | | | | | | | + |
| | Methylpyrazine | + | | + | | | + | |
| | 2,5-Dimethylpyrazine | + | | + | | | | |
| | 2,6-Dimethylpyrazine | | | | | | + | + |
| | 2-Ethyl-3,5-dimethylpyrazine | | | + | | | | |
| | 2,3,5-Trimethyl-pyrazine | + | | + | | | | |
| | Tetramethylpyrazine | | | + | | | | |

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