

Table S3. QDA results of broth gels and inner food cubes (shrimp)

Sensory evaluation of broth gel											
Inner food	Gelling agent	Storage time (d)	QDA traits								
			Transparent	Yellowness	Salty	Fishy	Aftertaste	Hardness	Moisture	Chewiness	Meltness
Shrimp	G1C1 ¹⁾	0	6.60±2.19 ^{bcd 2)}	4.91±1.75 ^c	8.18±2.21 ^{ab}	7.59±1.85 ^{ab}	7.34±2.18 ^{abc}	9.36±1.55 ^a	6.62±1.96 ^{bc}	5.55±0.80 ^{cd}	6.09±2.43 ^{bc}
		3	5.90±2.74 ^d	5.46±1.68 ^c	4.25±2.18 ^c	3.51±1.49 ^d	4.53±2.15 ^d	9.72±2.49 ^a	5.36±2.83 ^c	4.10±1.85 ^d	4.89±2.36 ^c
		7	5.57±1.84 ^d	4.92±1.58 ^c	6.65±1.69 ^b	6.33±2.02 ^{bc}	6.81±2.34 ^{abcd}	7.40±1.83 ^{bc}	6.66±2.53 ^{bc}	5.94±1.89 ^c	6.08±2.11 ^{bc}
	G1.5C0.5	0	8.66±1.57 ^{ab}	6.00±2.06 ^{bc}	9.57±1.32 ^a	8.93±1.88 ^a	8.76±1.82 ^a	6.87±1.37 ^c	7.70±1.75 ^{abc}	8.49±1.05 ^{ab}	7.47±2.36 ^b
		3	6.24±2.60 ^{cd}	7.91±1.71 ^{ab}	4.40±2.10 ^c	4.25±1.64 ^d	5.43±1.96 ^{cd}	9.15±1.82 ^{ab}	6.42±2.05 ^{bc}	5.78±1.91 ^c	6.74±2.36 ^{bc}
		7	7.94±2.07 ^{abc}	5.96±1.72 ^{bc}	6.93±2.34 ^b	7.14±1.75 ^{ab}	7.55±2.49 ^{abc}	6.80±1.37 ^c	7.62±2.41 ^{abc}	8.06±2.05 ^b	7.11±2.15 ^{bc}
	G2C0	0	9.92±2.00 ^a	7.64±2.33 ^{ab}	10.10±1.50 ^a	9.14±2.32 ^a	9.02±1.86 ^a	5.40±1.26 ^c	9.27±2.62 ^a	10.07±1.37 ^a	9.62±2.19 ^a
		3	9.27±2.51 ^a	8.79±2.55 ^a	4.65±2.69 ^c	4.65±2.37 ^{cd}	5.90±3.06 ^{bcd}	9.32±3.31 ^a	7.43±2.13 ^{abc}	7.97±2.22 ^b	7.32±1.98 ^b
		7	9.63±2.41 ^a	8.06±2.65 ^a	7.13±3.10 ^b	8.04±3.08 ^{ab}	8.15±3.27 ^{ab}	6.41±2.30 ^c	8.10±2.26 ^{ab}	8.61±2.34 ^{ab}	7.20±2.91 ^{bc}
Sensory evaluation of inner food cubes											
Inner food	Gelling agent	Storage time (d)	QDA traits								
			Whiteness	Odor	Salty	Fishy	Flavor	Aftertaste	Hardness	Moisture	Chewiness
Shrimp	G1C1	0	7.46±1.81 ^{ns}	8.69±2.49 ^{ab}	6.71±2.01 ^{abc}	6.32±2.62 ^{abc}	8.13±2.66 ^{ns}	5.73±2.36 ^{ns}	9.47±2.68 ^a	7.28±1.55 ^{ab}	6.20±2.14 ^{ns}
		3	6.84±1.96	6.96±1.96 ^b	4.88±2.63 ^c	3.51±2.47 ^d	6.30±2.51	6.05±2.14	7.64±2.09 ^{ab}	6.11±3.05 ^b	6.83±2.98
		7	6.99±1.40	7.70±2.57 ^{ab}	6.20±1.77 ^{abc}	6.27±2.85 ^{abc}	6.75±2.36	6.14±1.80	8.06±2.27 ^{ab}	6.83±1.77 ^{ab}	6.47±2.56
	G1.5C0.5	0	7.67±2.25	8.57±0.65 ^{ab}	7.31±2.10 ^{ab}	6.93±2.00 ^{abc}	8.48±1.16	6.81±1.82	8.73±1.16 ^{ab}	7.64±2.03 ^{ab}	6.72±1.85
		3	7.22±1.55	7.01±1.68 ^b	5.54±2.70 ^{bc}	4.26±2.65 ^{cd}	6.51±2.26	6.44±2.49	7.23±2.66 ^{ab}	6.57±2.72 ^{ab}	6.59±2.19
		7	6.48±1.97	8.46±2.54 ^{ab}	6.00±1.71 ^{abc}	7.22±3.08 ^{ab}	7.29±2.14	6.47±2.06	7.86±2.61 ^{ab}	7.44±1.84 ^{ab}	6.50±2.44
	G2C0	0	7.97±2.30	8.36±1.34 ^{ab}	8.31±2.39 ^a	7.49±2.29 ^{ab}	8.46±1.26	7.76±2.44	9.47±1.36 ^a	8.85±2.22 ^a	6.80±1.95
		3	7.08±1.88	7.40±2.73 ^{ab}	6.32±3.07 ^{abc}	5.07±3.26 ^{bcd}	6.56±3.25	6.89±3.33	6.78±3.27 ^b	7.97±2.71 ^{ab}	6.59±2.19
		7	8.10±2.28	9.50±2.56 ^a	6.54±1.84 ^{abc}	8.27±3.28 ^a	7.74±3.08	8.01±2.77	8.03±2.88 ^{ab}	7.59±1.94 ^{ab}	7.28±2.12

All data are represented as mean ± standard deviation (SD).

¹⁾ G1C1, gelatin 1 % and carrageenan 1 % mixture; G1.5C0.5, gelatin 1.5 % and carrageenan 0.5 % mixture; G2C0, gelatin 2 % (w/w %)

²⁾ Different superscripts within column (a-g) or within row (X-Z) indicates significant differences at p < 0.05. ns, not significant within column.