Supplementary Materials

Table S1. The sensory evaluation of meat patty variants (mean+SD).

	V1-Control	V2	V3	V4
Appearance	4.50 ± 0.06^{ab}	4.70 ± 0.06^{b}	4.70 ± 0.09^{b}	4.30 ± 0.06^{a}
Color	4.40 ± 0.06^{b}	4.60 ± 0.11^{bc}	4.80 ± 0.08^{c}	4.00 ± 0.03^{a}
Consistency	4.50 ± 0.07^{b}	4.50 ± 0.06^{b}	4.60 ± 0.07^{b}	3.80 ± 0.06^{a}
Odor	4.70 ± 0.06^{b}	4.80 ± 0.06^{b}	4.80 ± 0.07^{b}	3.70 ± 0.05^{a}
Taste	4.60 ± 0.05^{b}	4.60 ± 0.04^{b}	4.70 ± 0.08^{b}	3.90 ± 0.04^{a}
Total	22.7	23.2	23.6	19.7

$^{a–c.}$ Different lowercase letters indicate statistically significant differences within the rows ($p < 0.05$).