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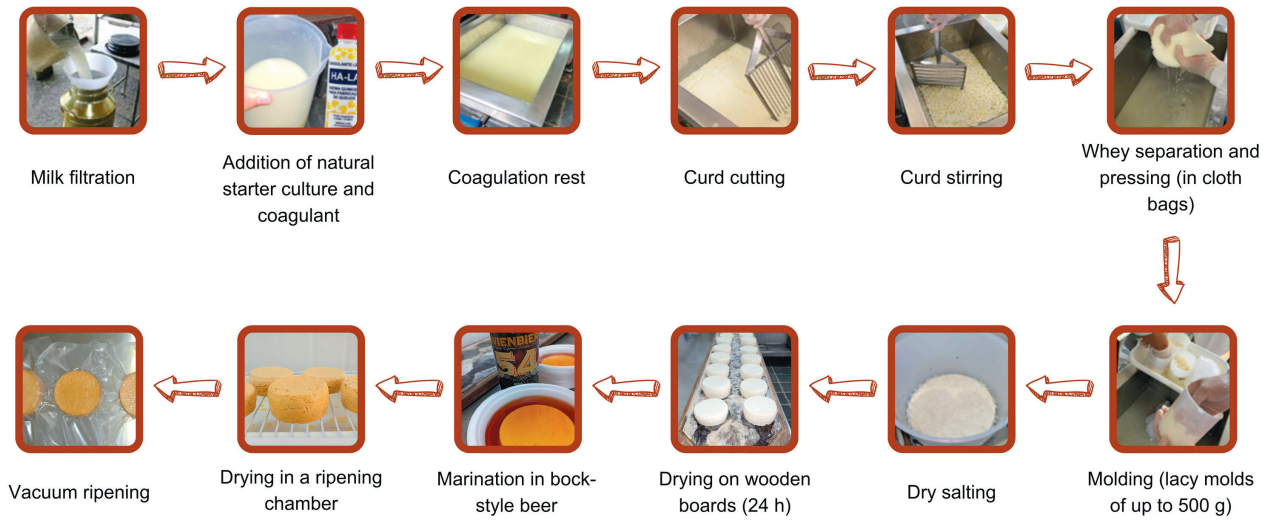


Fig. S1. Flowchart of cheese production and marination process

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Table S1. Estimates of pairwise contrasts (Tukey's) for physicochemical variables

Variable	C-T2	C-T4	C-T6	T2-T4	T2-T6	T4-T6
Moisture	-0.81 ^{ns}	-3.00 (p=0.000)	-1.77 (p=0.007)	-2.19 (p=0.002)	-0.96 ^{ns}	1.23 ^{ns}
Protein	-1.43 (p<0.001)	-0.79 (p<0.008)	-0.50 ^{ns}	0.64 (p=0.026)	0.94 (p=0.003)	0.30 ^{ns}
Lipid	0.99 (p=0.039)	1.72 (p=0.002)	-0.44 ^{ns}	0.73 ^{ns}	-1.43 (p=0.005)	-2.16 (p<0.001)
Ash	1.17 (p<0.001)	1.37 (p<0.001)	1.46 (p<0.001)	0.20 (p<0.001)	0.29 (p<0.001)	0.08 (p=0.001)
a_w	-0.03 (p=0.000)	-0.01 (p=0.008)	-0.02 (p=0.002)	0.01 (p=0.007)	0.01 (p=0.032)	-0.00 ^{ns}
Proteolysis depth index	-4.54 (p=0.016)	1.51 ^{ns}	-7.06 (p=0.001)	6.05 (p=0.003)	-2.52 ^{ns}	-8.57 (p<0.001)
Proteolysis extension index	-0.32 ^{ns}	-2.52 (p=0.007)	-2.21 (p=0.016)	-2.20 (p=0.016)	-1.89 (p=0.035)	0.32 ^{ns}

Results are expressed as estimates of pairwise contrasts (p-value), $N=3$. Estimates represent differences between treatment means. Negative values indicate higher means in the second treatment of the contrast. ^{ns}non-significant differences ($p \geq 0.05$). p-values were adjusted using Tukey's method. a_w =water activity, TSPC=total soluble phenolic compounds, C=control cheese (without marination), T2, T4 and T6=cheese marinated for 2, 4 and 6 days, respectively

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Table S2. Estimates of pairwise contrasts (Tukey's) for rind and interior color parameters of the cheese

Variable	C-T2	C-T4	C-T6	T2-T4	T2-T6	T4-T6
Rind						
C*	-19.15 (p<0.001)	-14.79 (p<0.001)	-11.47 (p<0.001)	4.37 (p<0.001)	7.68 (p<0.001)	3.32 (p=0.007)
h°	14.54 (p<0.001)	13.03 (p<0.001)	13.07 (p<0.001)	-1.51 (p<0.001)	-1.47 (p<0.001)	0.04 ^{ns}
CI	-7.97 (p<0.001)	-6.91 (p<0.001)	-6.65 (p<0.001)	1.05 (p=0.001)	1.31 (p<0.001)	0.26 ^{ns}
DI	-59.90 (p<0.001)	-45.00 (p<0.001)	-33.00 (p<0.001)	14.90 (p=0.001)	26.90 (p<0.001)	12.00 (p=0.008)
YI	-44.47 (p<0.001)	-34.21 (p<0.001)	-25.78 (p<0.001)	10.26 (p=0.001)	18.69 (p<0.001)	8.44 (p=0.008)
Cheese interior						
C*	-1.60 (p=0.022)	-0.28 ^{ns}	1.11 ^{ns}	1.32 ^{ns}	2.71 (p<0.001)	1.39 ^{ns}
h°	0.62 (p=0.018)	-0.06 ^{ns}	0.30 ^{ns}	-0.68 (p=0.008)	-0.32 ^{ns}	0.36 ^{ns}
CI	-0.31 (p=0.007)	-0.01 ^{ns}	-0.09 ^{ns}	0.30 (p=0.010)	0.21 ^{ns}	-0.08 ^{ns}
DI	-3.24 (p=0.011)	-0.95 ^{ns}	1.78 ^{ns}	2.29 ^{ns}	5.02 (p<0.001)	2.73 (p=0.042)
YI	-3.36 (p=0.014)	-0.99 ^{ns}	2.05 ^{ns}	2.37 ^{ns}	5.41 (p<0.001)	3.04 (p=0.032)

Results expressed as estimates of pairwise contrasts (p-value), $N=3$. Estimates represent differences between treatment means. Negative values indicate higher means in the second treatment of the contrast. ^{ns}non-significant differences ($p \geq 0.05$). p-values were adjusted using Tukey's method. h° =hue angle, C^* =chroma, YI=yellowness index, DI=darkening index, CI=colour index, C=control cheese (without marination), T2, T4 and T6=cheese marinated for 2, 4 and 6 days, respectively

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Table S3. Estimates of pairwise contrasts (Tukey's) for texture profile parameters

Variable	C-T2	C-T4	C-T6	T2-T4	T2-T6	T4-T6
Hardness	23.820 (p=0.000)	-3.810 ^{ns}	12.540 ^{ns}	-27.630 (p<0.001)	-11.270 ^{ns}	16.350 (p=0.011)
Adhesiveness	-1.108 ^{ns}	-5.738 (p=0.013)	0.042 ^{ns}	-4.630 ^{ns}	1.150 ^{ns}	5.780 (p=0.013)
Springiness	-0.048 ^{ns}	0.038 ^{ns}	0.010 ^{ns}	0.085 (p=0.019)	0.058 ^{ns}	-0.027 ^{ns}
Cohesiveness	-0.120 ^{ns}	-0.095 ^{ns}	0.039 ^{ns}	0.025 ^{ns}	0.159 (p=0.014)	0.134 (p=0.047)
Gumminess	2.370 ^{ns}	-8.630 ^{ns}	5.270 ^{ns}	-11.000 ^{ns}	2.900 ^{ns}	13.900 (p=0.011)
Chewiness	1.470 ^{ns}	-6.300 ^{ns}	4.650 ^{ns}	-7.780 ^{ns}	3.170 ^{ns}	10.950 (p=0.017)
Resilience	-0.037 ^{ns}	-0.037 ^{ns}	0.009 ^{ns}	-0.001 ^{ns}	0.046 ^{ns}	0.046 ^{ns}

Results are expressed as estimates of pairwise contrasts (p-value), $N=3$. Estimates represent differences between treatment means. Negative values indicate higher means in the second treatment of the contrast. ^{ns}non-significant differences ($p \geq 0.05$). p-values were adjusted using the Tukey's method. C=control cheese (without marination), T2, T4 and T6=cheese marinated for 2, 4 and 6 days, respectively