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Table S1. Attributes and reference values used in the sensory evaluation of cookies

Attribute	The lowest reference value	The highest reference value
Color	1=light (alfajor cookie layers FANTOCHE®)	9=dark (cookie “Chocolinas” ARCOR®)
Hardness (force required to fracture the material between the thumb and index finger)	1=low (cookie “Vainillas” MAURI®)	9=high (cookie without sugar, oil or pomace, with flavoring)
Sweet aroma	1=low (cookie without sugar, oil or pomace, with flavoring)	9=high (control cookie)
Oil aroma	1=low (cookie without sugar, oil or pomace, with flavoring)	9=high (control cookie)
Foreign aroma	1=low (cookie without sugar, oil or pomace, with flavoring)	9=high (pomace)
Sweet taste	1=low (cookie without sugar, oil, or pomace, with flavoring)	9=high (control cookie)
Oil taste	1=low (cookie without sugar, oil, or pomace, with flavoring)	9=high (control cookie)
Foreign taste	1=low (cookie without sugar, oil, or pomace, with flavoring)	9=high (pomace)
Chewiness (number of bites required for the product to be ready to swallow)	1=low (alfajor cookie layers FANTOCHE®)	9=high (cookie “Muesli” MURKE®)
Graininess (perception of particles when pressed between the tongue and the palate)	1=low (alfajor cookie layers FANTOCHE®)	9=high (cookie “Muesli” MURKE®)
Overall acceptability (harmony level of all mentioned parameters)	1=low	9=high