SUPPLEMENTARY DATA
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Supplementary data

TABLE S1. Colour, aroma, taste, flavour, and mouthfeel attribute standard composition used during sensory panel training.

Attribute		Standard Composition
Colour*	Purple Hue	L* = 39.93, C* = 61.92, a* = 60.82, b* = 11.63
	Saturation (high)	L* = 39.93, C* = 61.92, h = 10.83
Aroma**	Jasmine***	0.26 g jasmine essential oil (Aura Cacia, Frontier Co-Op, Norway, IA, USA)
	Banana	21.94 g crème de banana syrup (Torani, R. Torre & Company, San Leandro, CA USA)
	Red Jam	11.84 g cherry syrup (Torani, Torre & Company, San Leandro, CA, USA) ,158 g cherry preserves (Bonne Maman, Andros, France), 118 g pure seedless red raspberry jam (Knott's Berry Farm, Knott's Berry Farm, Oxnard, CA, USA), and 204.79 g strawberry jam (Bonne Maman, Andros, France) cooked on low for 10 minutes
	Dried Fruit	81.89 g chopped dried prunes (First Street, Amerifoods Trading Co, Los Angeles, CA, 90051, USA), 70.58 g of dried cranberries (First Street, Amerifoods Trading Co, Los Angeles, CA, 90051, USA), and 104.98 g of sun-dried raisins (First Street, Amerifoods Trading Co, Los Angeles, CA, USA)
	Herbal	2.03 g sage (Simply Organic, Frontier Co-Op, Norway, IA, USA), 0.31 g dried dill weed (First Street, Amerifoods Trading Co, Los Angeles, CA, USA)
	Mushroom	20.10 g chopped Baby Bello mushrooms (Philip's Gourmet, Philip's Gourmet Mushrooms, Kennett Square, PA, USA)
	Soil	218.78 g soil
	Meaty	31.45 g 93% lean ground beef (First Street, Amerifoods Trading Co, Los Angeles, CA, USA) cooked on low for 6 min, and 15.73 g 93% lean ground beef raw (First Street, Amerifoods Trading Co, Los Angeles, CA, USA)
	Reduction	24.97 g shredded red cabbage (Ready Pac foods, Bonduelle, Irwindale, CA, USA) cooked on low 15 min, and 18.65 g red cabbage raw (Ready Pac foods, Bonduelle, Irwindale, CA, USA)
	Mineral	225.59 g decorative filler rocks (Ashland, MSPCI, Irving, TX, USA)
Length	Red jam and dried fruit	6.93 g cherry preserves (Bonne Maman, Andros, France), 7.41 g strawberry jam (Bonne Maman, Andros, France), 3.73 g dried prunes (First Street, Amerifoods Trading Co, Los Angeles, CA, USA), and 3.58 g sun-dried raisins (First Street, Amerifoods Trading Co, Los Angeles, CA, USA)
Taste	Acidity	1.34 g tartaric acid (Fisher Chemical, LOT 168618, Janssen Pharmaceuticals, Fair Lawn, NJ, USA)
	Bitter	2.52 g caffeine pure anhydrous power, USP grade (NuSci, Herb Store USA, Walnut, CA, USA)
Mouthfeel	Body	2.50 g glycerine (J.T. Baker, Lot # 36.125, J.T. Baker Chemical Co., Philipsburg, NJ, USA)
	Overall astringency	Low: 0.31 g tannic acid (Sigma-Aldrich, Lot #MKBX4069V, Sigma-Aldrich Co., St. Louis, MO, USA)

*2021 Graciano research wine. Measurements given in CIELab units.
**Filled to 1000 mL with Burgundy red wine (Carlo Rossi, Carlo Rossi Winery, Modesto, CA).
***Filled to 1000 mL with 100 % canola oil (Signature Select, Albertsons Companies Inc., Boise, ID).

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TABLE S2. Compounds detected using solid-phase microextraction and stir-bar sorptive extraction on the GC-MS with CAS numbers, manufacturers, and purity.

Compound	CAS Number	Manufacturer	Purity
	Esters		
Ethyl isobutyrate	97-62-1	Alfa Aesar	98%
Ethyl butyrate	105-54-5	Alfa Aesar	99%
Ethyl propionate	105-37-3	TCI	99%
Isoamyl acetate	123-92-2	Acros Organics	99%
Ethyl hexanoate	123-66-0	TCI	99%
Ethyl heptanoate	106-30-9	Sigma Aldrich	99%
Ethyl octanoate	106-32-1	TCI	98%
Ethyl decanoate	110-38-3	TCI	98%
Diethyl succinate	123-25-1	Sigma Aldrich	99.5%
Phenylethyl acetate	103-45-7	Sigma Aldrich	99%
Ethyl cinnamate	4192-77-2	TCI	99%
	Nor-isoprenoids		
β-damascenone	23726-91-2	Sigma Aldrich	90%
β-ionone	14901-07-6	Sigma Aldrich	96%
	Terpenes		
Citronellol	7540-51-4	Sigma Aldrich	95%
trans-farnesol	4602-84-0	Sigma Aldrich	96%
	Alcohols		
1-hexanol	111-27-3	Sigma Aldrich	99%
1-octanol	111-87-5	Sigma Aldrich	99%
1-nonanol	143-08-8	Sigma Aldrich	98%
Isoamyl alcohol	123-51-3	Sigma Aldrich	95%
Isobutanol	78-83-1	Fischer Chemical	95%
Benzyl alcohol	100-51-6	Sigma Aldrich	99%
Phenylethyl alcohol	98-85-1	Acros Organics	98%
	Sulfur Compound		
Methionol	505-10-2	Sigma Aldrich	98%
	Internal Standard		
2-undecanone	112-12-9	Sigma Aldrich	98%

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TABLE S3. One-way analysis of variance (ANOVA) of the stimulated saliva (mL/min) for each panellist. Values represent the mean of three saliva collection replicates followed by the standard error of the mean (n = 3).

Panellist Code	Saliva (mL/min)
372	3.28 ± 0.27 a*
320	2.73 ± 0.50 ab
672	2.46 ± 0.09 bc
994	2.42 ± 0.10 bc
429	2.28 ± 0.14 bcd
299	2.04 ± 0.09 cd
924	1.87 ± 0.16 cde
971	1.81 ± 0.47 cde
92	1.72 ± 0.13 de
142	1.35 ± 0.14 ef
730	1.34 ± 0.05 ef
528	0.96 ± 0.09 fg
234	0.60 ± 0.04 g
p-value**	**<0.0001**

*Different letters within columns indicate a significant difference for Fisher's least significant differences test ($p < 0.05$).
** Significant *p*-values are shown in bold fonts.

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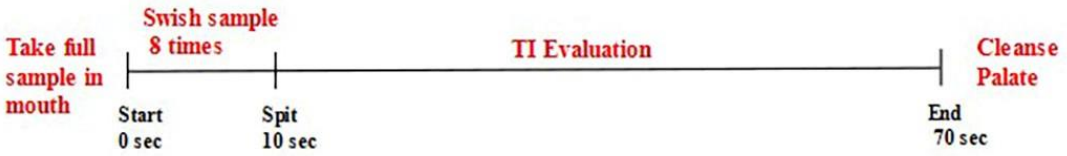


FIGURE S1. Time-Intensity evaluation procedure.