

Predictive modeling and correlation between the sensory and physicochemical attributes in ‘Rama Forte’ astringent persimmon fruit

Catherine Amorim^a, Elenilson Godoy Alves Filho^b, Deborah Santos Garruti^c, Renar João Bender^a,
Lucimara Rogéria Antonioli^d

^a Universidade Federal do Rio Grande do Sul, Faculdade de Agronomia. 7712 Bento Gonçalves Ave, 91540-000, Porto Alegre, RS, Brazil.

^b Departamento de Engenharia de Alimentos, Universidade Federal do Ceará, Campus do Pici, Block 858, 60440-900 Fortaleza-CE, Brazil.

^c Embrapa Agroindústria Tropical. 2270 Dr. Sara Mesquita St, 60511-110, Fortaleza, CE, Brazil.

^d Embrapa Uva e Vinho. P.O. Box 130, 95701-008, Bento Gonçalves, RS, Brazil.

Corresponding authors: L.R. Antonioli

E-mail address: lucimara.antonioli@embrapa.br

C. Amorim

E-mail address: cath.amorim@gmail.com

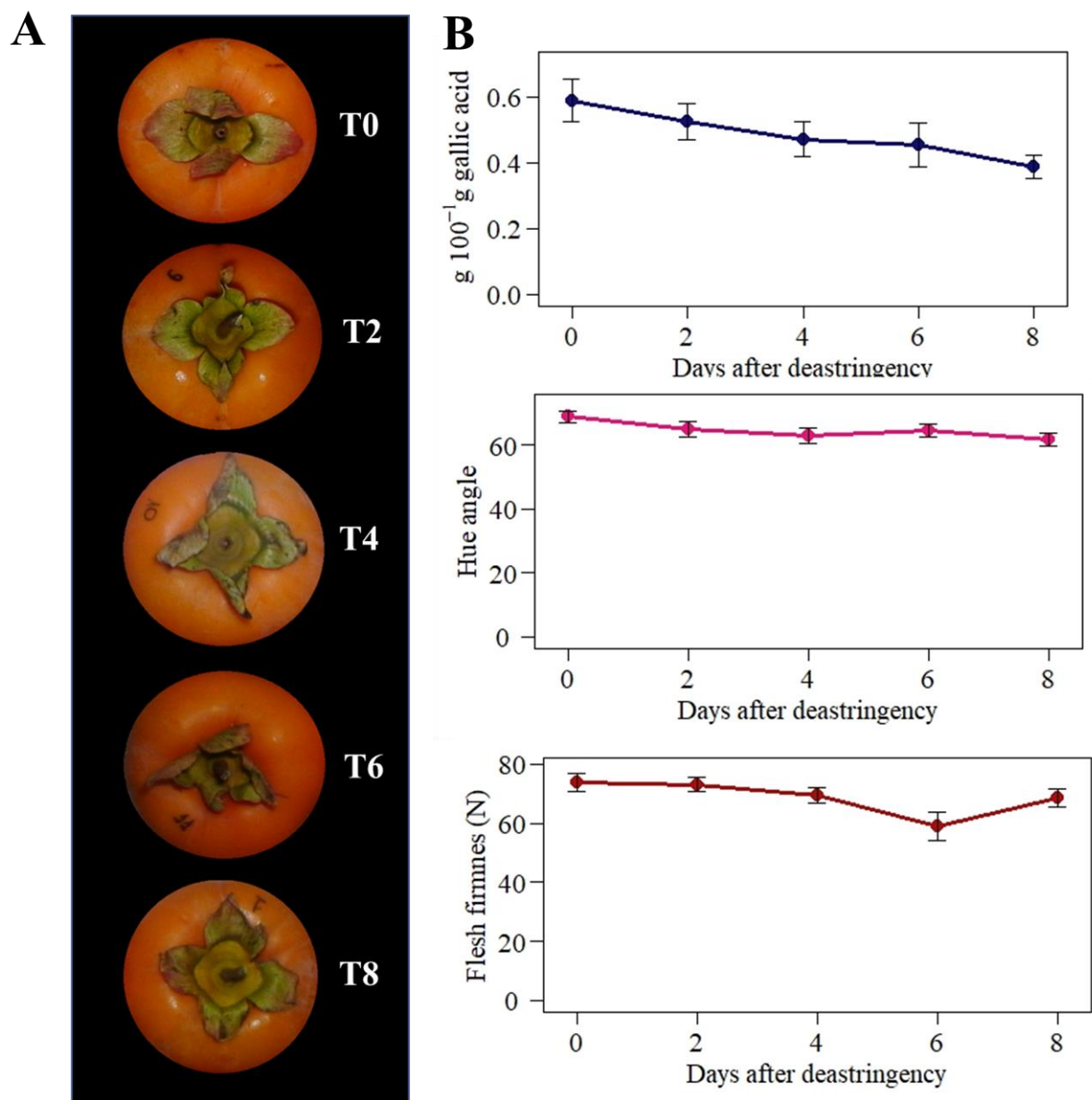


Figure S1 Ripening evolution (A), proanthocyanidins (g gallic acid 100 g⁻¹ FW), skin hue angle and flesh firmness (B) of non-treated ‘Rama Forte’ persimmons after eight days at 20 °C ± 5 °C. Vertical bars represent averages standard errors

Table S1 Explanations of descriptive terms and their respective intensity references created by the trained sensory panelists for ‘Rama Forte’ persimmons evaluations

Appearance		
Orange-reddish color of the skin	Intensity of the orange-reddish tone of the skin	
References	Slightly intense	Royal Horticultural Society Color Chart (N25A)
	Very intense	Royal Horticultural Society Color Chart (34B)
Orange color of the flesh	Intensity of the orange color of the flesh	
References	Slightly intense	Royal Horticultural Society Color Chart (24B)
	Very intense	Royal Horticultural Society Color Chart (N25A)
Translucency	Attribute of tissues to allow the passage of light	
References	Slightly intense	‘Rama Forte’ persimmons non-treated for astringency removal
	Very intense	‘Rama Forte’ persimmons treated for astringency removal and maintained at room temperature for seven days
Aroma		
Characteristic aroma	Characteristic persimmon aroma	
References	Slightly intense	‘Rama Forte’ persimmons non-treated for astringency removal
	Very intense	‘Rama Forte’ persimmons treated for astringency removal and maintained at room temperature for seven days
Flavor		
Characteristic flavor	Characteristic persimmon flavor	
References	Slightly intense	‘Rama Forte’ persimmons treated for astringency removal and maintained for one day at room temperature
	Very intense	‘Rama Forte’ persimmons treated for astringency removal and maintained at room temperature for seven days
Sweetness	Presence of a sweet taste associated to soluble sugars (sucrose, glucose and fructose) present in the persimmon flesh	
References	Slightly intense	0.8 % (w/v) aqueous sucrose solution.
	Very intense	10 % (w/v) aqueous sucrose solution
Bitterness	Bitter taste associated to caffeine solution	
References	Lacking	Distilled water
	Very intense	0.06 %.(w/v) aqueous caffeine solution
Astringency	Sense in the mouth of “dryness” and “binding”	
References	Lacking	‘Rama Forte’ persimmons treated for astringency removal and maintained at room temperature for seven days
	Very intense	‘Rama Forte’ persimmons non-treated for astringency removal
Texture		

Flesh firmness	Persimmon quality trait that changes along ripening processes.	
References	Slightly intense	‘Rama Forte’ persimmons treated for astringency removal and maintained for seven days at room temperature
	Very intense	‘Rama Forte’ persimmons treated for astringency removal and maintained at room temperature for one day
Juiciness	Sense in the mouth of juice release at the first mastication movements	
References	Slightly intense	‘Rama Forte’ persimmons treated for astringency removal and maintained for one day at room temperature
	Very intense	‘Rama Forte’ persimmons treated for astringency removal and maintained for seven days at room temperature
Crispness	Sense of crispness of a food tissue when bitten into or masticated	
References	Slightly intense	‘Rama Forte’ persimmons treated for astringency removal and maintained at room temperature for seven days
	Very intense	‘Fuyu’ persimmons at the orange ripening stage

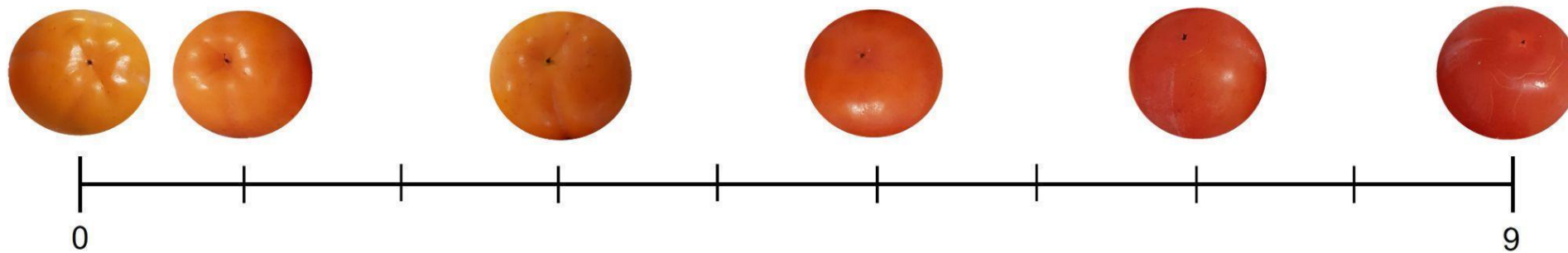


Figure S2 Non-structured 9 cm linear scale anchored at both extremes by the terms absent/slightly intense and very intense to determine translucency of 'Rama Forte' persimmons