

## Supplementary Material

Sensory evaluation of pandesal with dried saluyot (*Corchorus olerius*) leaves. DOI: <https://doi.org/10.31893/multiscience.2023025>

<b>Taste:</b>		
<i>Range of Means</i>	<i>Descriptive Level</i>	<i>Interpretation</i>
4.21 - 5.00	Most Acceptable	Flavorful, creamy, and sweet
3.41 - 4.20	More Acceptable	Slightly flavorful, slightly sweet
2.61 - 3.40	Acceptable	Slightly flavorful, sweeter
1.81 - 2.60	Less Acceptable	Less flavorful, no sweet
1.00 - 1.80	Not Acceptable	No flavor, no sweet
<b>Texture:</b>		
<i>Range of Means</i>	<i>Descriptive Level</i>	<i>Interpretation</i>
4.21 - 5.00	Most Acceptable	Soft crumb and slightly crunchy
3.41 - 4.20	More Acceptable	Slightly soft crumb and slightly
2.61 - 3.40	Acceptable	Slightly crunchy crust
1.81 - 2.60	Less Acceptable	Soft crumb and soft crust
1.00 - 1.80	Not Acceptable	Not crunchy crust
<b>Color:</b>		
<i>Range of Means</i>	<i>Descriptive Level</i>	<i>Interpretation</i>
4.21 - 5.00	Most Acceptable	Light Brown
3.41 - 4.20	More Acceptable	Light Green
2.61 - 3.40	Acceptable	Brown
1.81 - 2.60	Less Acceptable	Dark Brown
1.00 - 1.80	Not Acceptable	Dark Green
<b>Aroma:</b>		
<i>Range of Means</i>	<i>Descriptive Level</i>	<i>Interpretation</i>
4.21 - 5.00	Most Acceptable	Very strong and aromatic
3.41 - 4.20	More Acceptable	Strong and aromatic
2.61 - 3.40	Acceptable	Moderate odor
1.81 - 2.60	Less Acceptable	Slight odor
1.00 - 1.80	Not Acceptable	Odorless