

Key aroma compounds of dark chocolates differing in organoleptic properties. A GC-Olfactometry comparative study

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Figure S1

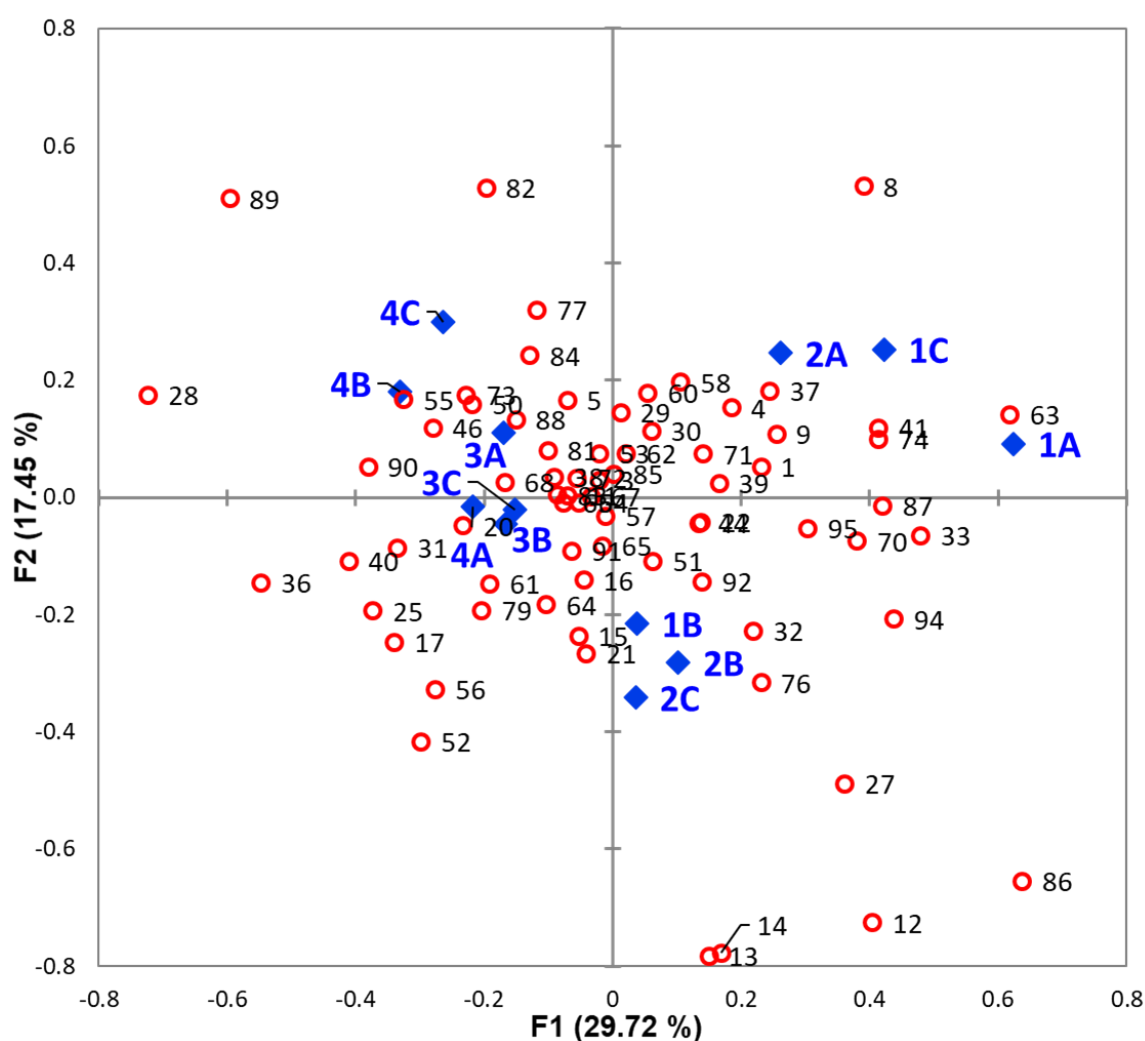


Figure S1. Correspondence analysis (CA) between the 12 samples and the 73 discriminant OAs defined by their NIF values using a NIF difference threshold >30%. OAs (light red circles) are plotted according to their NIF in samples (plain blue diamonds) in the dimensions 1 and 2 (cumulative inertia: 47.17%). The OA numbers are those found in Table 1. CA independence test: $\text{K}hi^2 = 8540$ (critical value 859, $\alpha = 0.05$, degrees of freedom = 792), $p < 0.0001$.

Figure S2

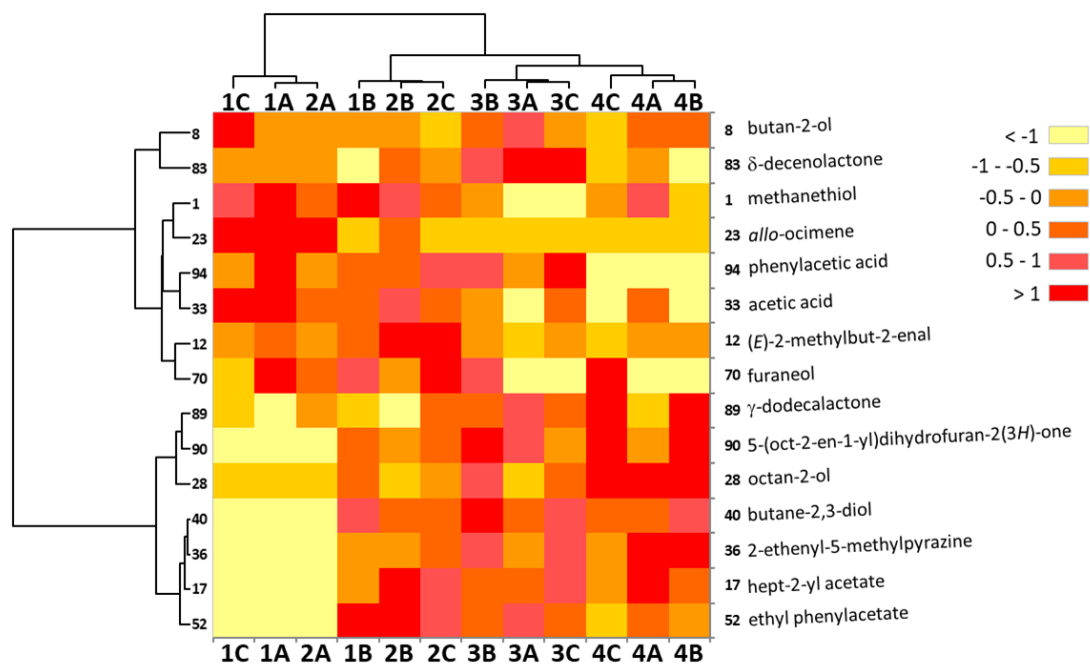


Figure S2. Heatmap displaying the results of a hierarchical cluster analysis (HCA) conducted independently on both samples and variables (OAs) dimensions, for the 31 “discriminant” OAs (see discussion). NIF values importance varies from >1 (highest value, in red) to < -1 (lowest values, in yellow). OA numbers are those found in Table 1. The data were centered and scaled; dissimilarity Euclidian distances were used with the Ward amalgamation method; % (std) non-specific filtering was used with a 50% threshold, resulting in the display of the only 15 variables with the highest std.