

Table S1. Instrumental colour measurement of each biscuit was determined with the Colour Quest XE (Hunter Lab, U.K.) (13 replicates). The colour reading includes lightness (L*), a* which varies from green (negative) to red (positive) and b* which corresponds to a yellow-blue scale on which yellow is positive. The total colour difference (ΔE^*) from a reference colour (L3) to a target colour in the CIELAB space.

	L	a	b	ΔE
L0	55.4±0.6	9.9±0.4	23.2±0.4	0.8±0.3
L1	55.4±0.6	10.2±0.4	23.4±0.3	0.8±0.3
L2	55.1±0.6	10.4±0.4	23.2±0.3	0.9±0.2
L3	54.7±0.8	10.1±0.6	23.2±0.3	Ref
p-value	0.063	0.089	0.289	0.955

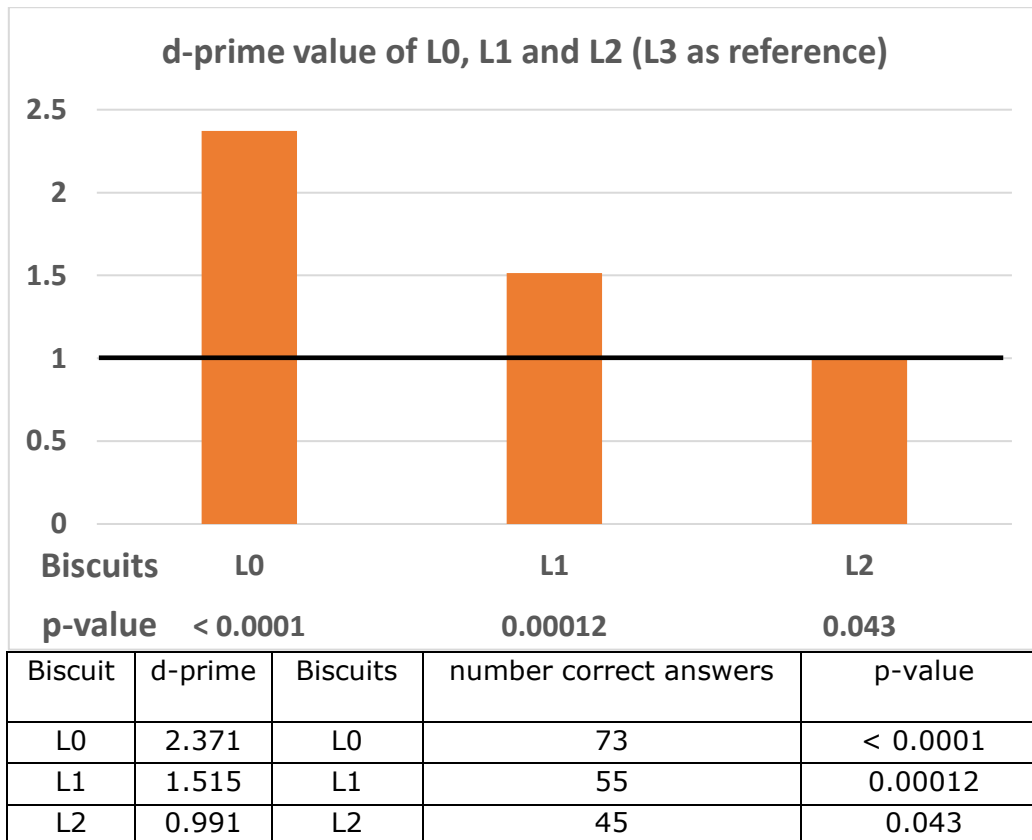


Figure S1. Bar chart representing the sensory distance between two samples (one unit represents a standard deviation). A Thurstonian model, was used to compare the panellist answers d' (d-prime). It is based on the results obtained during triangle-sensory tests. If d' is below 1, then products cannot be discriminated. It shows that a reduction of 33% (L2) or above (L0 & L1) of added salt from the reference biscuits (L3) is significantly perceived. The greater the reduction of added salt, the greater the consumers perceive it significantly different.