

Suppl. Table 1. Sensory analysis sheet prepared for the organoleptic characterization of *Ulva rigida* (UR).

Sample name:		Intensity scale					Observations
Descriptors		0	1	2	3	4	
Appearance	General aspect						
	Color intensity						
	Brightness						
Marine aromas	Fresh fish						
	Cooked fish						
	Dried/salty fish						
	Rotten fish						
	Crustacean						
	Mollusk						
	Seaweed						
	Coast/rock						
	Sludge						
Vegetable aromas	Fresh grass						
	Raw vegetable						
	Cooked vegetable						
	Rotten vegetable						
	Fruit						
Other aromas	Fungi/mold						
	Spices						
	Urine						
	Strong, rotten odor						
Tactile mouthfeel and flavor	Other (define)						
	Fishy flavor						
	Vegetable flavor						
	Flavor intensity						
	Persistence						
Touch	Chewiness						
	Hardness						
	Stickiness						
	Elasticity						
		Global evaluation					