

Supplementary Material:

Table S1. Ratings of perceived taste intensity in response to three concentrations of PROP and NaCl in the taster groups.

	Super-taster (<i>n</i> = 10)	Medium taster (<i>n</i> = 15)	Non-tasters (<i>n</i> = 14)
PROP (mmol/L)			
0.032	11.99 ± 2.74	4.58 ± 1.26	0.97 ± 0.46
0.32	47.39 ± 4.69*	36.23 ± 3.94	3.73 ± 0.94*
3.2	86.50 ± 3.80*	64.83 ± 4.98	25.66 ± 4.71*
NaCl (mol/L)			
0.01	1.44 ± 0.43	2.36 ± 1.33	3.30 ± 1.23
0.1	26.50 ± 5.69*	31.59 ± 3.52	31.13 ± 4.33*
1	57.75 ± 6.45*	71.86 ± 4.73	60.14 ± 4.03*

Values are means ± SEM. *n* = 39. Three-way ANOVA was used to compare PROP intensity ratings with NaCl intensity ratings across groups ($F_{4,217} = 6.248$; $p = 0.00009$).

* = significant difference between PROP and the corresponding NaCl concentration ($p < 0.00017$; Duncan's test).