

Table S4. Sensory assessment of NFC apple juice after adding RAAE.

Group	Color	Aroma	Sweetness and Sourness	Abundance	Astringency	Aftertaste	Global Impression
Fuji + XJ3 (20 µg/mL)	khaki	flat aroma	sweet-sour	moderate	soft	flat	supple
Fuli + XJ3 (20 µg/mL)	khaki	flat aroma	sweet	moderate	soft	flat	supple
Fuxing + XJ3 (20 µg/mL)	yellowish	fragrance	sour-sweet	moderate	soft	obvious	supple
2010-W17-1Z-N9 + XJ3 (20 µg/mL)	khaki	flat aroma	slightly sweet	moderate	micro astringent	flat	hard
2008-W18-N16 + XJ3 (20 µg/mL)	maize- yellow	fresh	tart	moderate	micro astringent	obvious	harmonious
2010-W14-11Z-N9 + XJ3 (20 µg/mL)	maize- yellow	flat aroma	aceti	moderate	soft	flat	round
2010-W14-12Z-N3 + XJ3 (20 µg/mL)	buff	flat aroma	aceti	moderate	soft	flat	supple
2010-W14-3Z-N3 + XJ3 (20 µg/mL)	maize- yellow	fresh	tart	moderate	micro astringent	obvious	hard
2010-W10-3Z-N2 + XJ3 (20 µg/mL)	yellowish	aromatic	sweet-sour	mellow	soft	obvious	full
2009-E11-S5 + XJ3 (20 µg/mL)	wheat	aromatic	aceti	moderate	soft	obvious	supple
2010-W5-N2 + XJ3 (20 µg/mL)	wheat	flat aroma	sweet-sour	moderate	soft	flat	supple
2010-W7-8Z-N8 + XJ3 (20 µg/mL)	maize- yellow	flat aroma	sweet-sour	mellow	soft	obvious	supple