

Supplementary Information

Correlation between Chemical Composition and Sensory Properties of Brazilian Sugarcane Spirits (Cachaças)

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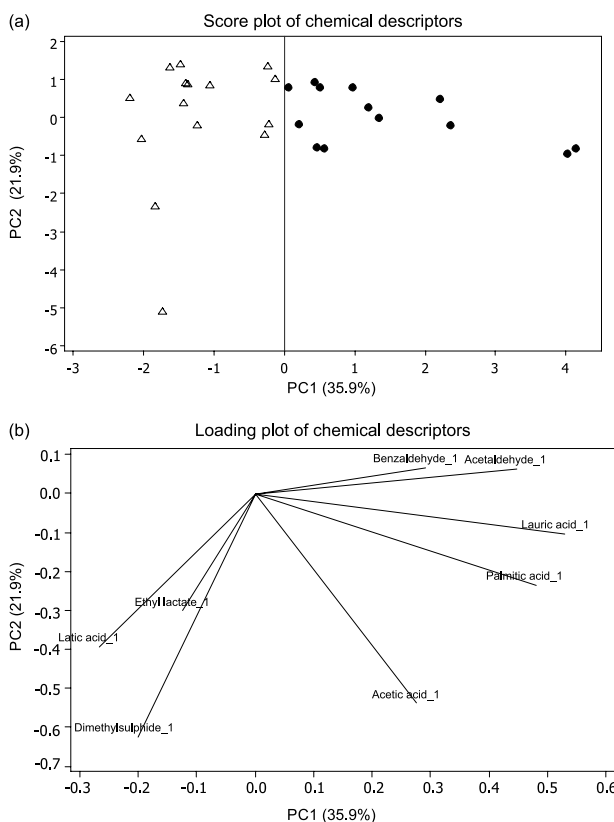


Figure S1. PCA of the chemical data, (a) score plot and (b) loading plot.

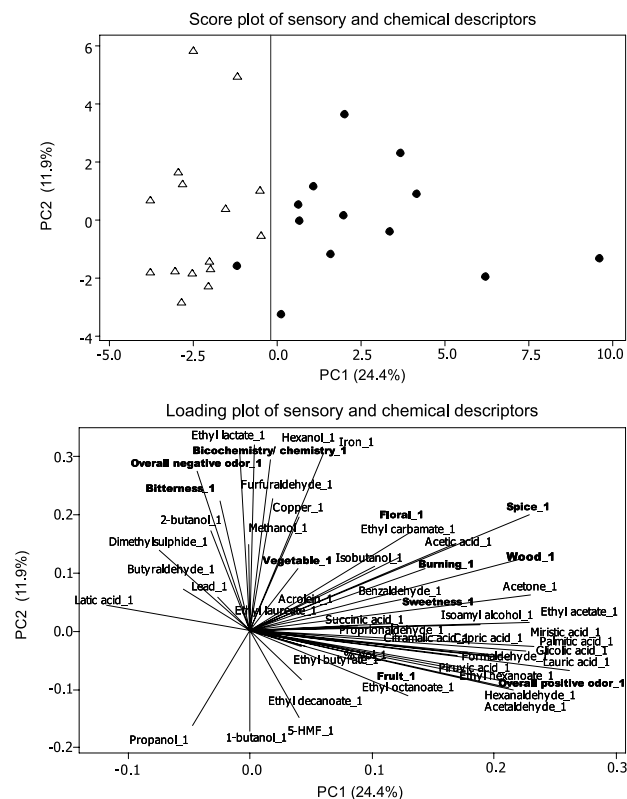


Figure S2. PCA of the sensory and chemical data, (a) score plot and (b) loading plot.

Name _____ Age _____ Country _____ State _____ Sex _____								
Cachaça N ^o _____ Session code _____								
Considering the following characteristics indicate your opinion by checking the Box [X]								
Appearance								
1 []	2 []	3 []	4 []	5 []	6 []	7 []	8 []	9 []
Dislike			Neither			Like		
Extremely			like or dislike			Extremely		
Smell								
1 []	2 []	3 []	4 []	5 []	6 []	7 []	8 []	9 []
Dislike			Neither			Like		
Extremely			like or dislike			Extremely		
Taste								
1 []	2 []	3 []	4 []	5 []	6 []	7 []	8 []	9 []
Dislike			Neither			Like		
Extremely			like or dislike			Extremely		

Figure S3. Form used in the consumer hedonic test of *cachaça*.

Table S1 Aging times and nature of the aging material for the *cachaças*

Cachaça sample	Aging time	Recipient
D3	8 months	Stainless steel
D4	6 months	Freijó (<i>Cordia goeldiana</i>)
D5	8 months	Amendoim (<i>Pterogyne nitens</i>)
D6	2 months	Amendoim (<i>Pterogyne nitens</i>)
D7	6 months	Oak (<i>Quercus</i>)
D8	3 years	Stainless steel
D9	6 months	Oak (<i>Quercus</i>)
D11	3 months	Jequitibá (<i>Cariniana estrellensis</i>)
D12	3 months	Jequitibá (<i>Cariniana estrellensis</i>)
E1	1 year	Oliveira (<i>Olea europaea</i> L.)
E3	2 years	Oak (<i>Quercus</i>)
E4	4 years	Oak (<i>Quercus</i>)
E6	1 year and 6 months	Oak (<i>Quercus</i>)
E7	1 year	Jequitibá (<i>Cariniana estrellensis</i>), Grapia (<i>Apuleia Leiocarpa</i>)
E8	1 year	Grapia (<i>Apuleia Leiocarpa</i>)
E10	4 years	Oak (<i>Quercus</i>)
E11	2 years	Oak (<i>Quercus</i>)
E13	10 years	Oak (<i>Quercus</i>)
E14	2 years	Oak (<i>Quercus</i>)
E15	4 years	Oak (<i>Quercus</i>)
E18	2 years	Oak (<i>Quercus</i>)
E21	2 years	Oak (<i>Quercus</i>)
E22	3 years	Oak (<i>Quercus</i>)
E23	4 years	Oak (<i>Quercus</i>)
E24	2 years	Louro canela (<i>Lauraceae</i>)
E28	1 year and 6 months	Oak (<i>Quercus</i>)
E29	1 year and 6 months	Oak (<i>Quercus</i>)
E31	2 year	Oak (<i>Quercus</i>)

Table S2. Descriptive sensory vocabulary for *cachaças*

Aroma	Appearance	Taste
Floral	intensity of the yellow color	burnt
Fruity	transparency	sweetness
Vegetable		bitterness
Spicy		
Biochemistry/Chemistry (fermented, plastic, fusel oil, sulfide, solvent)		
Woody		
Overall positive odor		
Overall negative odor		

Table S3. Median and average concentrations for organic compounds according to the HI values of the *cachaças*

Sample	Average (HI < 6)	Average (HI > 6)	Median (HI < 6)	Median (HI > 6)
Hedonic index	5.38	6.3	5.3	6.3
% vol.	40.3	40.2	41	40.3
Methanol / (mg L ⁻¹)	31	38	21	29
Propanol / (mg L ⁻¹)	179	188	157	163
Isobutanol / (mg L ⁻¹)	196	199	193	204
Isoamyl alcohol / (mg L ⁻¹)	627	810	642	669
1-Butanol / (mg L ⁻¹)	3.48	3.3	4.26	4.19
2-Butanol / (mg L ⁻¹)	25.3	2.9	< LOD	< LOD
Hexanol / (mg L ⁻¹)	5.6	5.5	5.5	3.7
Acetaldehyde / (mg L ⁻¹)	127	232	123	212
Benzaldehyde / (mg L ⁻¹)	3.3	5.6	2.1	5.55
Butyraldehyde / (mg L ⁻¹)	2.1	0.5	0.35	0.41
Formaldehyde / (mg L ⁻¹)	3.79	9.7	2.74	9.3
Hexanaldehyde / (mg L ⁻¹)	0.07	0.3	< LOD	0.23
5-HMF / (mg L ⁻¹)	1.49	4.0	1.01	2.43
Propionaldehyde / (mg L ⁻¹)	0.15	0.3	0.06	0.16
Acetone / (mg L ⁻¹)	< LOD	2.5	< LOD	< LOD
Ethyl acetate / (mg L ⁻¹)	228	526	164	479
Ethyl butyrate / (mg L ⁻¹)	0.11	8.8	< LOD	0.52
Ethyl hexanoate / (mg L ⁻¹)	0.57	1.0	0.62	0.93
Ethyl lactate / (mg L ⁻¹)	45.0	41.8	35.7	30
Dimethylsulfide / (mg L ⁻¹)	1.69	0.0	0.42	0.04
Ethyl carbamate / (mg L ⁻¹)	43	66	46	60
Copper / (mg L ⁻¹)	2.1	1.9	1.2	1.7
Iron / (mg L ⁻¹)	0.4	0.6	< LOD	0.3
Lead / (mg L ⁻¹)	0.05	< LOD	0.03	0.02
Acetic acid / (mg L ⁻¹)	277	484	129	417
Lactic acid / (mg L ⁻¹)	173	29	65	29
Glicolic acid / (mg L ⁻¹)	0.07	1.0	< LOD	0.5
Piruvic acid / (mg L ⁻¹)	0.07	0.4	< LOD	< LOD
Succinic acid / (mg L ⁻¹)	0.1	0.2	< LOD	0.14
Citramalic acid / (mg L ⁻¹)	< LOD	0.2	< LOD	0.11
Capric acid / (mg L ⁻¹)	0.3	1.1	0.13	1.06
Lauric acid / (mg L ⁻¹)	0.19	1.1	0.15	0.93
Miristic acid / (mg L ⁻¹)	0.18	1.4	0.11	0.71
Palmitic acid / (mg L ⁻¹)	0.30	0.7	0.23	0.52

LOD: limit of detection