Evaluation of different cooking conditions on broccoli (*Brassica oleracea* var. *italica*) to improve the nutritional value and consumer acceptance

Plant Foods for Human Nutrition

Radhika Bongoni*, Ruud Verkerk, Bea Steenbekkers, Matthijs Dekker, Markus Stieger

Food Quality and Design, Wageningen University, 6700 AA, The Netherlands

*E: radhika.bongoni@wur.nl, bongoni.radhika@gmail.com; **T**: +31 317 48 20 86

Appendix 1 Attributes, their definitions and anchors used for the sensory evaluation of cooked broccoli

Attribute	Definition	Anchors
Greenness	The intensity of the green colour of the broccoli floret.	Low (low in greenness) – High (very green)
Firmness	The force needed to chew the sample between molar teeth after chewing twice.	Low (very soft) – High (very firm)
Juiciness	The amount of juice that is released while chewing.	Low (very little juice) – High (very juicy)
Broccoli flavour	The overall intensity of typical broccoli flavour.	Low (very low in typical broccoli flavour) – High (very high in typical broccoli flavour)
Sweetness	Taste sensation of which sugar is typical	Low (very low in sweetness) – High (very sweet)
Bitterness	Taste sensation of which caffeine is typical	Low (very low in bitterness) – High (very bitter)