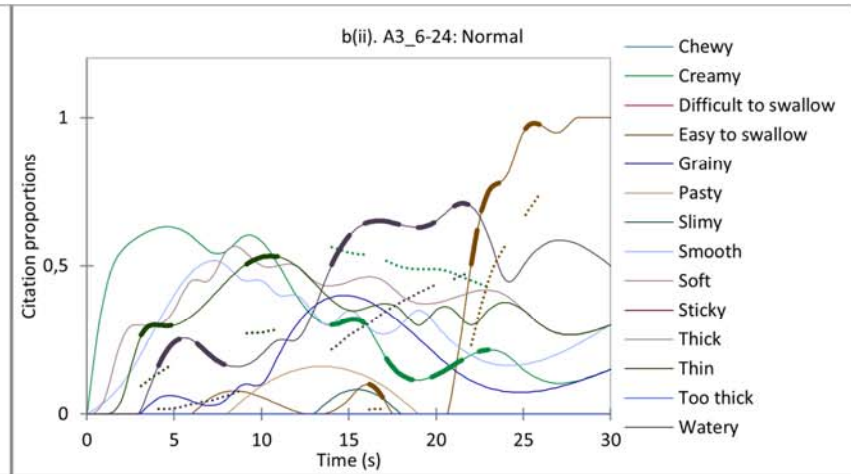
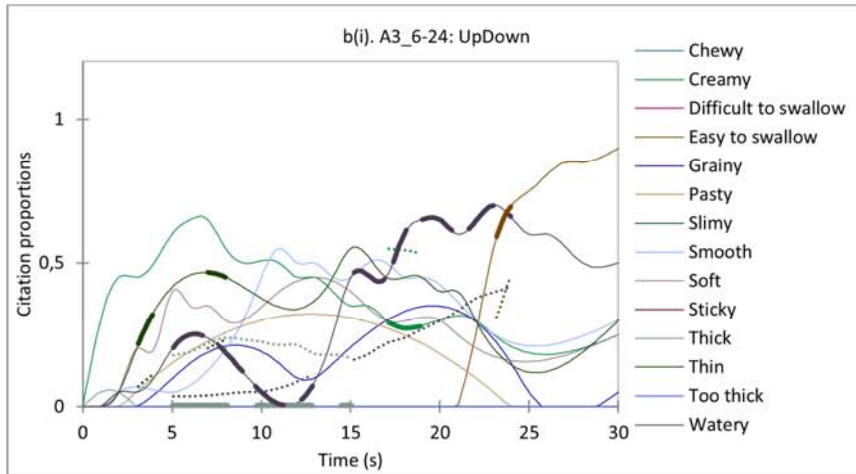
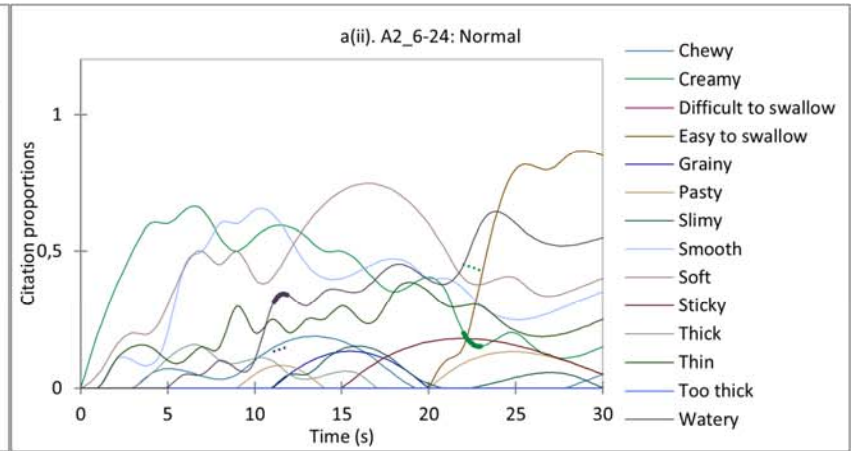
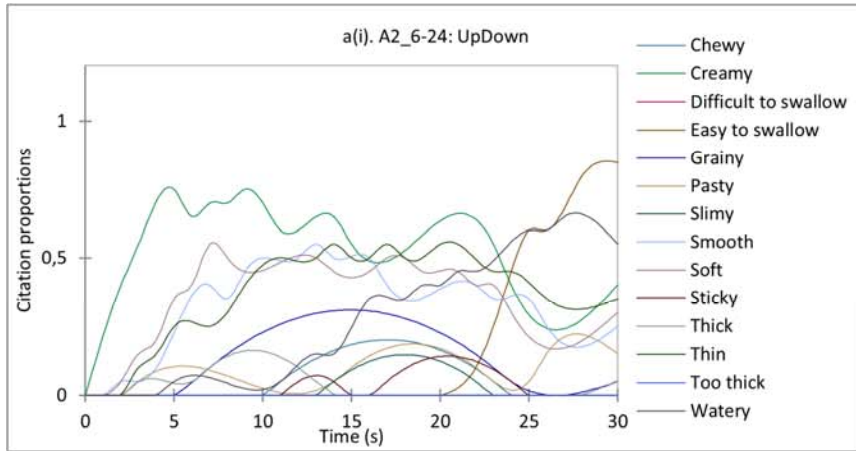
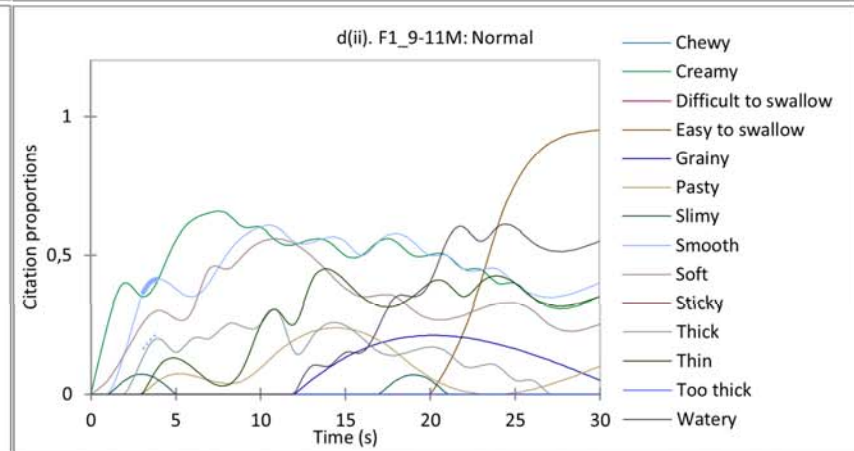
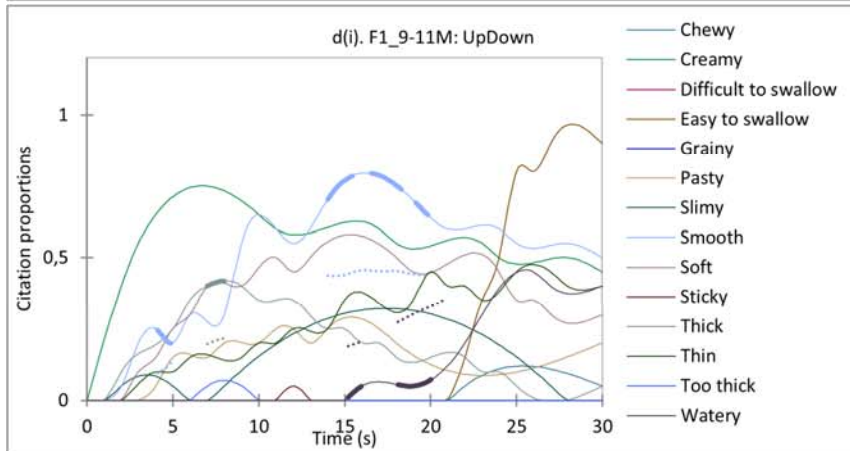
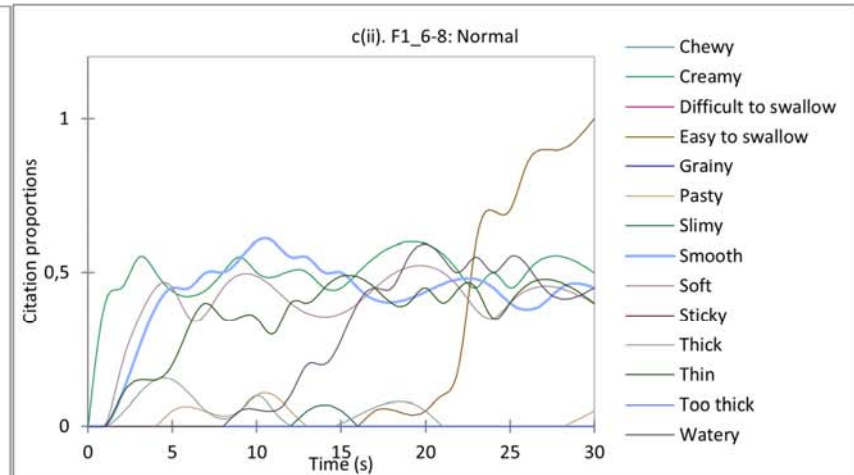
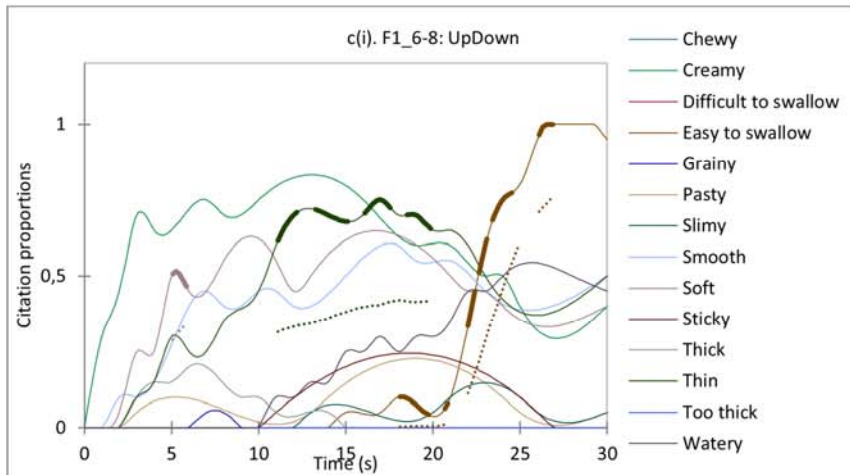


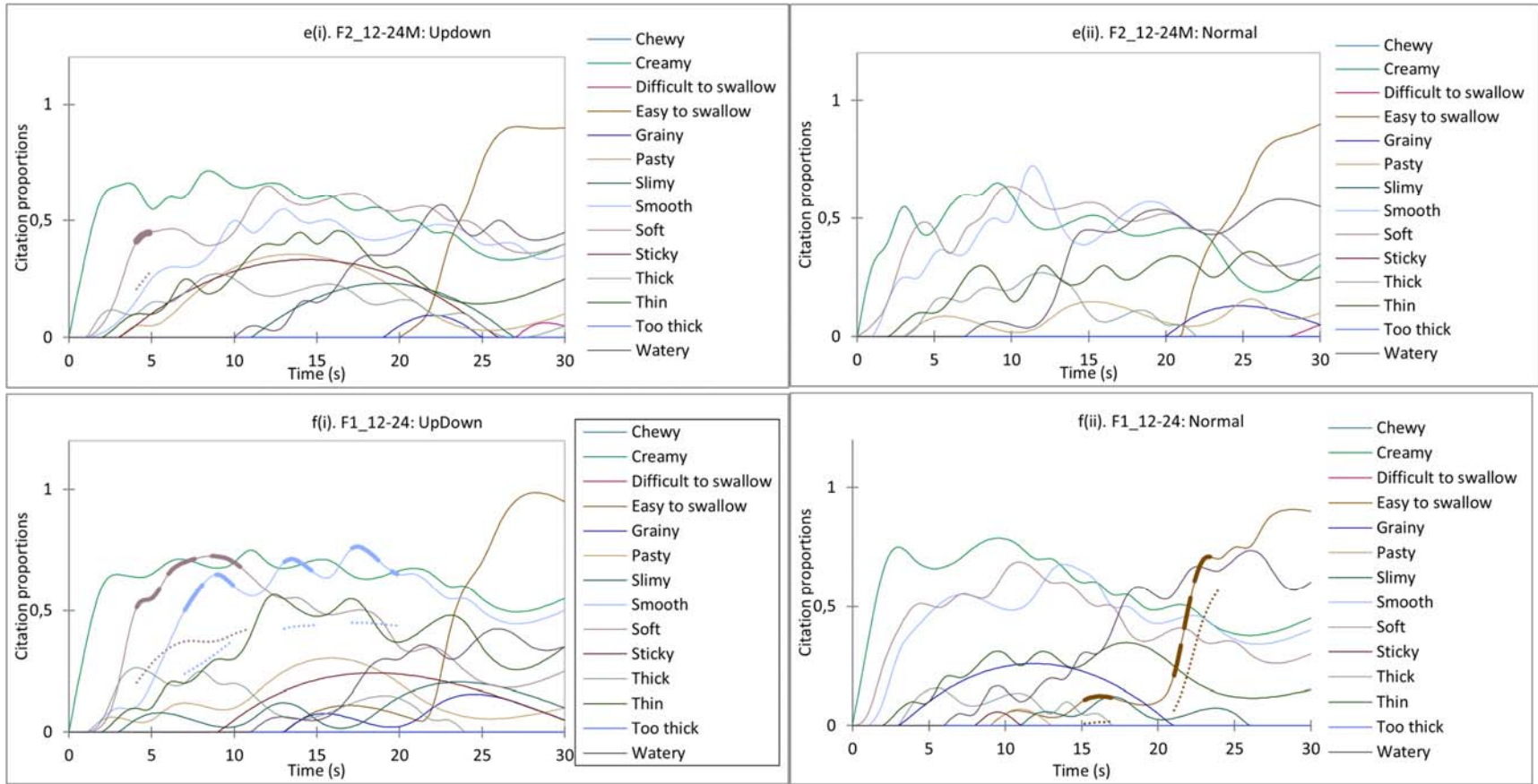
Supplementary information

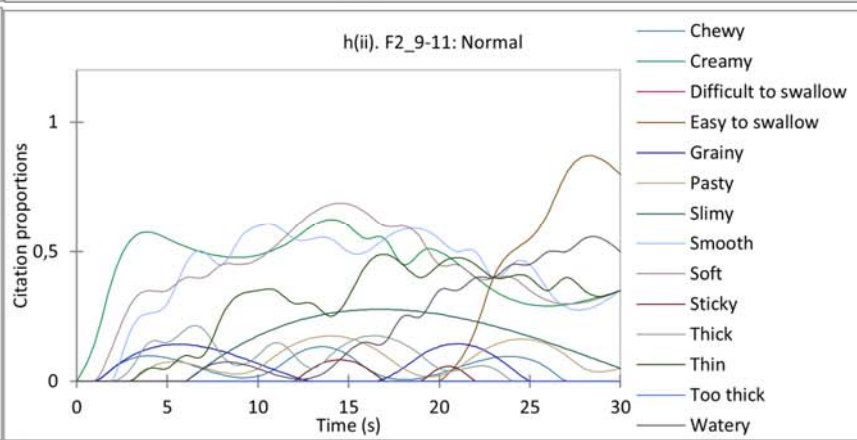
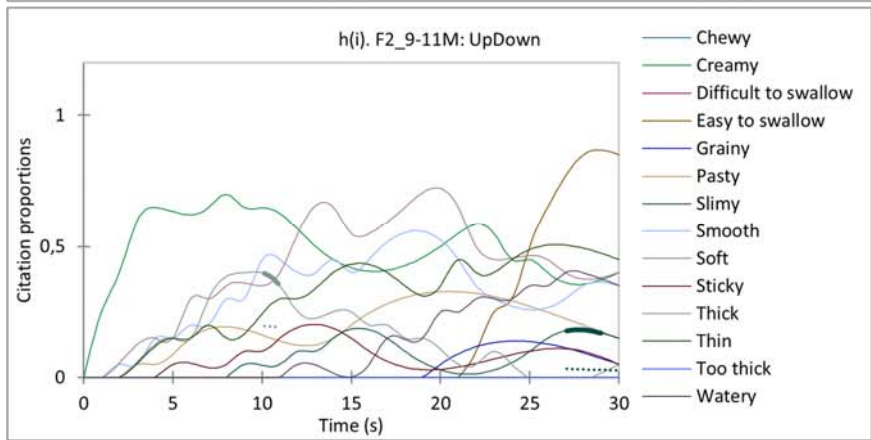
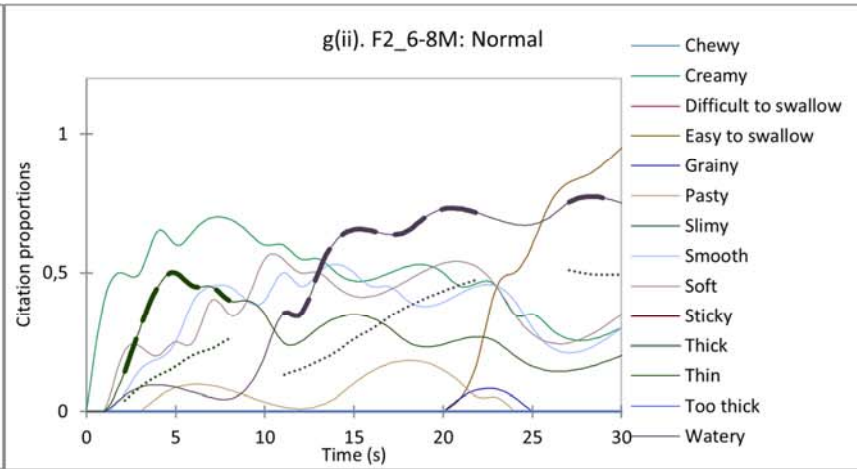
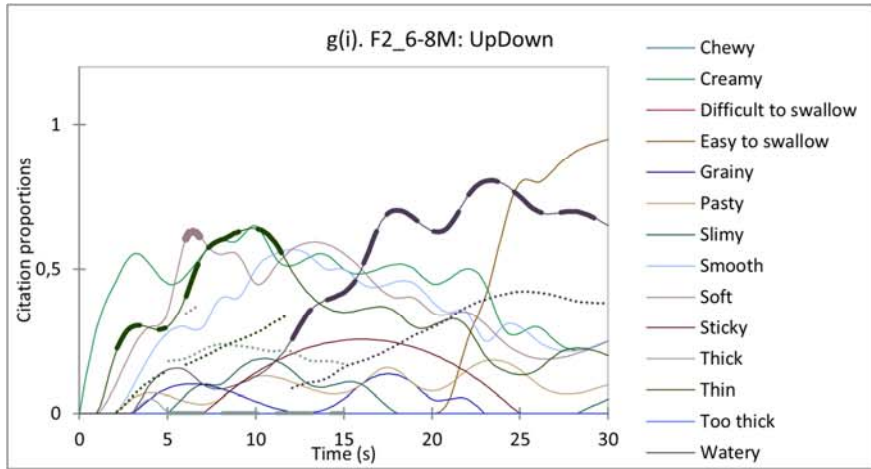
Table 4. Definitions of the in-mouth texture attributes used during the evaluation of complementary porridges (CPs) by a trained Temporal Check-All-That-Apply (TCATA) sensory panel ($n = 10$).

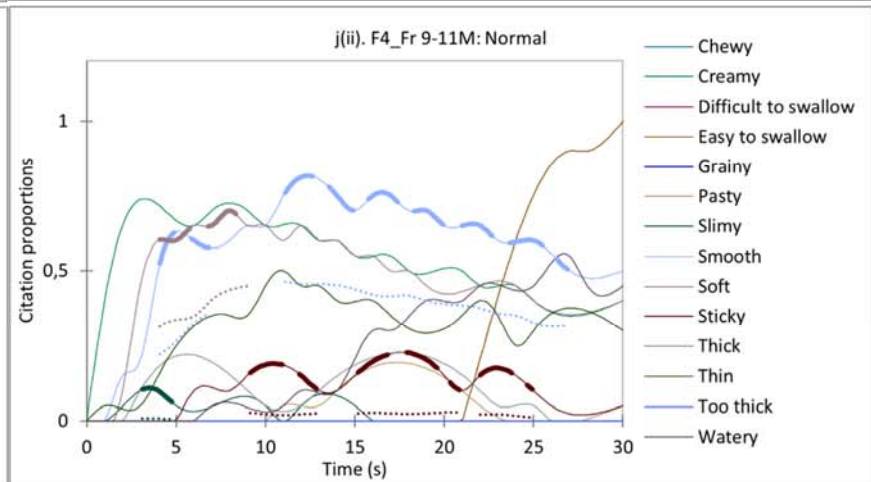
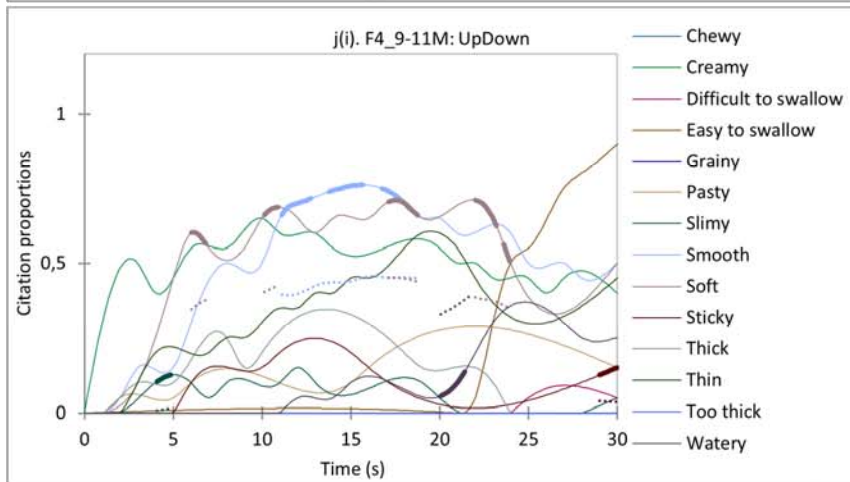
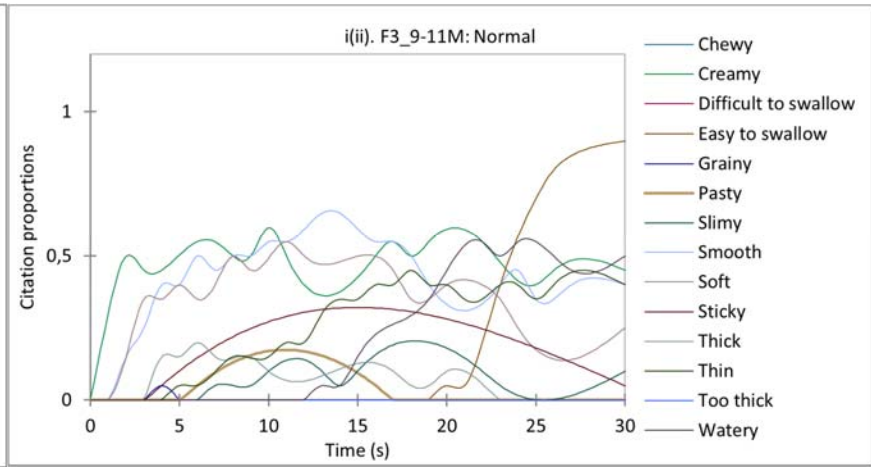
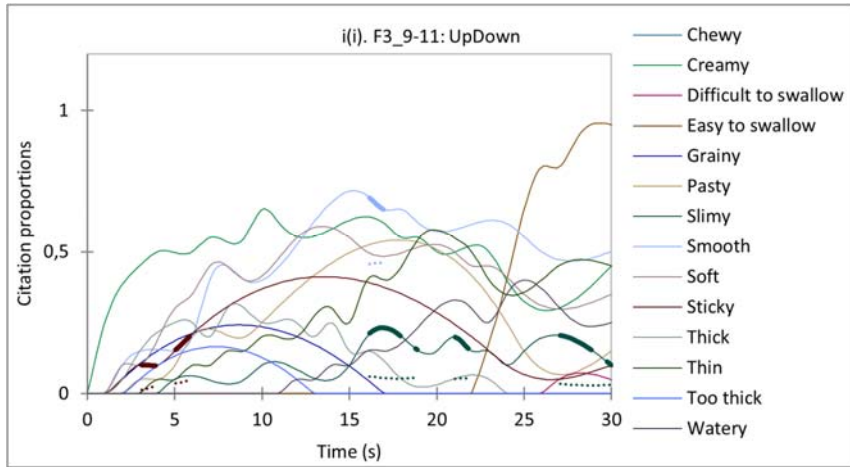
No.	TCATA Attribute	Definition
1	Soft	Selected when little force is required to orally process and move around the mouth.
2	Smooth	Selected when the sample is perceived as smooth when squeezed between the palate and tongue (Nguyen, Kravchuk, Bhandari and Prakash, 2017).
3	Creamy	Selected when the sample is perceived as creamy, with a silky smooth sensation in the mouth (Nguyen, Kravchuk, Bhandari and Prakash, 2017).
4	Grainy	Selected when grainy particles are perceived in the mouth.
5	Too thick/Semi-solid	Viscosity perception of cooked maize meal pastes 15–20% solids in water. Similar to mashed potato (Australia and Speech Pathology Association of Australia Limited, 2007).
6	Thick	Viscosity perception of cooked maize meal paste (10–15% solids in water). Selected when the sample is perceived as thick (viscous) as opposed to thin like a fluid (Nguyen, Kravchuk, Bhandari and Prakash, 2017).
7	Thin	Selected when the sample is perceived as thin and fluid-like as opposed to thick (viscous).
8	Chewy	Selected when the sample requires a substantial number of chews before it is ready to swallow (Lazo, Claret and Guerrero, 2016).
9	Sticky	Selected when the sample sticks to the teeth and palate (Nguyen, Kravchuk, Bhandari and Prakash, 2017).
10	Watery	Selected when the sample was perceived as thin and watery (Australia and Speech Pathology Association of Australia Limited, 2007).
11	Easy to swallow	Selected when the sample requires little effort (exertion/force) to swallow (Chambers IV, Jenkins and Mertz Garcia, 2017).
12	Difficult to swallow	Selected when the sample requires a lot of effort (exertion/force) to swallow.
13	Slimy	Selected when the sample is perceived as slimy and slippery, a mildly sticky perception on the palate/tongue.
14	Pasty	Selected when the sample has the consistency of a (starch) paste, semi-solid with some stickiness.











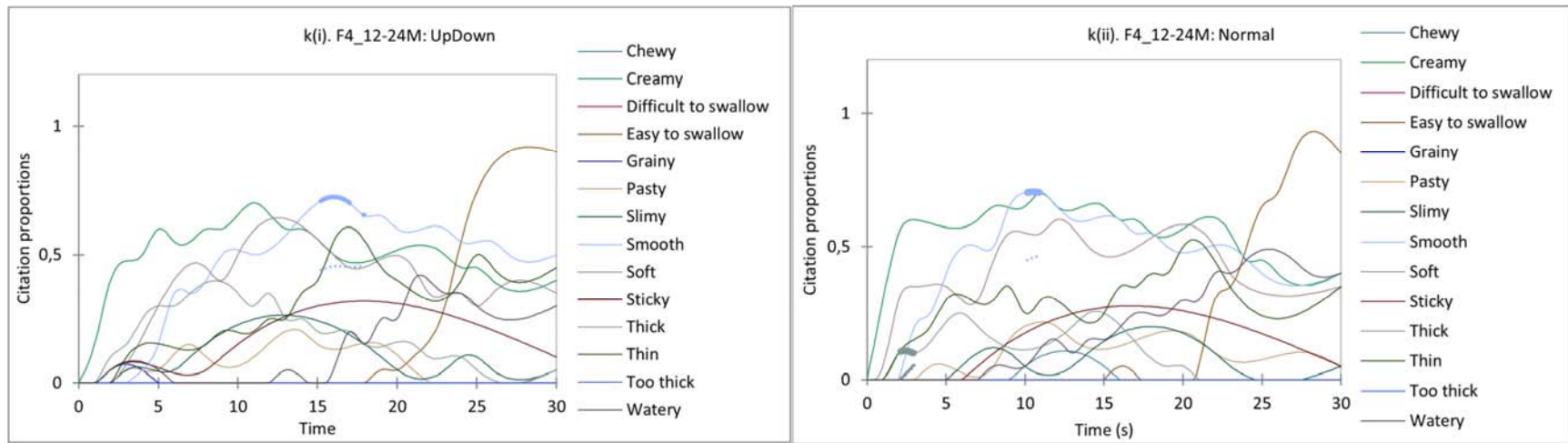


Figure X1a(i) – k(ii). Supplementary TCATA product curves for the 11 additional CACFs investigated for their temporal oral texture profiles in the study.

References

- AUSTRALIA, D. A. O. & SPEECH PATHOLOGY ASSOCIATION OF AUSTRALIA LIMITED
2007. Texture-modified foods and thickened fluids as used for individuals with dysphagia: Australian standardised labels and definitions. *Nutrition & dietetics*, 64, S53-S76.
- CHAMBERS IV, E., JENKINS, A. & MERTZ GARCIA, J. 2017. Sensory texture analysis of thickened liquids during ingestion. *Journal of Texture Studies*, 48, 518-529.
- LAZO, O., CLARET, A. & GUERRERO, L. 2016. A comparison of two methods for generating descriptive attributes with trained assessors: Check-all-that-apply (CATA) vs. free choice profiling (FCP). *Journal of Sensory Studies*, 31, 163-176.
- NGUYEN, P. T., KRAVCHUK, O., BHANDARI, B. & PRAKASH, S. 2017. Effect of different hydrocolloids on texture, rheology, tribology and sensory perception of texture and mouthfeel of low-fat pot-set yoghurt. *Food Hydrocolloids*, 72, 90-104.