

**Supplementary Fig. 1. Sensory evaluation** **at different time points.** For the sensory test, an untrained sensory panel consisting of 10 students evaluated the characteristics of Agemochi samples made at different times. Samples were tasted at the same time, and within 24 h after each frying cycle. Seven-point hedonic scale grading, ranging from 1 = dislike very much, to 7 = like very much. Each panelist assessed the attributes (color, odor, texture, and aftertaste) of the samples by filling out the score sheet on a hedonic scale of 1 to 7 based on their preferences.