**Table S4. Sensory attributes of Agemochi prepared using MLCT and control vegetable oils.**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | **Frying cycles** | | | | | | | |
|  | **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
| **Color** |  |  |  |  |  |  |  |  |
| Control | 5.9±1.0 | 6.0±1.1 | 5.9±1.0 | 6.1±1.0 | 6.1±1.0 | 6.3±0.9 | 5.8±0.9 | 6.0±0.9 |
| MLCT | 6.0±0.7 | 6.0±0.8 | 6.0±0.8 | 6.0±0.9 | 6.0±0.9 | 5.9±0.9 | 5.9±0.9 | 5.8±0.6 |
| **Odor** |  |  |  |  |  |  |  |  |
| Control | 6.3±0.7 | 6.1±0.6 | 6.3±0.7 | 6.1±0.7 | 5.5±1.0 | 5.5±1.0 | 5.3±0.9 | 5.4±0.8 |
| MLCT | 6.3±0.7 | 6.3±0.7 | 6.4±0.7 | 6.3±0.8 | 6.1±0.9 | 5.9±0.7 | 5.9±0.7 | 5.9±0.7 |
| **Texture** |  |  |  |  |  |  |  |  |
| Control | 6.3±0.5 | 6.3±0.5 | 6.5±0.7 | 6.2±0.8 | 6.0±0.7 | 5.6±1.0 | 5.4±0.8 | 5.5±0.7 |
| MLCT | 6.3±0.8 | 6.3±0.8 | 6.3±0.8 | 5.9±0.7 | 5.6±0.7 | 5.4±0.5 | 5.5±0.5 | 5.5±0.5 |
| **Aftertaste** |  |  |  |  |  |  |  |  |
| Control | 6.3±0.5 | 6.2±0.8 | 6.3±0.9 | 5.7±0.7 | 5.4±1.0 | 5.4±0.7 | 5.2±0.8\* | 5.2±0.8\* |
| MLCT | 6.6±0.5 | 6.6±0.5 | 6.4±0.7 | 6.0±0.8 | 5.7±0.7 | 5.4±0.7 | 5.3±0.8\* | 5.3±0.8\* |
| **Overall** |  |  |  |  |  |  |  |  |
| Control | 6.2±0.4 | 6.2±0.4 | 6.3±0.4 | 6.0±0.3 | 5.8±0.5 | 5.5±0.6 | 5.4±0.5 | 5.5±0.4 |
| MLCT | 6.3±0.4 | 6.3±0.5 | 6.3±0.4 | 6.0±0.5 | 5.9±0.5 | 5.7±0.4 | 5.7±0.4 | 5.6±0.3 |

MLCT, medium- and long-chain triglyceride.

\**P* <0.05 vs. initial values (Pre); †*P* <0.05 vs. MLCT (only higher values are indicated).