SUPPLEMENTARY MATERIAL
Appendix 1.

Information for descriptive sensory analysis assessors

Information for the participants in the sensory analysis (assessors) regarding raw material content of the cookies samples without and with lyophilized black goji berries powder flour substitution:

- Wheat white flour, producer: “Danubius”, Novi Sad, Serbia;
- Margarine, producer: "AD Diamant", Zrenjanin, Serbia;
- Sugar, producer: “Šajkaška” Žabalj, Serbia;
- NaCl, producer: "So produkt", Stara Pazova, Serbia;
- $NaHCO_3$ (baking soda as the leavening agent), producer: "Aleva", Novi Kneževac, Serbia;
- Glucose, producer: “BIO-UNA”, Novi Sad, Serbia;
- Tap water, from the public water supply of Novi Sad, Serbia;
- Lyophilized black goji berries powder, obtained from agricultural enterprise "Plantaža Marjanović” Novo Selo, Serbia.

All materials used in cookies samples without and with lyophilized black goji berries powder flour substitution: are **edible food materials**.

Descriptive sensory analysis will be performed according to **following standards**:

- ISO 8586: 2012 General guideline for the selection, training and monitoring of selected assessors and expert sensory assessors;
- ISO 6658: 2017; Sensory Analysis—Methodology—General Guidance. ISO: Geneva, Switzerland, 2017;
- ISO 8589: 2007; Sensory Analysis—General Guidance for the Design of Test Rooms. ISO: Geneva, Switzerland, 2007;

and with the **strict adherence** to the ethical principles outlined in the **Declaration of Helsinki**.

Participation in the descriptive sensory analysis is **voluntary**, and assessors are in **no obligation to perform descriptive sensory analysis**, if do not agree with any of provided information.
Accession and finishing the testing **implies the panellist consent** to perform the descriptive sensory analysis.
Cookies samples descriptive sensory analysis form is provided in the appendix to this information.

Authors of the study

Cookies samples descriptive sensory analysis form

Sample no:							
Attribute	7 point intensity scale (1 - not detected; 7 - stongly present) *(1 – the worst; 7 – the best)						
Colour intensity	1	2	3	4	5	6	7
Surface Appearance*	1	2	3	4	5	6	7
Taste	1	2	3	4	5	6	7
Odour	1	2	3	4	5	6	7
Hardness	1	2	3	4	5	6	7
Fracturability	1	2	3	4	5	6	7