Supplemental Information S2. Sensory characteristics of fermented chickpea milk.

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| --- | --- |
| Items | Scores |
| Appearance | 3.54±0.11 |
| Texture | 3.42±0.15 |
| Aroma | 3.46±0.10 |
| Flavor | 3.52±0.10 |
| Taste | 3.76±0.10 |
| Overall acceptability | 3.76±0.05 |

Data are expressed as mean ± SD from triplicate experiments. 1 = dislike very much; 2 = dislike; 3 = acceptable; 4 = like; 5 = like very much.