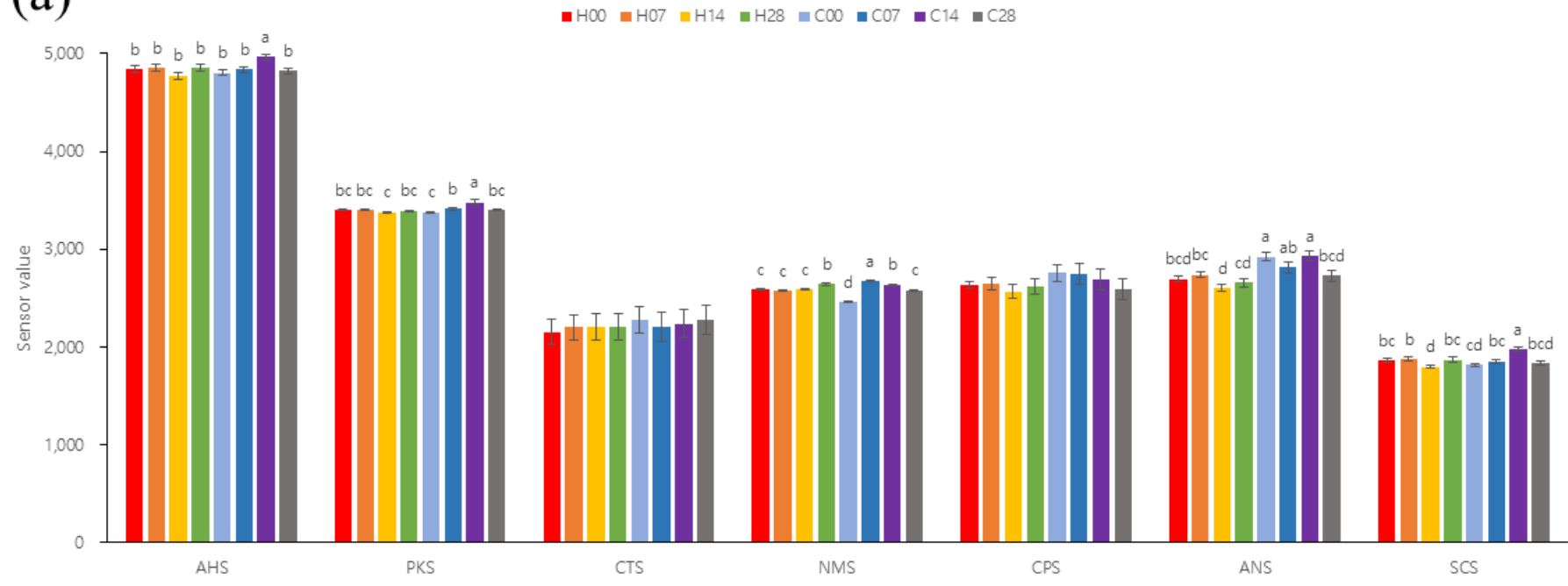
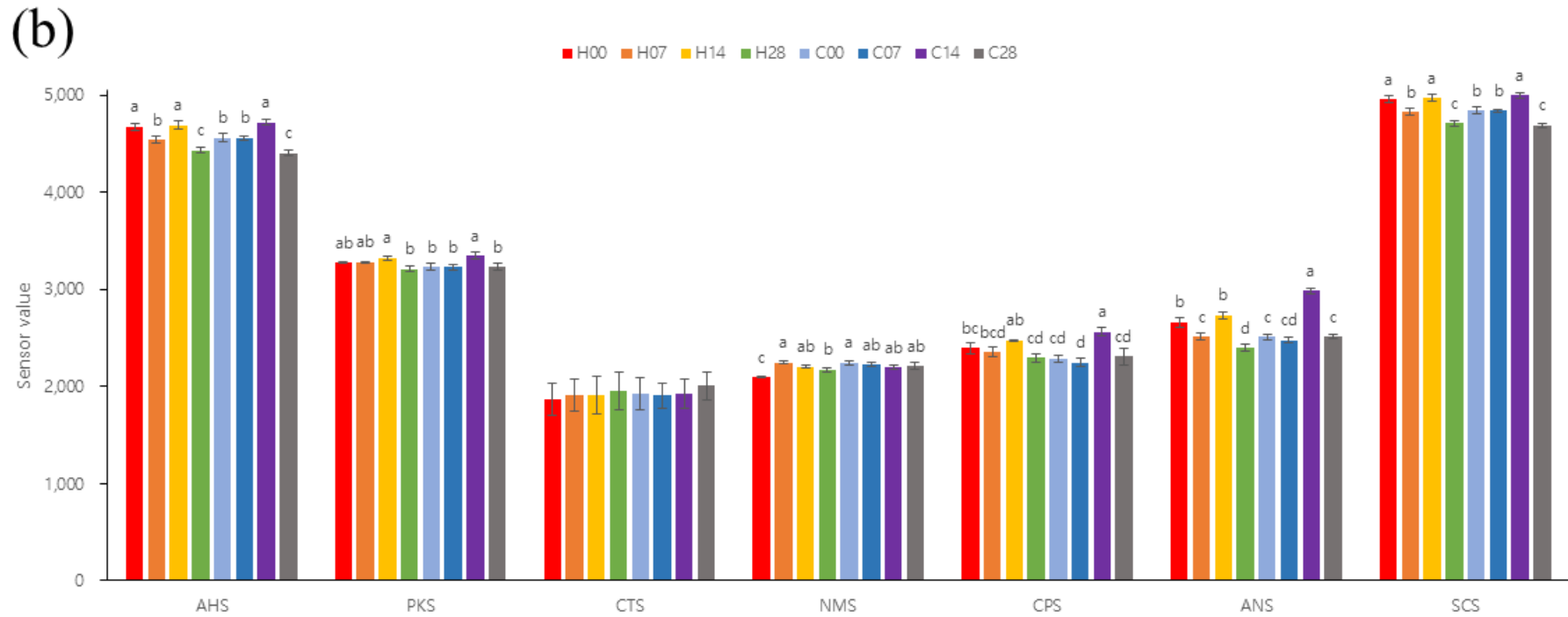


(a)





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Figure S2. Sensor value of seven electronic tongue sensors for Hanwoo and Chikso rump (a) and loin (b) during aging, respectively. The

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numbers written in each class indicate the aging period (d) of beef samples. AHS, CTS, NMS, ANS, and SCS respond to sour, salty, umami,

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sweet, and bitterness, respectively, while PKS and CPS represent universal taste intensity. For AHS and NMS sensors, lower value indicates

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higher taste intensity. ^{a-d}Different letters within treatments indicate significant differences ($p < 0.05$). C, Chikso; H, Hanwoo.