

Supplemental Table 1 Sensory score sheet of chili sauce

Project	Score	Scoring criteria
Color (25%)	21-25	Chili spontaneous fermented bright red, bright, uniform color, no abnormal color
	11-20	Chili spontaneous fermented red, average brightness, uniform color, a little different color
	1-10	Chili sauce are dark red or brown, without lightness, mixed colors, and more different colors
Taste (25%)	21-25	Delicate taste, no large pieces of chili and other debris, moderate consistency
	11-20	The taste is average and delicate, with a few large pieces of chili and other debris, the consistency is moderate
	1-10	The taste is rough, there are more debris such as large pieces of chili, and the consistency is poor
Status (25%)	21-25	Less juice, moderate viscosity, no abnormal color or status
	11-20	The juice is moderate, the viscosity is average, a little different color or status
	1-10	Juice is more, viscosity is poor, there are more different colors or different status
Flavor (25%)	21-25	The fermented aroma is strong, the aftertaste is mellow, the spiciness is moderate, the saltiness is moderate
	11-20	Average fermentation aroma, mediocre aftertaste thickness, average freshness and spiciness, moderate saltiness
	1-10	No fermented fragrance or mild fermented taste, less spicy or spicy, not smelly, too salty or too low