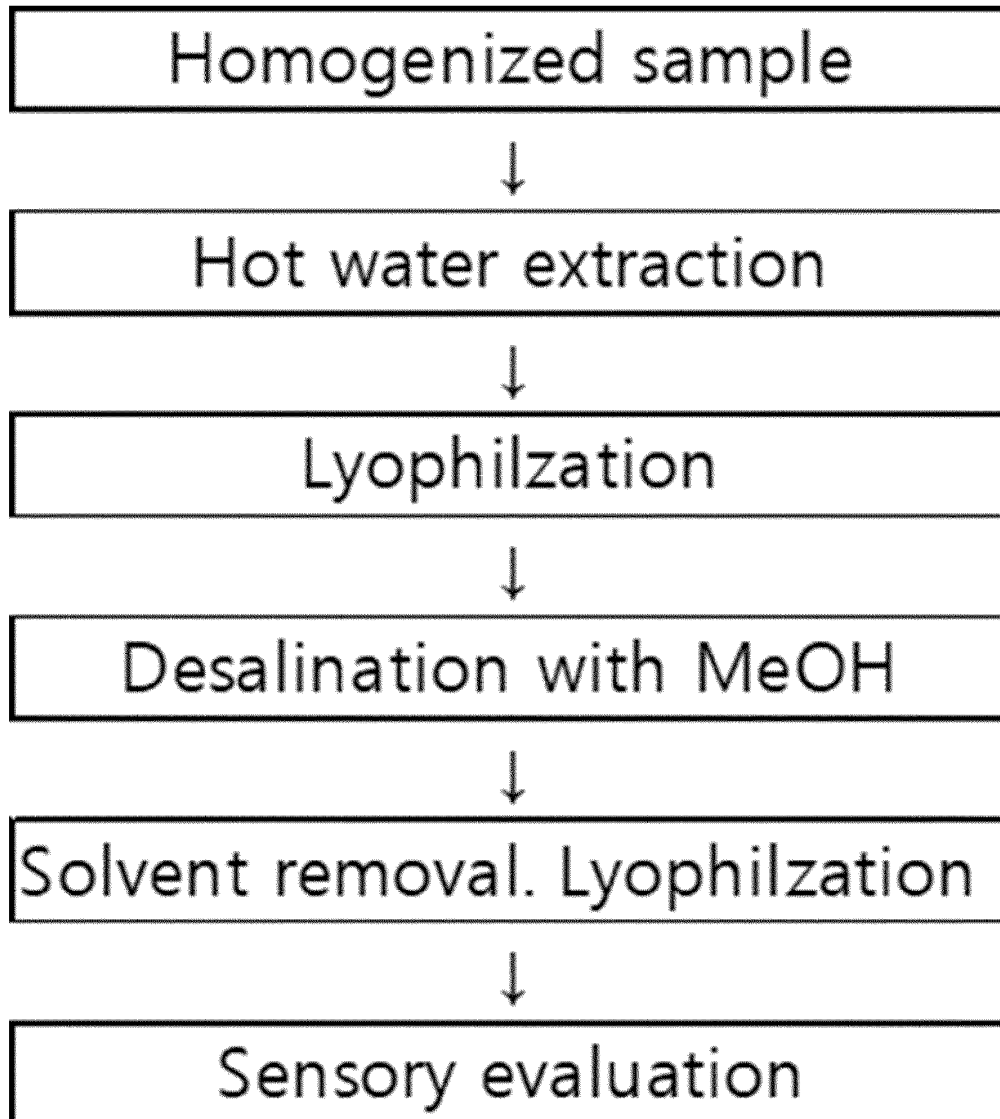
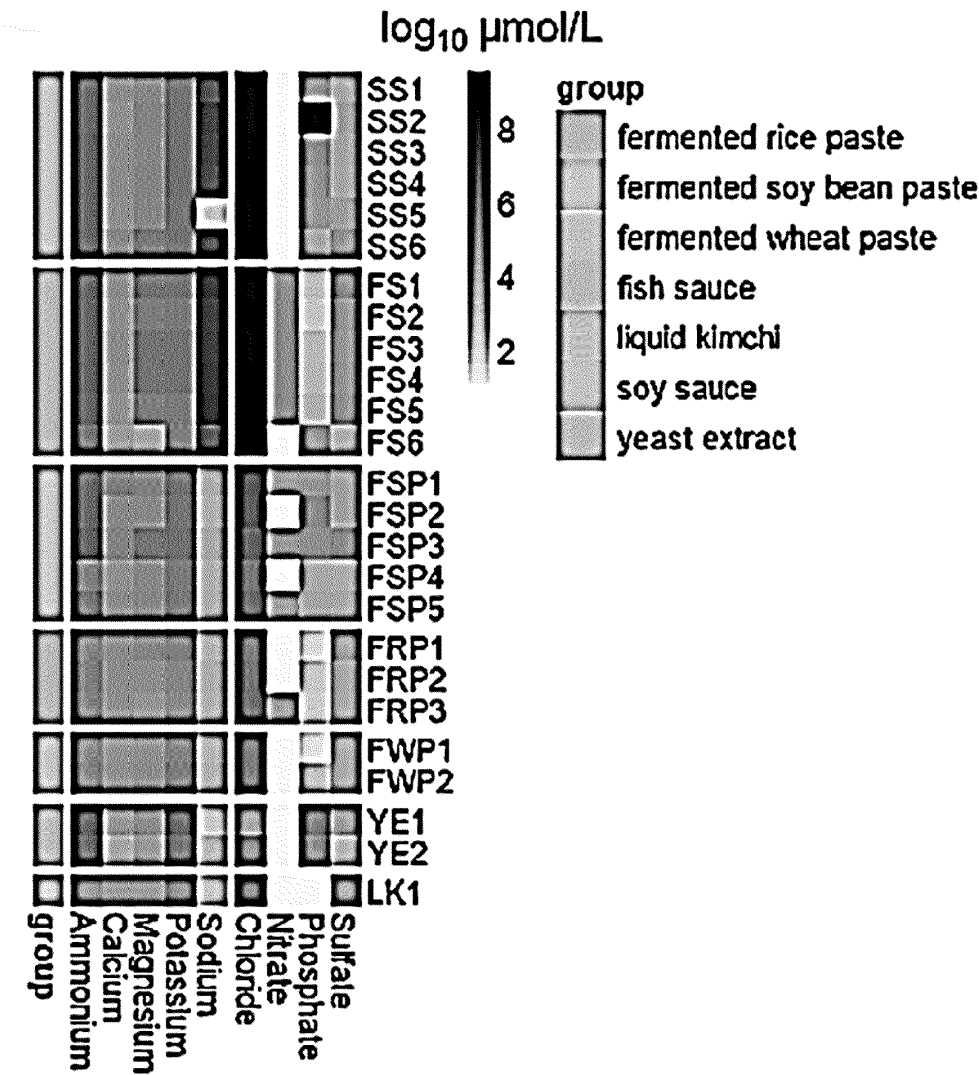
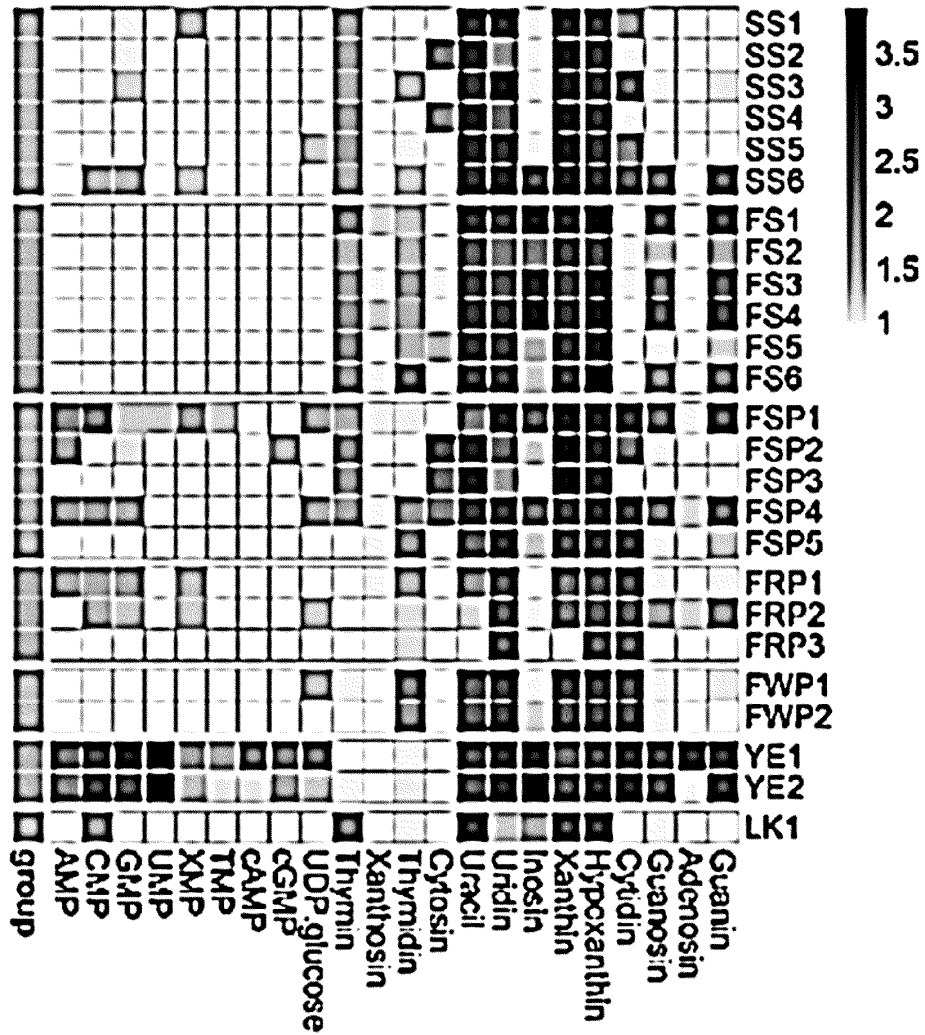


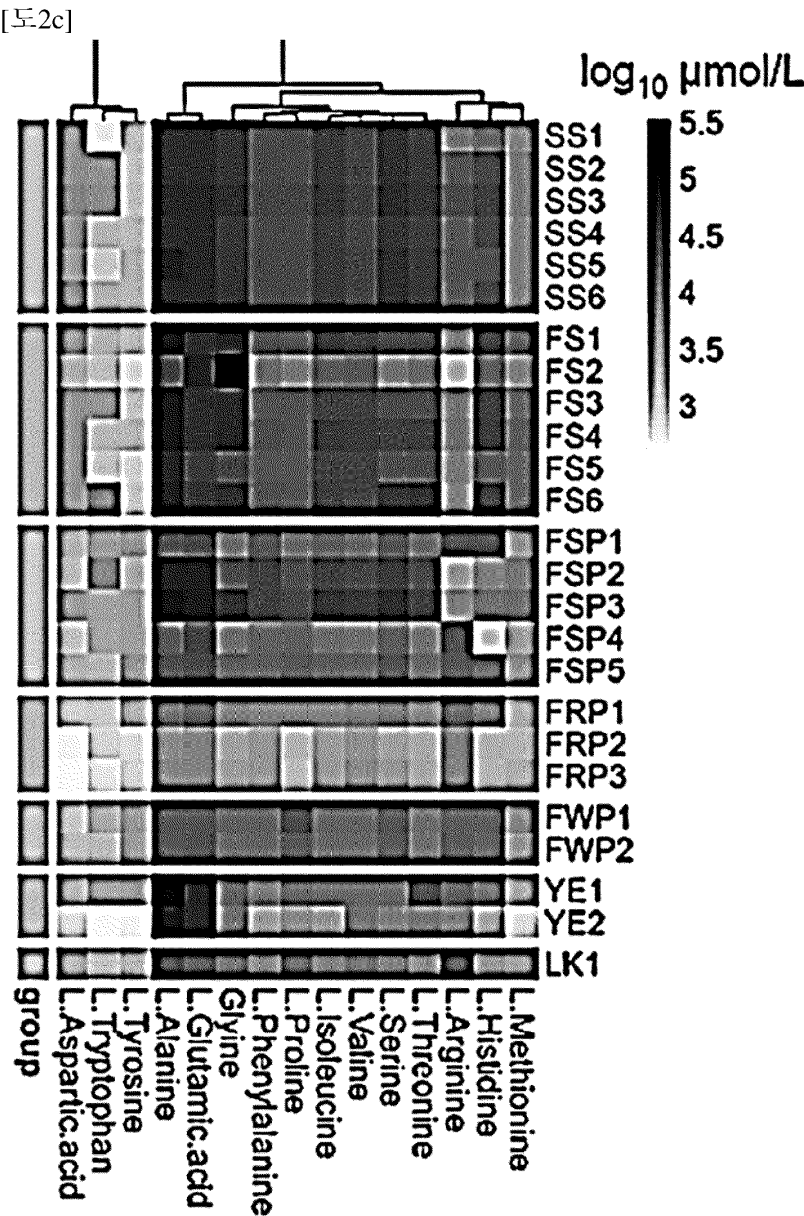
[圖1]

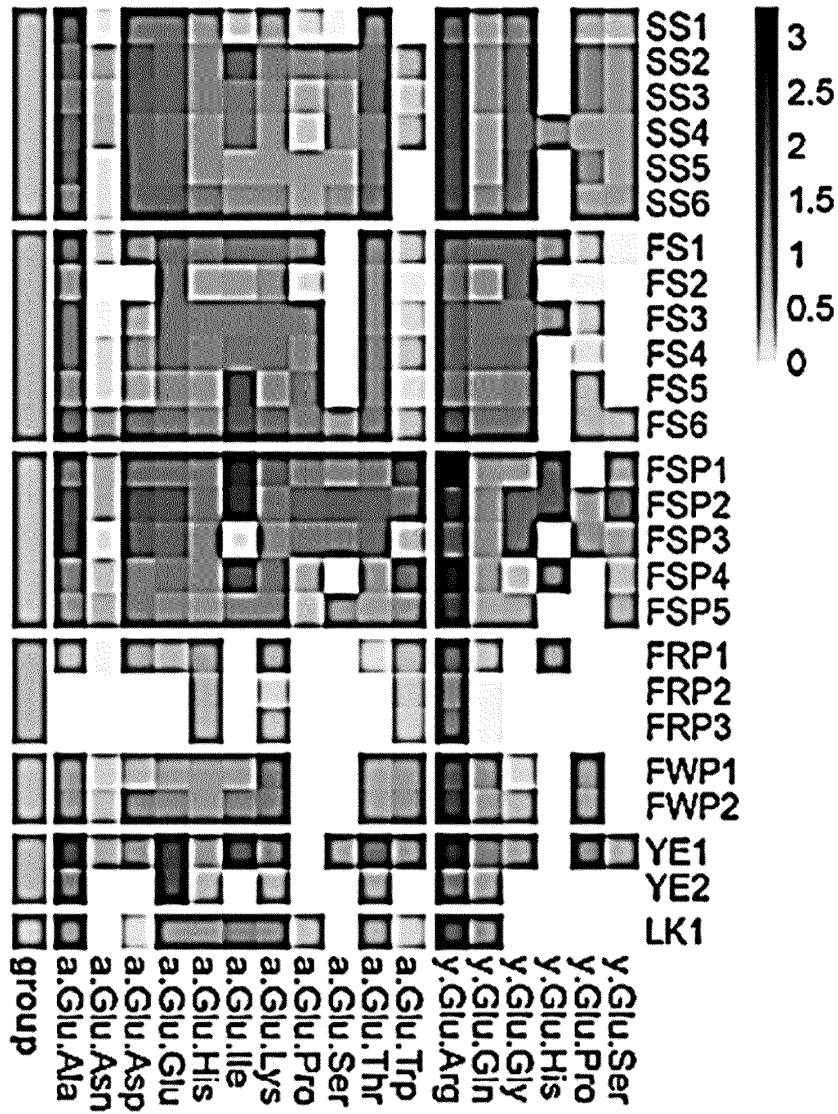


[Figure 2a]



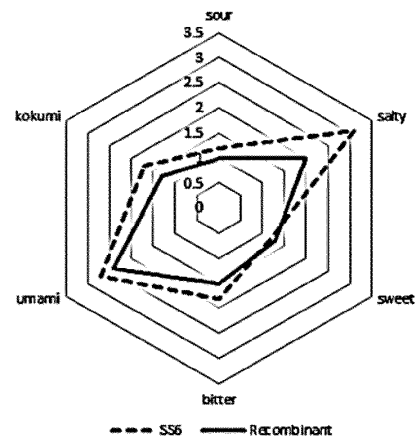
$\log_{10} \mu\text{mol/L}$ 



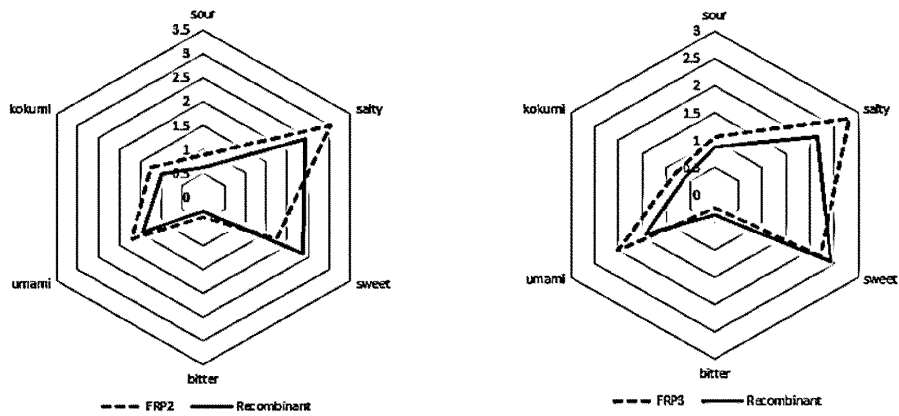
$\log_{10} \mu\text{mol/L}$ 

The radar chart compares the sensory attributes of S5S (dashed line) and Recombinant (solid line) samples. The attributes are measured on a scale from 0 to 3.5. The Recombinant sample shows higher scores in sour, salty, and bitter attributes, while the S5S sample shows higher scores in salty and bitter attributes.

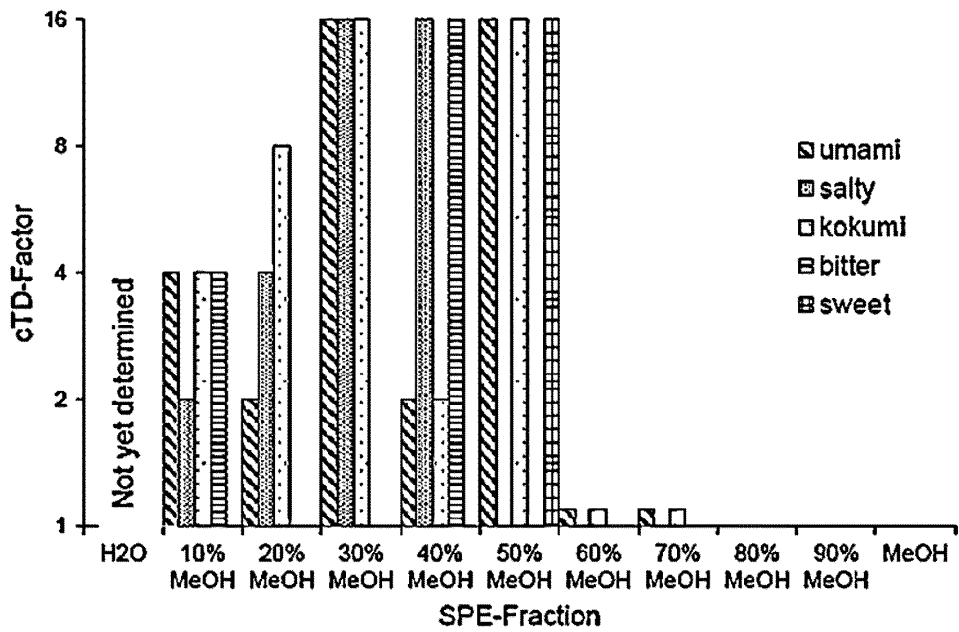
Attribute	S5S (dashed)	Recombinant (solid)
sour	~1.5	~2.5
salty	~2.5	~2.0
sweet	~0.5	~0.5
bitter	~2.5	~2.0
umami	~1.0	~1.0
kokumi	~0.5	~0.5



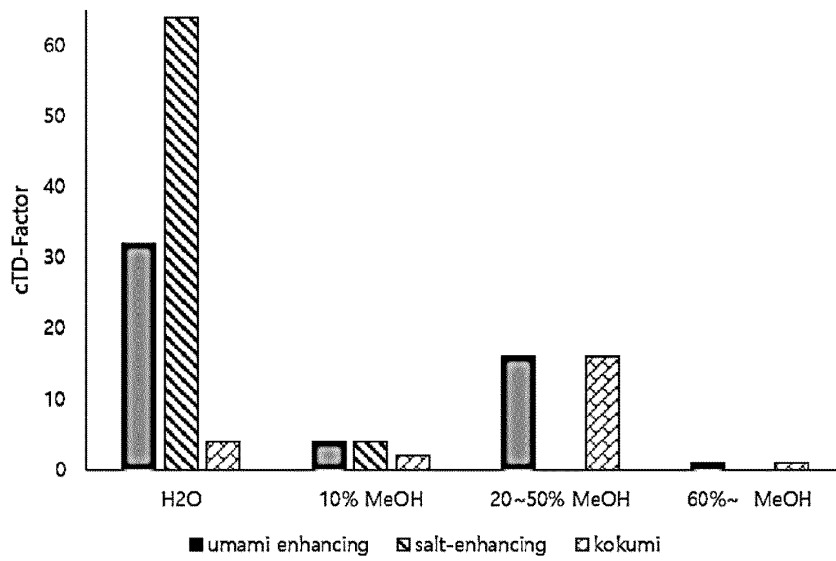
[도4]



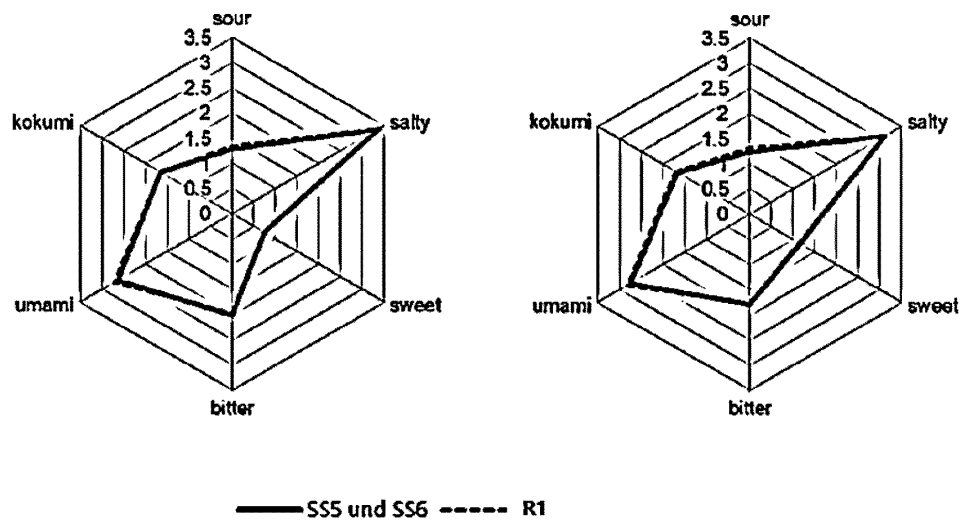
[도5]



[도6]



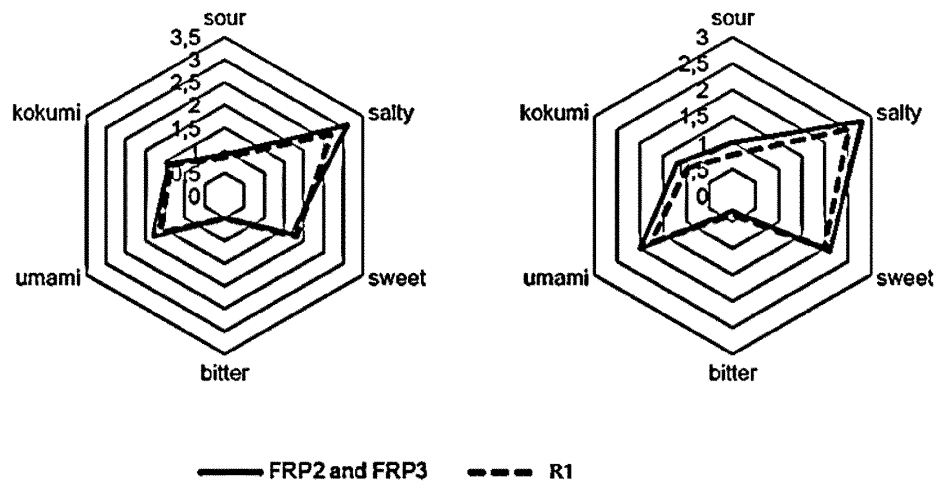
[도7]



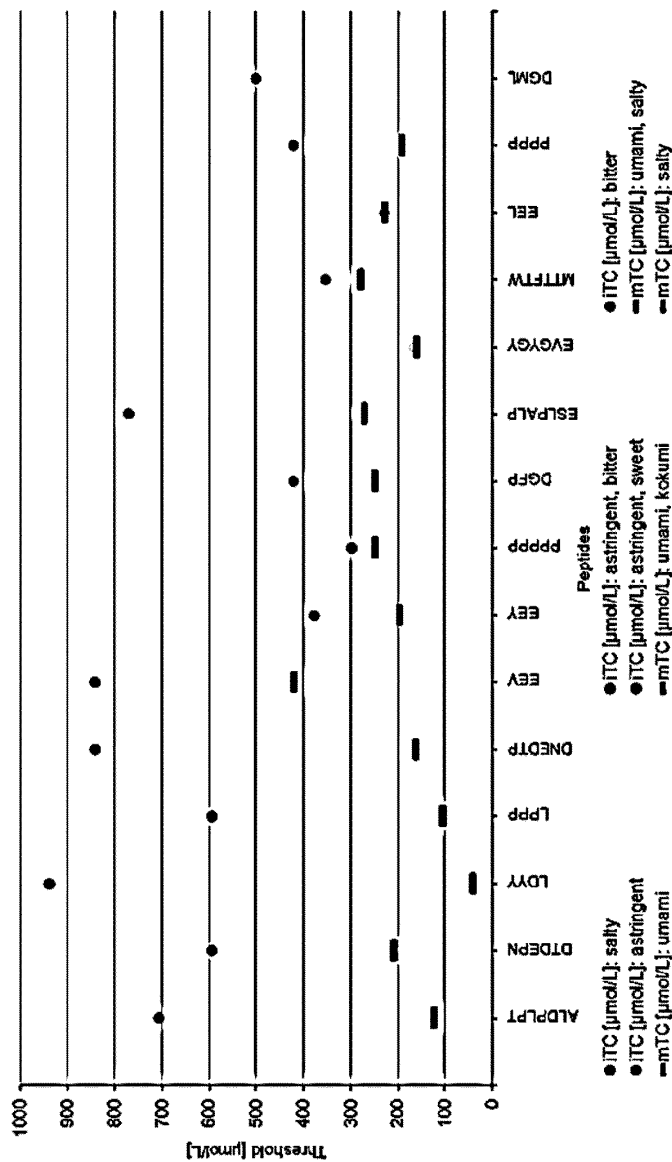
WO 2023/277549

PCT/KR2022/009262

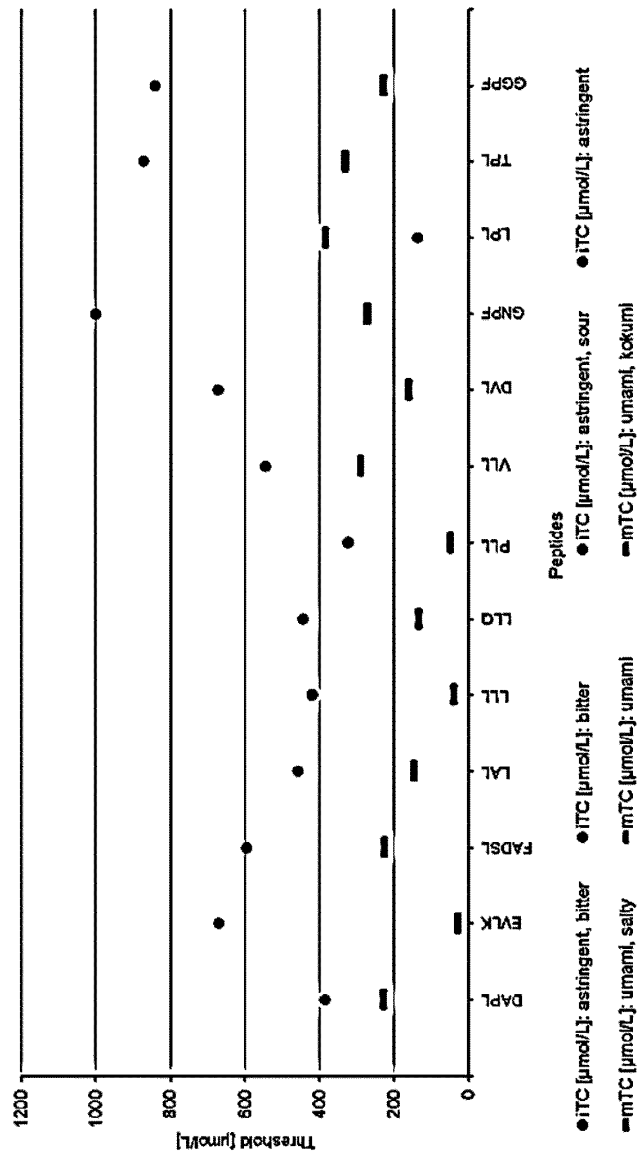
[도8]



[도9]



[도 10]



[圖11]

