

## SUPPLEMENTARY

### Machine Learning Based Prediction of Sensory Quality in Tea Blends Using Semi-Trained Panel Assessment

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**Table S1:** Proportions of each tea variety and overall sensory score of tea blends

Sample code	Green Tea	White Tea	Oolong Tea	Black Tea	Overall sensory score
01	0.5	0.5	2	1	66.57
02	1.5	0.5	1.5	0.5	65.46
03	1	2	0.5	0.5	75.85
04	1.5	1.5	0.5	0.5	66.58
05	1	0.5	2	0.5	73.27
06	1	0.5	1	1.5	65.73
07	0.5	1	1	1.5	76.33
08	1	1.5	1	0.5	73.36
09	0.5	0.5	0.5	2.5	75.72
10	1.5	0.5	0.5	1.5	65.85
11	0.5	1	0.5	2	66.06
12	1.5	1	0.5	1	76.42
13	0.5	0.5	1.5	1.5	73.77

14	1	0.5	1.5	1	72.87
15	0.5	2	0.5	1	82.28
16	1	1	1	1	82.59
17	0.5	1.5	1.5	0.5	65.49
18	0.5	0.5	1	2	76.90
19	1	0.5	0.5	2	81.10
20	1	1.5	0.5	1	82.27
21	1	1	0.5	1.5	76.19
22	0.5	1	2	0.5	76.90
23	0.5	2	1	0.5	79.05
24	0.5	1.5	1	1	81.90
25	2	0.5	1	0.5	60.85
26	2	1	0.5	0.5	61.74
27	1.5	1	1	0.5	62.52
28	2	0.5	0.5	1	62.49
29	1	1	1.5	0.5	63.32
30	1.5	0.5	1	1	63.92

**Note:** The complete dataset used in this study can be found here: <https://doi.org/10.5281/zenodo.17921536>