

Name	Type	Origin	Country	Descriptive bitterness- masking activity
1 Bresse blue	blue vein	cow	France	hardly bitter
2 Blue Castello	blue vein	cow + cream	Denmark	hardly bitter
3 Creme royale	blue vein	cow + cream	Denmark	hardly bitter
4 Roquefort Papillon-Black Label	blue vein	sheep	France	bitter
5 Bavaria blu	blue vein	cow	Germany	weakly bitter
6 Lys bleu	blue vein	cow	France	hardly bitter
7 Gorgonzola	blue vein	cow	Italy	hardly bitter
8 Cambozola	blue vein	cow	Germany	weakly bitter
9 Fourme d'Ambert	blue vein	cow	France	weakly bitter
10 Royal Blue Stilton	blue vein	cow	England	bitter
11 Saint Agur	blue vein	cow	France	bitter
12 Rosenborg Danish Blue	blue vein	cow	Denmark	bitter
13 Mar Bleu	blue vein	cow	France	bitter
14 Fromage de Leffond	white mold	cow	France	bitter
15 Pave d'Affinois	white mold	cow + cream	France	weakly bitter
16 Petit Brie	white mold	cow	France	weakly bitter
17 Rosenborg Danish Camembert	white mold	cow	Denmark	bitter
18 Prestige Camembert	white mold	cow	Germany	bitter
19 Rosenborg Danish Brie	white mold	cow	Denmark	weakly bitter
20 Prestige Brie	white mold	cow	Germany	bitter
21 Gold Unicorn	white mold	cow	Australia	bitter
22 Vallee d'Aspe	white mold	cow	France	weakly bitter
23 Hokkaido Camembert	white mold	cow	Japan	bitter
24 Saint Andre	white mold	cow	France	hardly bitter
25 Brie de Meaux	white mold	cow	France	bitter
26 Baraka	white mold	cow	France	hardly bitter
27 Supreme	white mold	cow	France	weakly bitter
28 Le Coutances	white mold	cow	France	hardly bitter
29 Chaource	white mold	cow	France	weakly bitter
30 Boursault	white mold	cow	France	weakly bitter
31 Caprice des Dieux	white mold	cow	France	hardly bitter
32 Chamois d'Or	white mold	cow	France	hardly bitter
33 Toma Bianca	white mold	cow	Italy	hardly bitter
34 Brie Coeur de Lion	white mold	cow	France	weakly bitter
35 Pie d'Angloys	washed rind	cow	France	weakly bitter
36 Munster Gerome	washed rind	cow	France	bitter
37 L'ami du Chambertin	washed rind	cow	France	hardly bitter
38 Taleggio	washed rind	cow	Italy	weakly bitter
39 Bleu de Grieges	washed rind	cow	France	hardly bitter
40 Tourrée de l'Aubier	washed rind	cow + cream	France	bitter
41 Pont l'Eveque	washed rind	cow	France	hardly bitter
42 Marquis	washed rind	cow + cream	Denmark	bitter
43 Roucoulons	washed rind	cow	France	hardly bitter
44 Rouy	washed rind	cow	France	weakly bitter
45 Chaumes	washed rind	cow	France	bitter
46 Fromage de Chevre Pyramide	goat milk	goat	France	weakly bitter
47 Fromage Mi-Chevre	goat milk	goat + cow	France	bitter
48 Chevre de Bellay	goat milk	goat	Germany	bitter
49 Sainte Maure	goat milk	goat	France	weakly bitter
50 Crottin de Chavignol	goat milk	goat	France	weakly bitter
51 Couturier	goat milk	goat	France	bitter
52 La Tur	goat milk	goat	Italy	bitter
53 Pouligny-saint-Pierre	goat milk	goat	France	weakly bitter
54 Mascarpone	fresh	cow + cream	Italy	bitter
55 Feta	fresh	sheep	Greece	weakly bitter
56 Ricotta	fresh	cow	Italy	bitter
57 Brillat-Savarin	fresh	cow + cream	France	bitter
58 Bufala	fresh	water buffalo	Italy	bitter
59 Snow Brand Cream Cheese	fresh	cow + cream	Japan	bitter
60 Philadelphia	fresh	cow + cream	Austria	weakly bitter
61 Banon	fresh	cow	France	bitter
62 Mozzarella di bufala	fresh	water buffalo	Italy	bitter
63 Manchego	semi-hard/hard	goat	Spain	hardly bitter
64 Emmental	semi-hard/hard	cow	Switzerland	bitter
65 Red Cheddar	semi-hard/hard	cow	England	bitter
66 White Cheddar	semi-hard/hard	cow	England	bitter
67 Cream Havarti	semi-hard/hard	cow + cream	Denmark	bitter
68 Fontina	semi-hard/hard	cow	Italy	weakly bitter
69 Bel Paese	semi-hard/hard	cow	Italy	bitter
70 Asiago	semi-hard/hard	cow	Italy	bitter
71 Gouda	semi-hard/hard	cow	Netherlands	bitter

Table.S1 Screening for cheeses with strong bitterness-masking activity

Method: The 71 brands of cheeses were commercially obtained and submitted to sensory tests to identify the cheese with the strongest bitterness-masking activity. The graduate school student panelists (n = 4, 5) participated in sensory tests. They each took a sip of beer to assess its bitterness. Then, a piece of cheese from one of the 71 brands was placed in the mouth, and a sip of beer was taken and also held in the mouth. The bitter taste was evaluated using a 3-point categorical scale: bitter, weakly bitter, or hardly bitter. In addition, panelists were asked to identify which of the 71 cheeses had the strongest bitterness-masking activity.