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## Article:

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Table 1. Results of the validation of the selected food images in each category

|  | Priority | Food name | Recognition$(\%)^{\mathrm{a}}$ | Frequency of eating (1-6) | Liking(mm) | Perception |  | Time appropriateness |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  | Taste $(\mathrm{mm})^{\mathrm{b}}$ | Fat content $(\mathrm{mm})^{\mathrm{c}}$ | Breakfast (mm) | Lunch (mm) | Dinner (mm) |
| HFSA | 1 | Fried chicken | 99.5 | 4.1 | 84.9 | 76.6 | 80.1 | 44.4 | 75.0 | 74.3 |
|  | 2 | French fries | 99.0 | 3.7 | 80.6 | 82.9 | 84.8 | 45.0 | 72.7 | 54.8 |
|  | 3 | Bacon and eggs | 93.5 | 3.5 | 76.5 | 75.4 | 64.2 | 87.4 | 66.3 | 50.2 |
|  | 4 | Pork cutlet | 99.0 | 3.5 | 80.5 | 68.3 | 84.8 | 39.0 | 75.1 | 71.6 |
| LFSA | 1 | Radish salad | 96.0 | 4.2 | 72.3 | 64.5 | 12.7 | 81.6 | 81.9 | 85.6 |
|  | 2 | Boiled flounder | 82.0 | 2.8 | 67.9 | 66.2 | 37.1 | 64.7 | 72.2 | 79.9 |
|  | 3 | Udon noodles | 84.5 | 3.7 | 71.1 | 67.9 | 15.0 | 75.4 | 76.5 | 82.5 |
|  | 4 | Boiled spinach | 100.0 | 4.1 | 81.4 | 70.2 | 41.3 | 64.7 | 80.6 | 72.3 |
| HFSW | 1 | Vanilla ice cream | 100.0 | 3.9 | 83.3 | 9.0 | 76.2 | 45.5 | 75.0 | 60.2 |
|  | 2 | Doughnuts | 100.0 | 3.0 | 75.2 | 9.9 | 84.0 | 63.1 | 74.5 | 37.8 |
|  | 3 | Strawberry cake | 100.0 | 2.8 | 78.4 | 7.8 | 84.7 | 45.9 | 77.5 | 55.0 |
|  | 4 | Cream puffs | 98.0 | 3.5 | 82.0 | 6.6 | 82.6 | 52.8 | 77.6 | 48.0 |
| LFSW | 1 | Fruit jelly | 83.0 | 2.9 | 72.2 | 15.4 | 32.9 | 74.6 | 75.7 | 61.8 |
|  | 2 | Baked potato | 97.5 | 2.7 | 71.0 | 17.4 | 37.1 | 59.3 | 74.4 | 58.4 |
|  | 3 | Banana | 99.5 | 3.9 | 70.8 | 14.6 | 32.5 | 88.5 | 76.7 | 58.2 |
|  | 4 | Bracken rice cake | 95.0 | 2.5 | 70.8 | 20.1 | 35.2 | 58.9 | 74.2 | 57.5 |

Values are means for $n=200 .{ }^{\text {a }}$ Recognition is expressed as a percentage of the total number of the samples $(\mathrm{n}=200)$. ${ }^{\mathrm{b}}$ Taste scores indicate $0=$ More sweet and $100=$
More savoury. ${ }^{\text {c }}$ Fat content scores indicate $0=$ Low-fat and $100=$ High-fat
HFSA, High-fat savoury; LFSA, Low-fat savoury; HFSW, High-fat sweet; LFSW, Low-fat sweet.

