Table S1. Monitored chemico-physical characteristics for the list of ‘Mascarpone’ samples analyzed in the present study.

| Sample | Physico-chemical characteristic |
|--------|---------------------------------|
|        | Fat (%) | Sat. fat (%) | Carb. (%) | Prot. (%) | Sodium (g) |
| M1     | 47.7    | 32.5        | 2.8       | 4.7       | 0.050      |
| M2     | 42.0    | 28.8        | 2.5       | 3.6       | 0.100      |
| M3     | 41.0    | 28.3        | 4.8       | 4.8       | 0.033      |
| M4     | 42.0    | 28.8        | 2.5       | 3.6       | 0.100      |
| M5     | 41.0    | 28.3        | 4.8       | 4.8       | 0.033      |
| M6     | 41.0    | 28.3        | 4.8       | 4.8       | 0.033      |
| M7     | 42.0    | 30.4        | 4.9       | 3.6       | 0.130      |
| M8     | 42.0    | 30.4        | 4.9       | 3.6       | 0.130      |
| M9     | 42.0    | 30.1        | 4.8       | 3.7       | 0.130      |
| M10    | 42.0    | 30.1        | 4.8       | 3.7       | 0.130      |
| M11    | 41.0    | 28.5        | 3.3       | 3.7       | 0.100      |
| M12    | 41.0    | 28.5        | 3.3       | 3.7       | 0.100      |