Table S1. Descriptors and scale used in sensory profiling

Attributes	Scale (anchors)	
Colour of the crust	Pale	Dark
Colour of the crumb	Pale	Dark
Regularity of crumb colour	Irregular color	Regular color
Cell size	Small cell size	Large cell size
Regularity of cell	Low regularity	High regularity
Dough height	Low	High
Odour bread	None	Very strong
Odour flour	None	Very strong
Odour acid	None	Very strong
Odour cereal	None	Very strong
Odour yeast	None	Very strong
Odour sweet	None	Very strong
Odour sharp	None	Very strong
Odour toasted	None	Very strong
Density	Low density -fluffy	High density
Crispiness	Low crispiness	High crispiness
Elasticity	Low elasticity	High elasticity
Moisture	Low moisture	High moisture
Adhesivity	Low adhesivity	High adhesivity
Roughness	Low roughness	High roughness
Flavour bread	None	Very strong
Flavour baked	None	Very strong
Flavour flour	None	Very strong
Taste sour	None	Very strong
Flavour cereal	None	Very strong
Flavour yeast	None	Very strong
Taste sweet	None	Very strong
Taste bitter	None	Very strong
Taste salty	None	Very strong