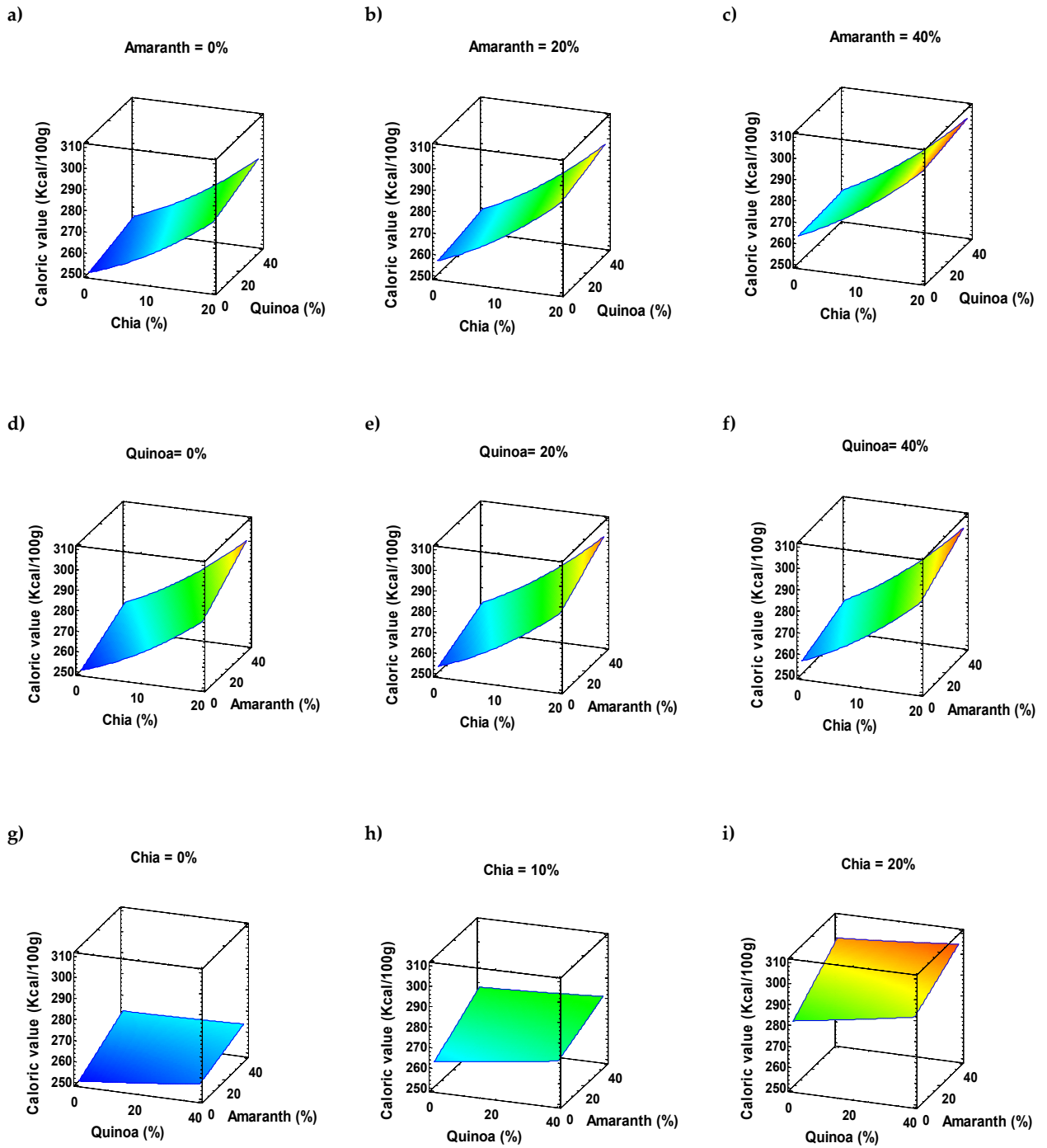
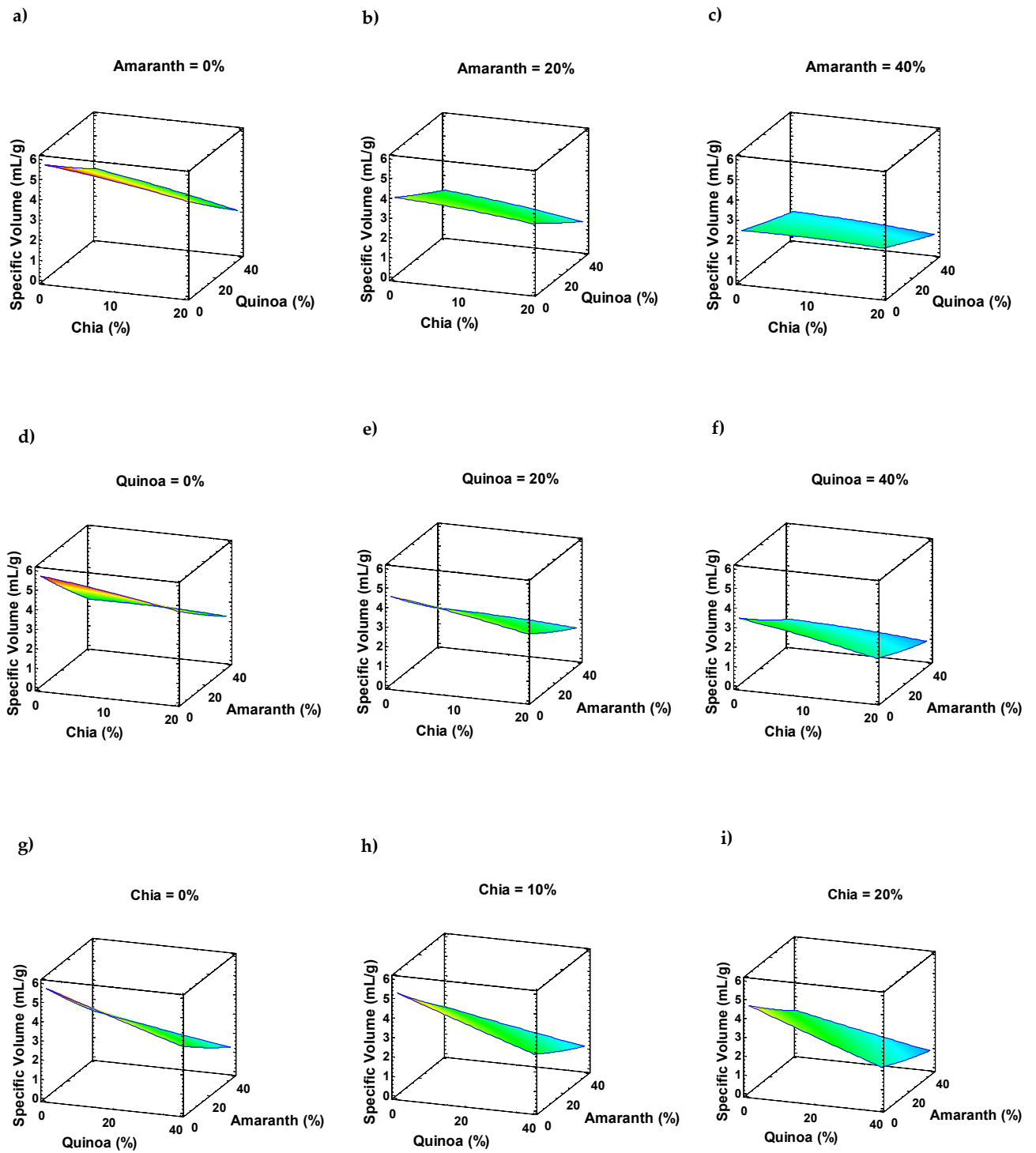


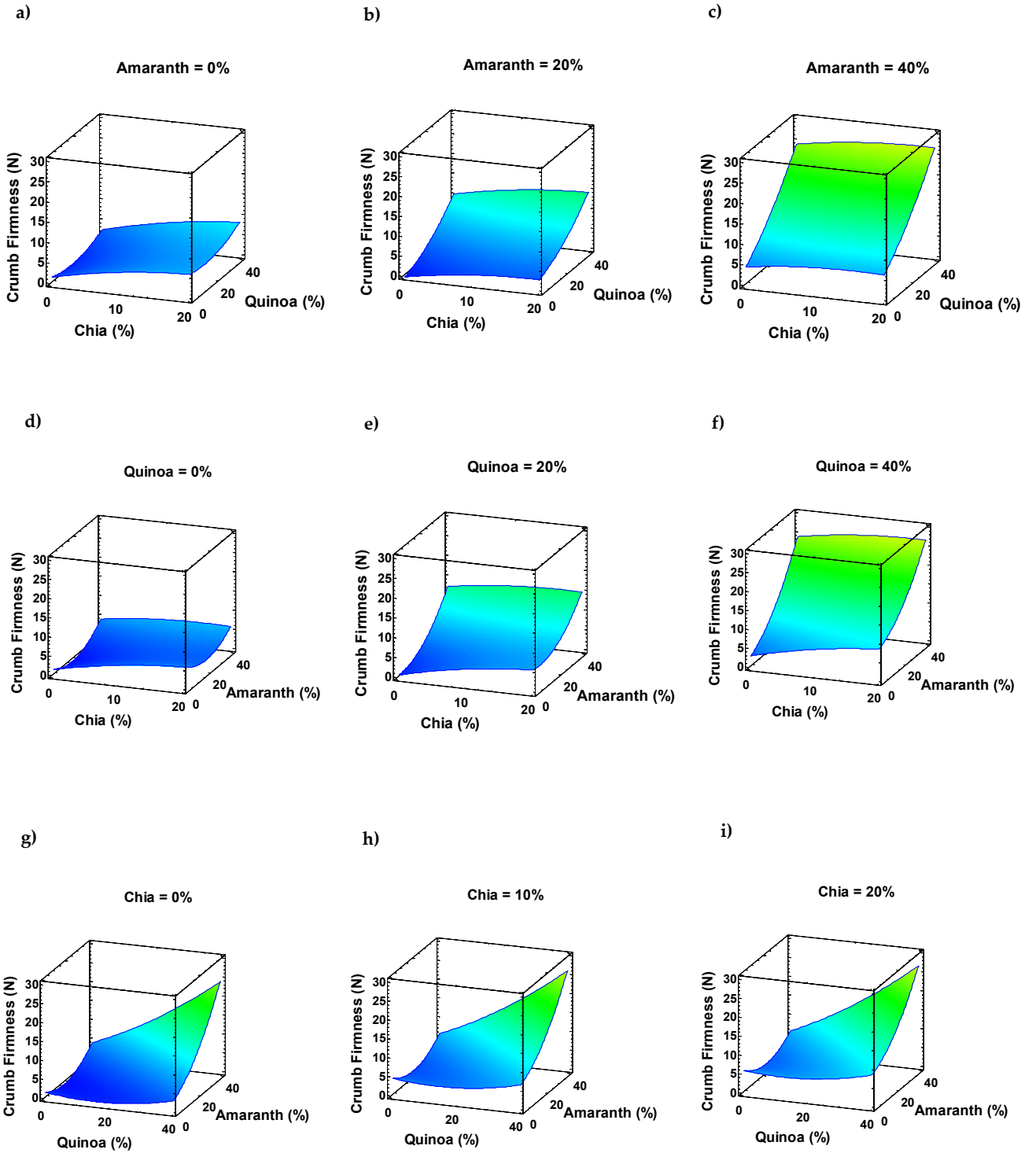
**Figure S1.** Influence of interaction between the factors Chia flour ( $X_1$ ), Quinoa flour ( $X_2$ ) and Amaranth flour ( $X_3$ ) on bread lipid yield



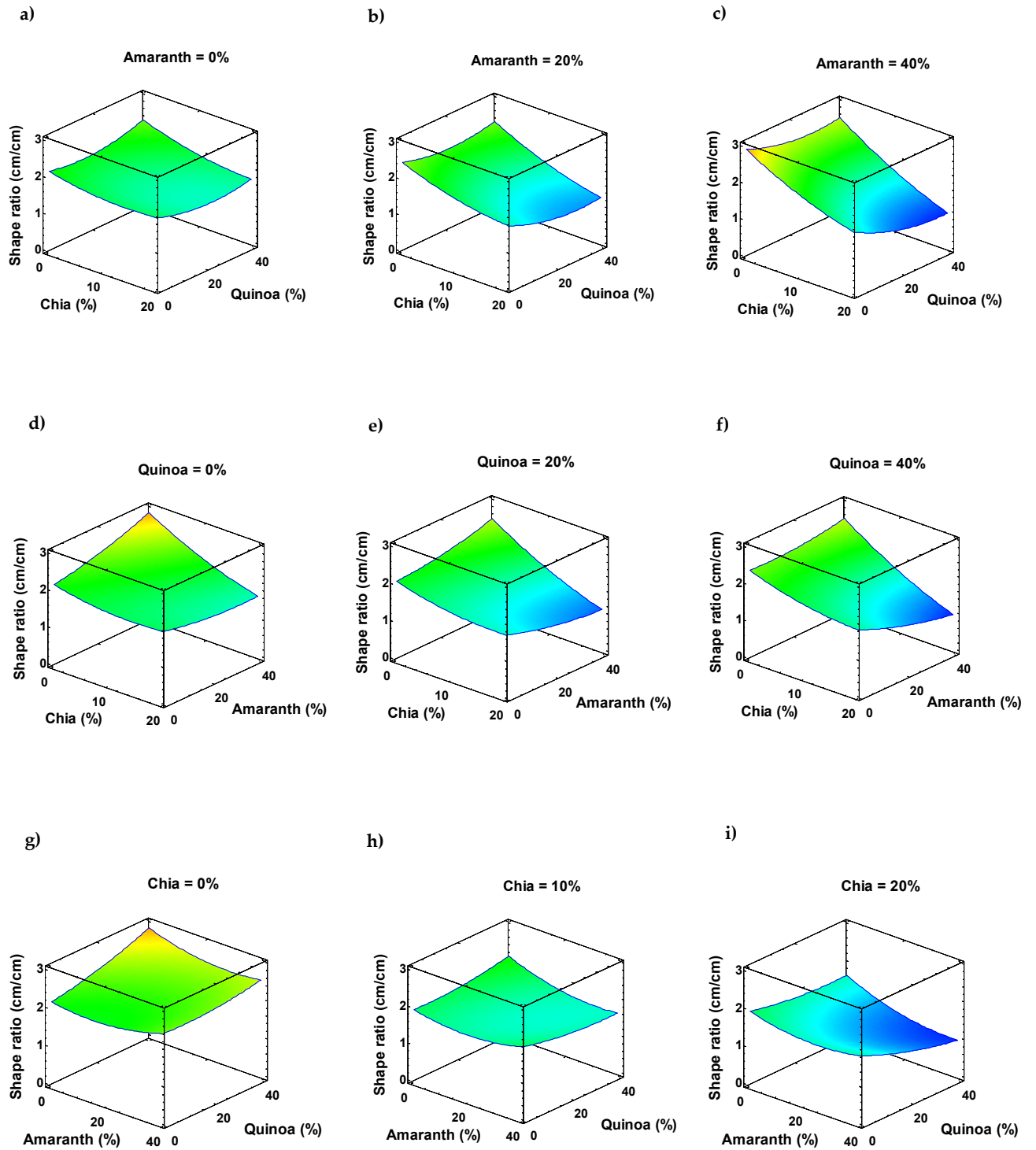
**Figure S2.** Influence of interaction between the factors Chia flour ( $X_1$ ), Quinoa flour ( $X_2$ ) and Amaranth flour ( $X_3$ ) on bread calorie value



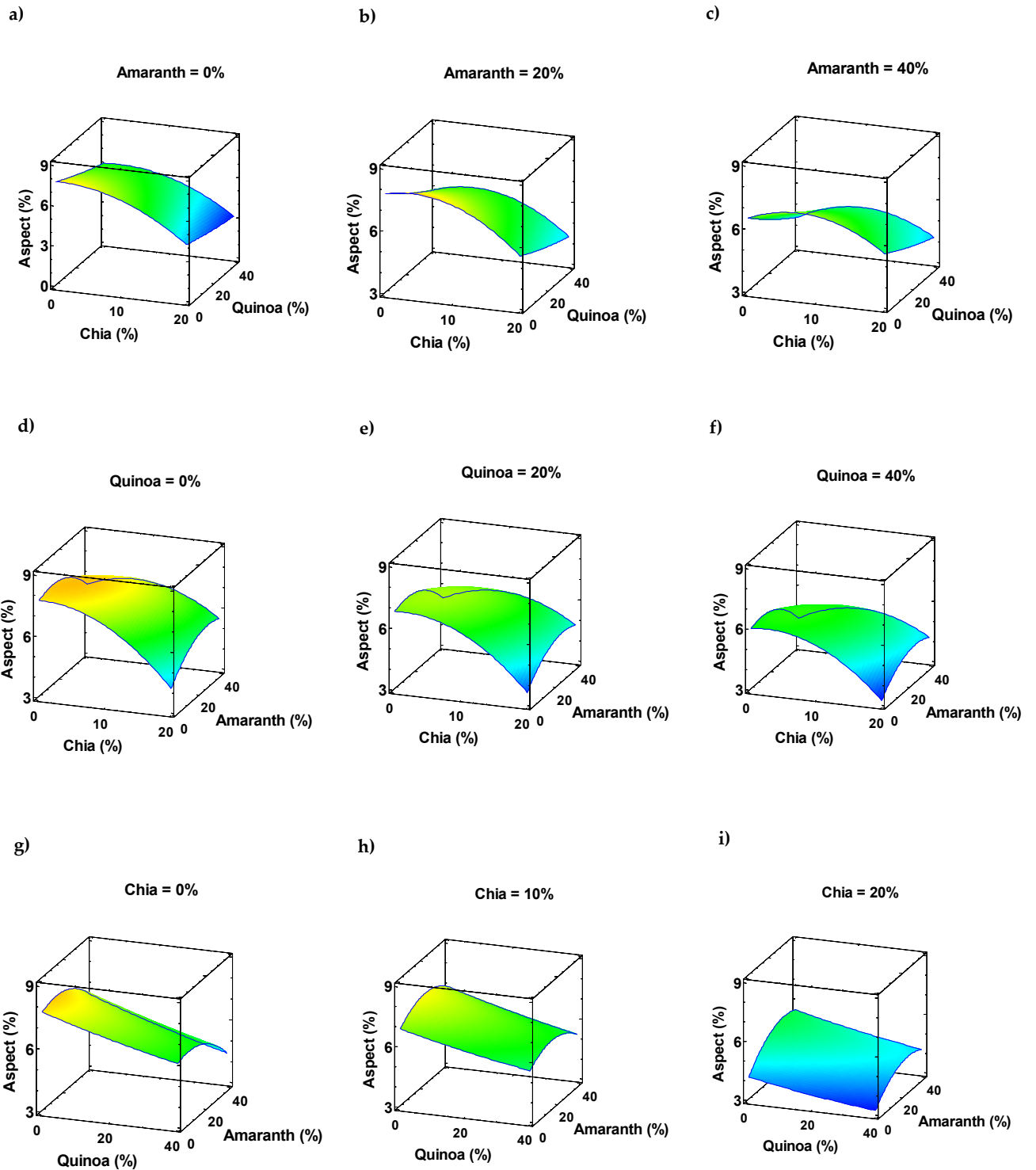
**Figure S3.** Influence of interaction between the factors Chia flour ( $X_1$ ), Quinoa flour ( $X_2$ ) and Amaranth flour ( $X_3$ ) on bread specific volume



**Figure S4.** Influence of interaction between the factors Chia flour ( $X_1$ ), Quinoa flour ( $X_2$ ) and Amaranth flour ( $X_3$ ) on crumb firmness



**Figure S5.** Influence of interaction between the factors Chia flour ( $X_1$ ), Quinoa flour ( $X_2$ ) and Amaranth flour ( $X_3$ ) on shape ratio



**Figure S6.** Influence of interaction between the factors Chia flour ( $X_1$ ), Quinoa flour ( $X_2$ ) and Amaranth flour ( $X_3$ ) on sensorial evaluation, aspect