

Supplemental

Table S1. Average rating from the sensory profiling of all samples measured on a 150 mm line scale. Standard error (SE) and significant p-values are valid for the TVP samples only (without REF).

		REF	TVP1				TVP2			TVP3			SE	Type	Conc.	Type*Conc.
Sensory attributes		0	20	35	50	20	35	50	20	35	50					
Appearance	Colour crust	24.2	88.8	80.5	120.3	90.8	91.4	105.9	62.8	112.5	91.4	5.9		0.000	0.000	
	Uneven crust	13.2	26.7	74.3	107.0	59.7	59.3	95.0	36.0	97.8	72.4	10.7		0.000	0.000	
	Colour crumb	10.4	46.0	65.2	85.2	60.0	74.7	92.3	57.0	97.7	104.8	5.8	0.000	0.000	0.031	
	Airy crumb	115.2	90.8	45.2	21.9	65.8	38.7	28.3	75.9	26.4	28.2	4.6	0.026	0.000	0.002	
	Moist/doughy crumb	35.8	39.7	81.0	96.3	61.0	69.2	95.1	49.1	94.0	92.8	10.1		0.000		
Odour	Sweet	93.2	55.8	62.3	53.4	64.3	58.2	49.9	73.2	53.6	39.7	8.3		0.001	0.054	
	Yeast	60.3	42.4	47.3	40.8	44.3	44.2	39.4	46.1	31.4	44.8	5.0			0.015	
	Coarse flour (rye)	9.3	55.9	75.9	82.4	59.0	81.7	80.7	64.3	82.3	86.8	7.9		0.000		
	Nutty	13.5	33.6	36.4	48.4	26.8	44.3	39.0	26.9	40.8	45.7	4.5		0.000		
	Green (hemp)	10.7	25.0	25.9	43.8	29.6	41.6	54.1	30.6	56.1	64.1	10.3	0.000	0.000		
	Wet cardboard	22.1	28.1	33.1	36.3	30.4	36.3	36.8	35.5	39.8	41.6	5.3				
Taste	Sweet	99.8	65.5	52.3	41.9	61.3	53.1	38.8	70.9	44.2	37.3	8.9		0.000		
	Salt	24.2	27.8	38.2	42.7	35.9	38.7	43.3	32.3	45.0	47.8	7.4		0.000		
	Bitter	12.8	31.5	46.4	71.1	29.6	48.4	74.9	32.8	62.6	80.6	6.3		0.000		
Flavour	Yeast	41.7	31.3	30.4	28.8	36.7	32.9	29.7	40.2	29.5	36.8	6.0				
	Nutty	13.6	31.2	35.9	53.0	29.9	38.0	38.3	30.3	45.3	36.7	5.4		0.001	0.044	
	Wheat flour	116.0	69.1	43.9	20.4	67.8	36.8	20.3	65.2	30.4	26.5	5.6		0.000		
	Coarse flour (rye)	9.1	49.1	74.1	86.8	51.8	77.0	90.0	52.6	88.8	91.6	9.0		0.000		
	Fat	69.7	47.8	46.8	41.3	58.3	40.3	40.8	49.1	51.3	54.3	9.2			0.056	
Consistency with fingers	Firmness	20.5	55.3	105.1	120.1	57.8	102.6	125.3	46.6	112.3	124.6	5.4		0.000		
	Elastic/spongy	109.1	81.2	24.7	26.3	72.6	40.5	19.4	73.3	28.4	20.0	5.7		0.000		
Consistency in mouth	Crispy crust (1 st bite)	15.3	39.1	46.0	86.1	35.3	41.1	85.7	26.9	65.9	56.4	9.6		0.000	0.000	
	Moist	104.4	62.8	40.8	28.6	63.9	45.0	25.0	76.4	39.7	35.3	6.3		0.000		
	Crumbling	24.3	45.8	86.3	112.1	47.4	79.7	106.8	53.8	82.4	105.3	9.4		0.000		
	Lumpy/sticky	105.3	71.8	69.8	30.1	92.4	63.9	35.2	76.5	54.1	50.6	7.9		0.000	0.026	
Mouthfeel	Astringent	19.5	34.3	70.0	82.6	38.0	54.4	88.5	36.1	63.3	83.3	6.4		0.000		
	Greasy	71.7	42.5	41.6	43.1	53.5	44.9	48.8	47.9	45.1	43.7	8.4				

Table S2. Average rating of the samples from the sensory profile on robustness measured on a 150 mm line scale. Standard error (SE) and significant p-values are valid for all eight samples.

Sensory attributes		REF				TVP2 35%				SE	Type	Treatment	Type* Treatment
		D0	D1	FT	M	D0	D1	FT	M				
Appearance	Colour crust	36.7	50.8	38.7	44.6	109.0	126.2	132.9	119.4	8.9	0.000	0.082	
	Uneven crust	35.8	36.4	25.6	22.6	81.3	91.5	53.9	71.3	11.5	0.000	0.007	0.017
	Colour crumb	25.7	20.1	16.3	24.3	93.4	104.7	107.2	93.8	8.9	0.000		
	Airy crumb	117.8	117.1	130.8	115.3	50.8	55.2	48.8	44.8	8.4	0.000		
	Dry crumb	55.1	77.4	63.8	58.4	52.9	58.9	61.7	56.9	12.8			
	Doughy crumb	36.6	32.2	32.9	42.8	60.2	47.0	37.8	47.6	11.5	0.007	0.099	
Odour	Wheat	99.8	99.8	106.3	100.9	44.4	35.9	39.4	44.5	6.5	0.000		
	Rye bread	6.4	11.7	2.8	3.4	70.4	68.6	80.1	70.3	9.1	0.000		
	Yeast	35.8	37.8	35.7	40.2	33.0	22.3	25.5	28.3	13.5	0.001		
	Walnut	8.8	4.2	4.3	6.9	54.6	42.8	40.8	51.0	8.0	0.000	0.037	
Taste	Sweet	85.5	76.8	81.8	79.3	43.3	42.2	46.4	60.2	8.7	0.000		
	Bitter	4.6	13.3	3.4	5.4	43.5	49.0	53.6	37.4	6.01	0.000		
Flavour	Yeast	25.7	30.4	25.5	37.3	25.7	18.0	18.8	24.1	9.3	0.030		
	Wheat	95.0	81.2	88.7	89.9	37.5	33.4	27.7	49.5	7.7	0.000		
	Burned	0.3	12.5	1.7	2.3	69.4	56.3	81.4	58.9	8.2	0.000		0.054
	Rye bread	0.4	16.1	0.0	2.0	59.4	57.9	68.3	46.9	9.6	0.000		
	Cardamom	27.3	17.4	20.0	20.2	17.0	15.3	11.6	16.5	7.7	0.013		
	Hemp	0.0	0.0	0.0	0.0	19.1	19.0	20.8	17.5	7.7	0.000		
Consistency with fingers	Elastic/spongy	100.3	89.8	106.0	101.3	36.4	24.8	43.8	49.5	8.5	0.000	0.020	
	Dryness	75.8	66.9	80.1	77.5	96.3	80.3	84.1	97.8	12.2	0.083		
	Moist	47.9	43.3	49.0	58.4	35.2	25.8	44.7	51.7	9.0	0.077		
	Crumbling	35.9	50.2	33.5	40.3	81.9	102.6	87.0	80.8	11.7	0.000	0.046	
Consistency in mouth	Tough crust (1 st bite)	101.2	61.9	121.2	94.2	45.7	29.8	63.8	68.3	9.9	0.000	0.000	
	Doughy	55.7	57.7	49.3	56.3	46.9	45.8	48.0	37.3	11.5			
	Crumbling	16.8	42.6	12.7	21.8	80.1	95.3	82.1	77.3	11.9	0.000		
Mouthfeel	Astringent	9.5	15.8	12.5	10.5	43.3	51.4	51.0	43.5	9.9	0.000		