

Table S1. Chemical composition and colour of cream fillings with 2.5% and 5% addition of selected plant protein concentrates.

Protein preparation	Addition	Protein	Fat	Colour		
		(g/100g)		L^*	C	h°
Control		3.64 ± 0.01^e	47.11 ± 0.01^a	83.45 ± 0.16^a	18.86 ± 0.01^e	100.89 ± 0.06^b
Pea	2.5%	5.51 ± 0.01^c	44.31 ± 0.01^b	78.96 ± 0.09^b	22.32 ± 0.03^b	97.12 ± 0.05^c
	5%	7.38 ± 0.02^a	42.31 ± 0.01^c	78.94 ± 0.06^b	22.53 ± 0.01^b	95.28 ± 0.07^d
Hemp	2.5%	4.77 ± 0.01^d	44.30 ± 0.00^b	61.11 ± 0.13^e	20.51 ± 0.04^c	98.87 ± 0.03^c
	5%	5.92 ± 0.01^c	42.52 ± 0.02^c	54.71 ± 0.18^f	18.26 ± 0.01^e	94.00 ± 0.05^d
Brown rice	2.5%	5.56 ± 0.01^c	44.30 ± 0.00^b	77.32 ± 0.06^b	19.16 ± 0.05^d	94.53 ± 0.13^d
	5%	7.53 ± 0.02^a	42.52 ± 0.02^c	75.05 ± 0.07^c	19.35 ± 0.05^d	92.90 ± 0.04^e
Pumpkin	2.5%	5.14 ± 0.01^c	44.50 ± 0.00^b	70.61 ± 0.08^d	24.12 ± 0.01^a	104.75 ± 0.14^a
	5%	6.68 ± 0.03^b	42.51 ± 0.01^c	64.75 ± 0.13^e	24.23 ± 0.02^a	106.03 ± 0.06^a
Sunflower	2.5%	4.96 ± 0.01^d	44.30 ± 0.00^b	75.31 ± 0.13^c	18.14 ± 0.10^e	96.83 ± 0.12^c
	5%	6.33 ± 0.01^b	43.01 ± 0.01^b	75.85 ± 0.04^c	17.12 ± 0.02^f	96.36 ± 0.07^c

values are means $\pm$ SD of three determinations; the same letter in a column (a-f) indicates homogenous groups; L^* (lightness coordinate), varies in the range 0-100; C- chroma; h° (hue angle)