

**Supplementary Table 1.** Drying cycle used for pasta making.

CYCLE	VENTILATION			RECOVERY		
	Temperature (°C)	U.R.%	Time (min)	Temperature (°C)	U.R.%	Time (min)
1	55	85	3	55	85	2
2	55	85	3	55	85	2
3	55	70	3	55	70	4
4	55	70	3	40	65	8
5	55	70	3	40	60	10
6	55	70	3	40	60	10
7	55	70	3	40	55	10
8	55	70	3	40	55	12
9	55	70	3	40	55	12
10	55	70	3	40	55	12
11	55	70	3	40	55	12
12	55	70	3	40	55	14
13	55	70	3	40	50	14
14	55	70	3	40	50	16
15	55	70	3	40	50	16
16	55	70	3	40	50	16
17	55	65	3	40	50	16
18	55	65	3	40	50	18
19	55	65	3	40	50	18
20	55	65	3	40	45	18
21	55	65	3	40	45	18
22	55	60	3	35	45	18
23	55	60	3	35	45	18
24	50	55	3	35	45	18
25	45	55	3	35	15	18
26	40	40	3	15	15	10
27	15	10	20	15	10	20
28	15	10	20	15	10	20

**Supplementary Table 2.** List of the attributes and reference standards used for the sensory analysis of pasta.

Selected Attributes	Reference Standards
<i>Appearance</i>	
Evenness of colour	Whole grain Pasta
Homogeneity of texture (by looking)	
<i>Odor</i>	
Cereal	Brewers’ spent grain
Maltiness	Malt Extract (0.5%)
Sourdough Bread-like	Rye Bread
Overall intensity	
<i>Texture</i>	
Roughness	Extruded corn
Chewiness	Whole grain pasta
<i>Taste/Flavor</i>	
Whole grain	Whole grain bread
Bitterness	Caffeine solution (0.035%)
Overall Intensity	