

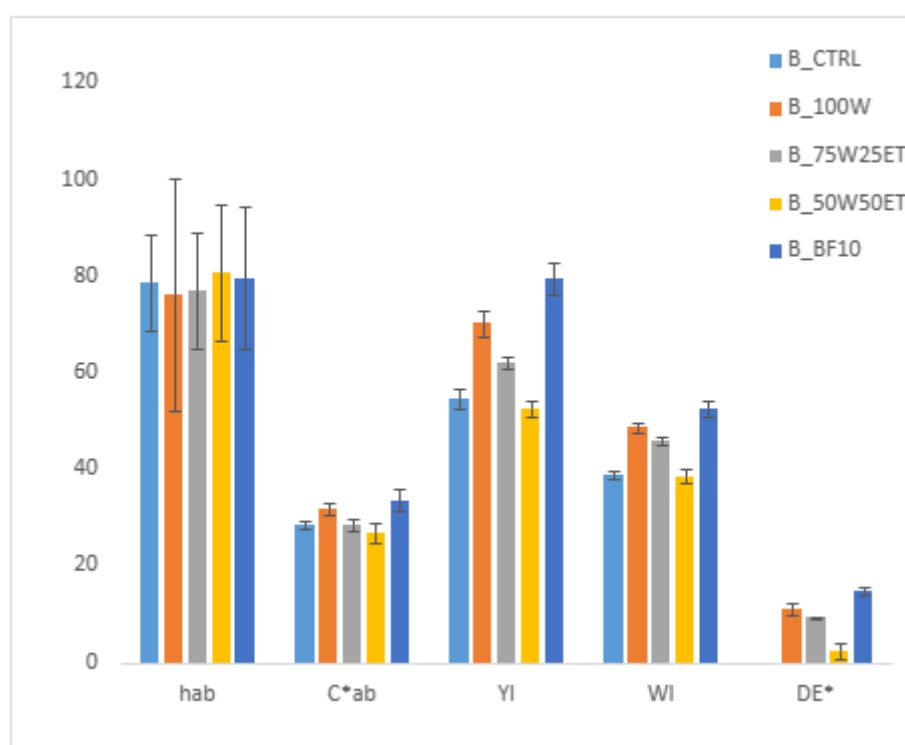
**Table S1.** Hardening rate and apparent biaxial extensional viscosity (ABEV) values of control and functional doughs.

	Hardening Rate (kPa·s <sup>2</sup> )	Max ABEV (kPa·s)
D_CTRL	1.7 E-04 <sup>a</sup>	721.28 <sup>A</sup>
D_100W	1.8 E-04 <sup>b</sup>	657.86 <sup>B</sup>
D_75W25ET	1.7 E-04 <sup>a</sup>	813.70 <sup>C</sup>
D_50W50ET	1.1 E-04 <sup>c</sup>	987.43 <sup>D</sup>
D_BF10	5.1 E-05 <sup>d</sup>	2395.63 <sup>E</sup>

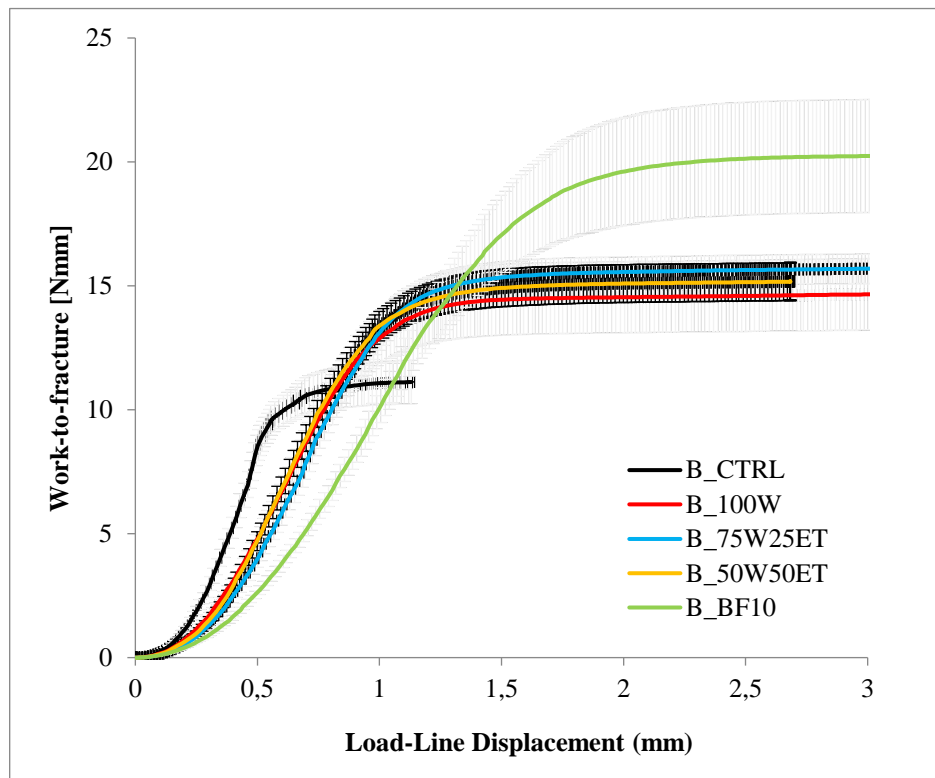
D: dough; CTRL: control; W: water; ET: ethanol; BF10: 10% broccoli flour. Values represent average values. Different letters indicate significant differences with  $p < 0.05$ .

**Table S2.** Texture profile analysis. Values are reported as average  $\pm$  standard error.

	B_CTRL	B_100W	B_75W25ET	B_50W50ET	B_BF10
Cohesivity [A2/A1]	3.58 $\pm$ 0.18	3.63 $\pm$ 0.15	3.69 $\pm$ 0.21	3.59 $\pm$ 0.17	3.22 $\pm$ 0.41
Springiness [D2/D1]	2.00 $\pm$ 0.02	2.01 $\pm$ 0.00	2.01 $\pm$ 0.00	2.00 $\pm$ 0.00	1.81 $\pm$ 0.06
Gumminess [HxC]	1192 $\pm$ 85.7	1083 $\pm$ 52.1	885 $\pm$ 85.5	1107 $\pm$ 98.6	1604 $\pm$ 90.1
Chewiness [HxCxS]	2385 $\pm$ 173	2180 $\pm$ 106	1781 $\pm$ 172	2216 $\pm$ 197	2941 $\pm$ 250
Resiliency [A4/A3]	0.07 $\pm$ 0.01	0.07 $\pm$ 0.00	0.06 $\pm$ 0.01	0.07 $\pm$ 0.01	0.15 $\pm$ 0.00
Fragility [1st peak]	0.06 $\pm$ 0.01	0.05 $\pm$ 0.01	0.05 $\pm$ 0.01	0.05 $\pm$ 0.01	0.1 $\pm$ 0.03
Friability[all peaks]	197 $\pm$ 3.33	190 $\pm$ 6.60	178 $\pm$ 4.85	190 $\pm$ 3.31	180 $\pm$ 2.86
Hardness[max peak]	333 $\pm$ 18.9	303 $\pm$ 19.2	242 $\pm$ 23.5	308 $\pm$ 20.8	539 $\pm$ 42.7



**Figure S 1.** Color attributes of control and functional biscuits prepared with broccoli-derived ingredients. Values are reported as average  $\pm$  standard error. The color attributes reported are: hab, hue angle; C\*ab, chroma; YI, yellowness index; WI, whiteness index;  $\Delta E^*$ , total color difference.



**Figure S 2.** Work to initiate and propagate a fracture in cookies under plain-strain conditions

**Table S3.** Work-to-initiate and work-to-propagate a fracture of control and functional biscuits.

	Work-to-Initiate (Nmm)	Work-to-Propagate (Nmm)
B_CTRL	7.03 <sup>a</sup>	0.100 <sup>a</sup>
B_100W	8.07 <sup>c</sup>	0.110 <sup>b</sup>
B_75W25ET	7.85 <sup>b</sup>	0.121 <sup>c</sup>
B_50W50ET	8.38 <sup>d</sup>	0.131 <sup>d</sup>
B_BF10	12.15 <sup>e</sup>	0.650 <sup>e</sup>

B: biscuit; CTRL: control; W: water; ET: ethanol; BF10: 10 % broccoli flour. Values represent average values. Different letters indicate significant differences with  $p < 0.05$ .