

Effect of coconut and chestnut flour supplementations on texture, nutritional and sensory properties of baked wheat based bread

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Supplementary material

1. Experimental breads



Figure S1. The appearance of tested breads compared with wheat bread as control sample. **A)** from left to right: control bread and breads supplemented with chestnut flour content 10, 30 and 50%; **B)** from left to right: control bread and breads supplemented with coconut flour content 10, 30 and 50%.

2. Sensory evaluation scores

Table S1. The scores of the sensory analysis of the obtained breads.

	crust color	flavour	crumb porosity	taste	overall acceptability
C	3.3 ± 0.7 ^a	6.9 ± 0.3 ^{ab}	9.2 ± 0.3 ^e	5.3 ± 0.4 ^c	6.8 ± 0.4 ^b
CO5	3.8 ± 0.6 ^a	7.9 ± 0.3 ^b	8.9 ± 0.1 ^e	5.4 ± 0.3 ^c	8.1 ± 0.3 ^c
CO10	3.5 ± 0.9 ^a	6.2 ± 0.6 ^a	7.5 ± 0.4 ^d	5.1 ± 0.5 ^c	6.9 ± 0.3 ^b
CO15	3.6 ± 0.8 ^a	8.0 ± 0.5 ^b	8.1 ± 0.5 ^d	5.4 ± 0.5 ^c	7.6 ± 0.5 ^{bc}
CO30	2.9 ± 0.5 ^a	5.7 ± 0.4 ^a	2.1 ± 0.2 ^b	3.3 ± 0.2 ^{ab}	4.7 ± 0.2 ^a
CO50	3.0 ± 0.4 ^a	5.6 ± 0.3 ^a	1.3 ± 0.2 ^a	2.4 ± 0.2 ^a	5.0 ± 0.4 ^a
CH5	7.5 ± 0.5 ^b	8.2 ± 0.7 ^{bc}	7.6 ± 0.5 ^d	5.0 ± 0.4 ^c	7.3 ± 0.2 ^{bc}
CH10	7.8 ± 0.5 ^b	7.0 ± 0.5 ^b	8.1 ± 0.2 ^d	5.0 ± 0.3 ^c	7.6 ± 0.3 ^{bc}
CH15	8.6 ± 0.8 ^b	8.6 ± 0.7 ^c	7.9 ± 0.3 ^d	4.1 ± 0.3 ^b	7.6 ± 0.4 ^{bc}
CH30	9.2 ± 0.6 ^b	7.3 ± 0.3 ^b	6.1 ± 0.4 ^c	5.3 ± 0.5 ^c	6.9 ± 0.3 ^b
CH50	9.3 ± 0.5 ^b	6.7 ± 0.5 ^{ab}	5.3 ± 0.2 ^c	2.8 ± 0.2 ^a	5.8 ± 0.4 ^{ab}

n = 10, for each bread type. The values represent means ± standard deviation. The values in a column with different letters are significantly different ($p < 0.05$).