

Supplementary material S1: Level I evaluation examples in the agro-alimentary sector related to local endemic plants of Crete, Greece (223 taxa), Mediterranean coast-Rif of Morocco (94 taxa) and Tunisia (92 taxa) with explanations, guidelines, data sources used, and scoring per attribute

Level I – Evaluation of the potential of a taxon in the agro-alimentary sector

Attribute 1: Food additive potential (Use for alimentary or flavouring purposes)

Guidelines: Review botanical, pharmacognostic literature and ethnobotanical data; additionally, consultation with experts and/or interviews with elderly people / Yes = documented use as food, spice or condiment; Possible = other similar species in the same genus are known for edible uses; Under investigation = Test/Study in progress; No = Unknown or no data

Data sources: Juan et al. 2004, EMA 2013, 2015, 2016; PFAF 2021, best expert judgment and estimation based on literature.

Score 6: Taxa that are traditionally or currently used as food additives, e.g., *Origanum microphyllum*, *O. dictamnus* (EMA 2013, Krigas et al. 2015, Stikoudi et al. 2016) and *Centaurium erythraea* subsp. *bifrons* (EMA 2015). **Score 4:** Taxa that are potentially used as food additives, e.g., *Allium bourgeau* subsp. *creticum*, *Muscari spreitzenhoferi* and *Teucrium gypsophilum*. **Score 3:** Taxa with suspected food additive value, e.g., *Helichrysum heldreichii*. **Score 0:** Taxa without known food additive value, e.g., *Bellevalia sitiaca* and *Festuca rifana*.

Attribute 2: Beverage potential (Use as tea infusion, tisane or decoction)

Guidelines: Review botanical, pharmacognostic literature and ethnobotanical data; additionally, consultation with experts and/or interviews with elderly people / Yes = documented use; Possible = known use in other similar species of the same genus (congeners); Under investigation = only few have tried or test in progress (not well established use); No = No data

Data sources: EMA 2012, 2013, 2016, Krigas et al. 2015, Leonidou 2016, Stikoudi et al. 2016; additionally, best expert judgment and PFAF 2021.

Score 6: Taxa that are traditionally used as beverages, e.g., *Sideritis syriaca* subsp. *syriaca* (EMA 2016), *Origanum dictamnus* (EMA 2014, 2016, Krigas et al. 2015, Leonidou et 2016, Stikoudi et al. 2016) and *Centaurium erythraea* subsp. *bifrons* (EMA 2012). **Score 4:** Taxa that are potentially used as beverages, e.g., *Origanum microphyllum* and *Stachys fontqueri* (Leonidou 2016). **Score 3:** Taxa with suspected beverages value, e.g., *Helichrysum doerfleri* (N. Krigas, personal communication based on a PhD thesis). **Score 0:** Taxa without known beverage value, e.g., *Anthemis filicaulis* and *Sonchus fragilis*.

Attribute 3: Aromatic properties (Perceived volatile constituents)

Guidelines: Review botanical, pharmacognostic literature and ethnobotanical data; additionally, consultation with experts and/or interviews with elderly people / Yes = aromatic character; Uncertain / Ambiguous = possibly aromatic or controversial data; No = No aromatic character

Data sources: Ait Igri, 1990; El Oualidi et al., 2002 and internet survey; Best expert judgment based on empirical knowledge

Score 6: Taxa with aromatic properties, e.g., *Abies marocana* (Ait Igri, 1990), *Teucrium grosii* and *Origanum dictamnus*. **Score 1:** Taxa with uncertain aromatic properties, e.g., *Ferulago thyrsiflora* and *Centaurium barrelieroides*. **Score 0:** Taxa without aromatic properties, e.g., *Tulipa cretica* and *Acis tingitana*.

Attribute 4: Type of aroma (Perceived basic type of aroma)

Guidelines and data sources: Based on literature sources or according to personal smell assessment of the evaluators; additionally, best expert judgement; Ait Igri, 1990 and internet survey.

Score 6: Taxa with pleasant aroma, e.g., *Origanum dictamnus*, *Abies marocana* and *Salvia interrupta* subsp. *pau*. **Score 4:** Taxa with pungent aroma, e.g., *Calamintha cretica*. **Score 3:** Taxa with indifferent-light aroma, e.g., *Teucrium alpestre*. **Score 1:** Taxa with another aroma compared to previous scores, e.g., *Scutellaria hirta* and *Xiphion rutherfordii*. **Score 0:** Taxa with bad smelling or without smelling, e.g., *Carlina diae*.

Attribute 5: Wild edible green (Alimentary value as wild edible green)

Guidelines: Review botanical and ethnobotanical data; additionally, consultation with experts and/or interviews with elderly people / Yes = documented use as wild edible green; Possible = known edible use in other similar species of the same genus (congeners); Under investigation = only few have tried or test in progress (not well established use); No = No data

Data sources: Crete - Athanasiou 2014, Koutsos 2015, Lampraki 2000, Papiomitoglou & Nikitidis 2011, Papoulas 2006, Psaroudaki 2012, PFAF 2021; additionally, best expert judgment based on similar edible species.

Score 6: Taxa with documented edible value, e.g., *Campanula pelviformis*. **Score 4:** Taxa that are potentially edible, e.g., *Allium platensis*, *Malva vidalii* and *Rumex brachypodus*. **Score 3:** Taxa with suspected edible value (no case). **Score 1:** Taxa with uncertain-ambiguous edible value, e.g., *Ferulago thyrsiflora*. **Score 0:** Taxa without known edible value, e.g., *Carlina diae* and *Xiphion rutherfordii*.

Attribute 6: Spicy element (Savoury, flavouring and/or beneficial value)

Guidelines and data sources: Review botanical and ethnobotanical data; additionally, consultation with experts and/or interviews with elderly people / Yes = documented use as spicy element; Possible = known use as spice in other similar species of the same genus (congeners); Under investigation = only few have tried or test in progress (not well-established use); No = No data

Score 6: Taxa that are traditionally used as spice, e.g., *Origanum microphyllum* and *Centaurium erythraea* subsp. *bifrons*. **Score 4:** Taxa that can be potentially used as spice, e.g., *Thymbra calostachya* and *Teucrium rufanum*. **Score 3:** Taxa with suspected value as spicy elements (no case). **Score 1:** Taxa with uncertain-ambiguous value as spicy elements, e.g., *Nepeta sphaciatica*. **Score 0:** Taxa without documentation, e.g., *Anthemis samariensis* and *Vicia cedretorum*.

Attribute 7: Bee attraction (Apicultural value)

Guidelines: Review literature; additionally, consultation with experts and/or interviews with elderly people / Yes = Plant used for bee/pollinator attraction;

Possible = Similar species of the same genus (congener) is used for bee/pollinator attraction; Under investigation = Suspected bee/pollinator attraction or observation in progress; Uncertain/Ambiguous = Controversial information; No = No data

Data sources: Royal Horticultural Society

(www.rhs.org.uk/science/conservation-biodiversity/wildlife/plants-for-pollinators)

Score 6: Taxa that could attract pollinators including bees, e.g., *Centaurea argentea* subsp. *chionantha*, *Centaureum erythraea* subsp. *bifrons* and *Teucrium gypsophilum*.

Score 4: Taxa that could potentially attract pollinators including bees, e.g.,

Convolvulus vidalii. **Score 3:** Taxa for which pollinator/bee attraction ability is

suspected (no case for Crete). **Score 1:** Taxa for which pollinator/bee attraction

ability is uncertain, e.g., *Scorzonera mollis* subsp. *idaea*. **Score 0:** Taxa with no documentation on pollinator/bee attraction, e.g., *Cyclamen confusum* and *Festuca rufana*.

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