

Figure S1. Interaction plots for the baking loss, diameter and height of (a) green-lentil- and (b) red-lentil-based cookies. Data markers represent means. Vertical bars denote 95% confidence intervals (n=12). XY: xylitol, IN: inulin, WP: whey protein isolate.

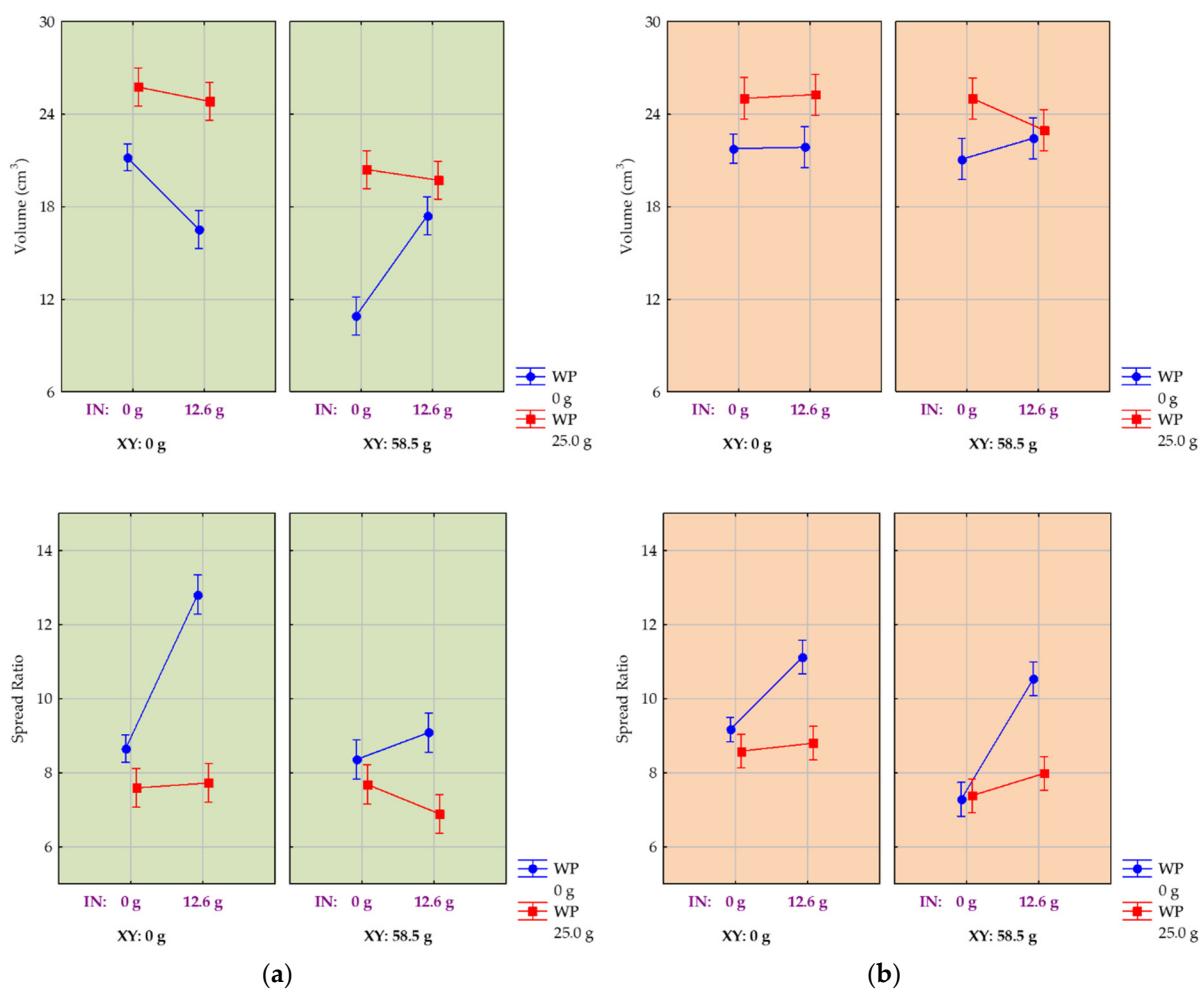


Figure S2. Interaction plots for the volume and spread ratio of (a) green-lentil- and (b) red-lentil-based cookies. Data markers represent means. Vertical bars denote 95% confidence intervals (n=12). XY: xylitol, IN: inulin, WP: whey protein isolate.

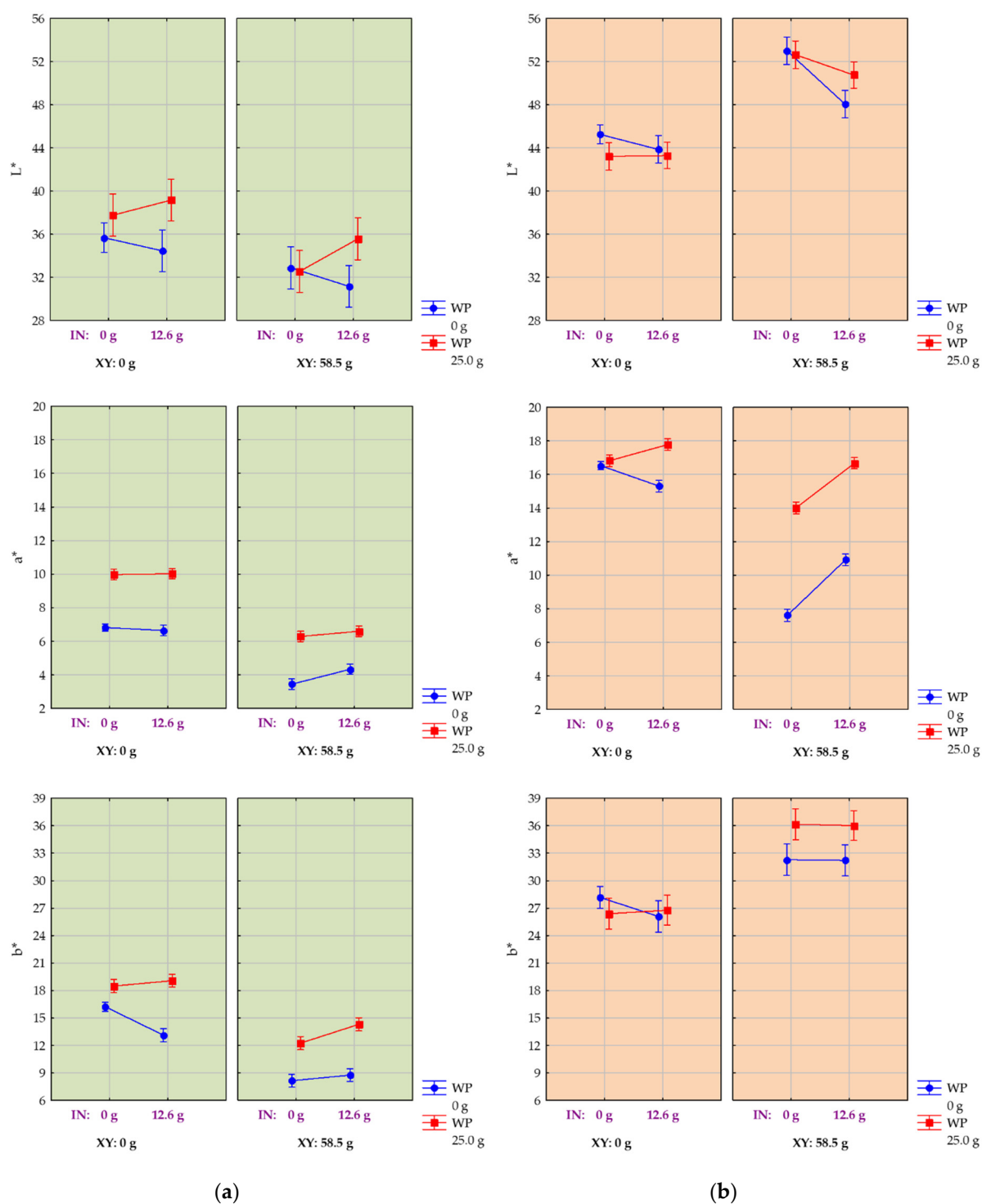


Figure S3. Interaction plots for the color parameters of (a) green-lentil- and (b) red-lentil-based cookies. Data markers represent means. Vertical bars denote 95% confidence intervals (n=12). XY: xylitol, IN: inulin, WP: whey protein isolate.

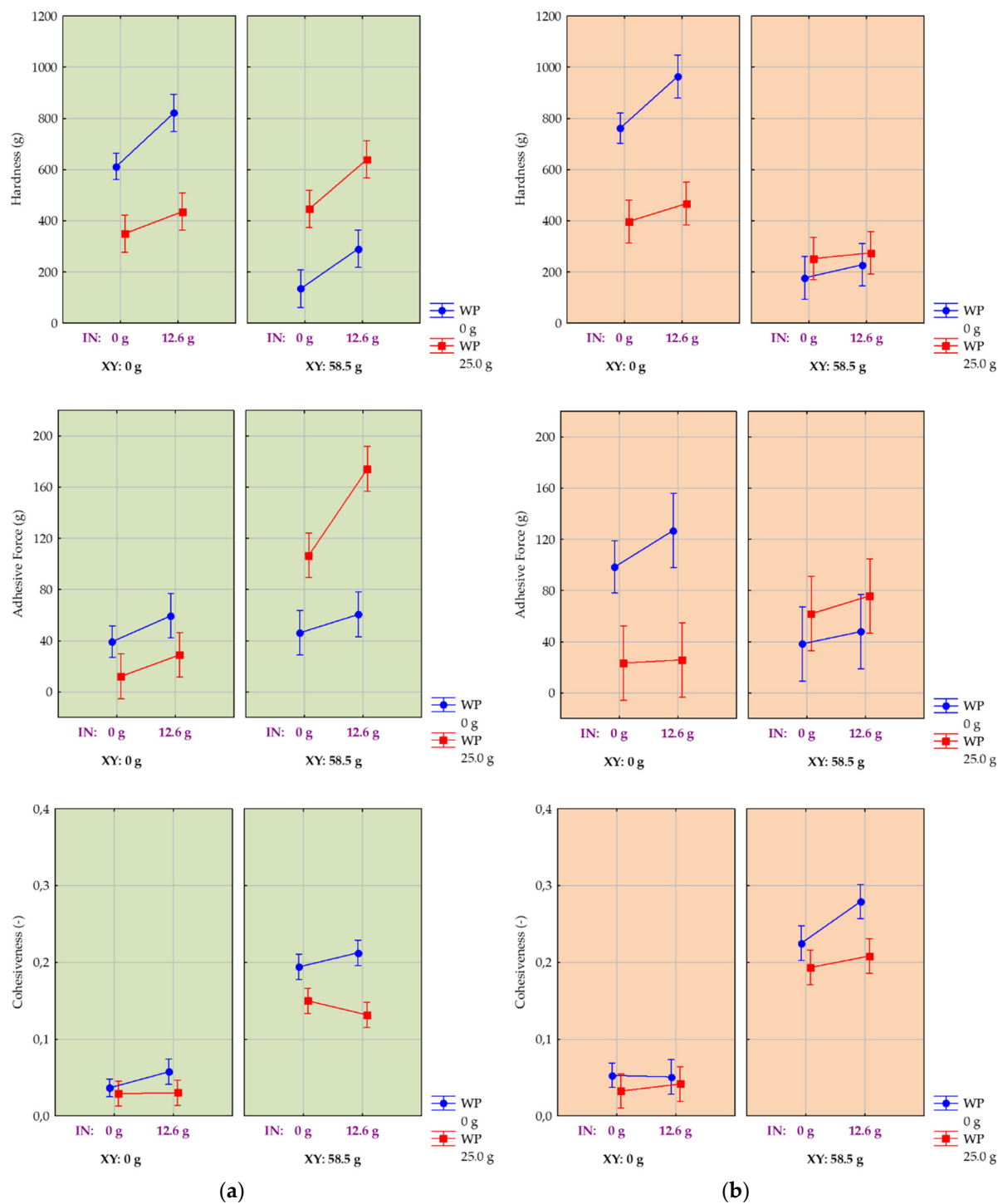


Figure S4. Interaction plots for the textural properties of (a) green-lentil- and (b) red-lentil-based cookies. Data markers represent means. Vertical bars denote 95% confidence intervals (n=12). XY: xylitol, IN: inulin, WP: whey protein isolate.

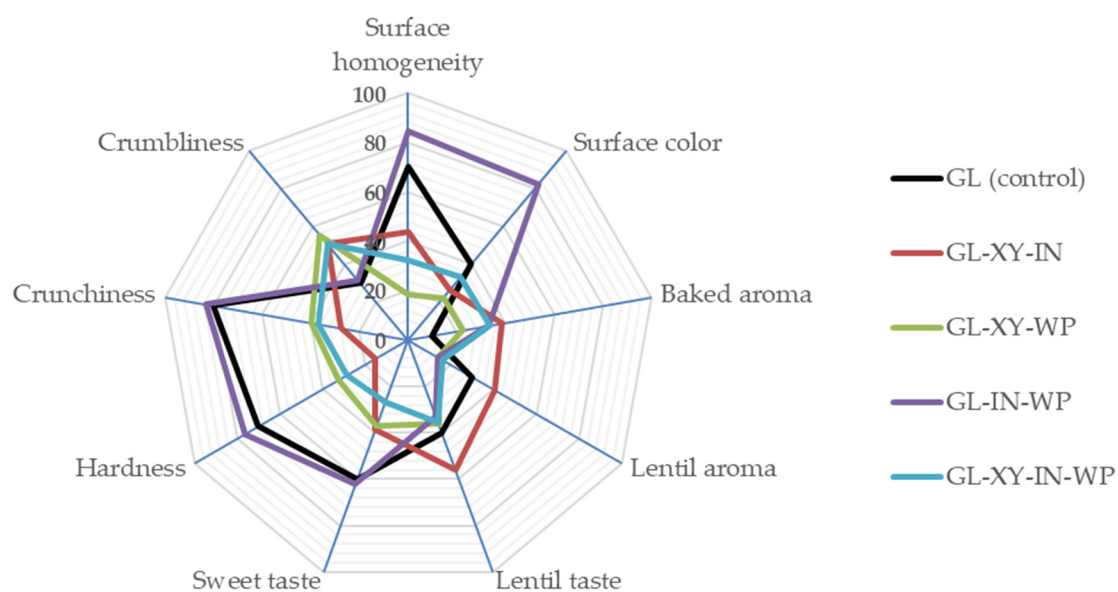


Figure S5. Sensory profile of green-lentil-based cookies. The values are the average from thirteen panelists. GL: green lentil, XY: xylitol, IN: inulin, WP: whey protein isolate.

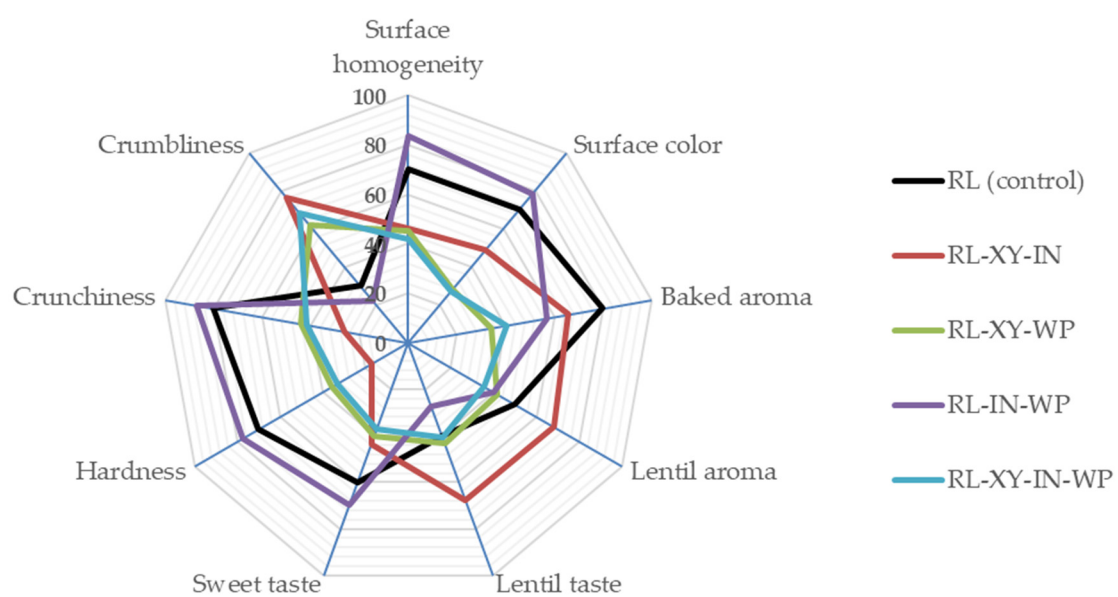


Figure S6. Sensory profile of red-lentil-based cookies. The values are the average from sixteen panelists. RL: red lentil, XY: xylitol, IN: inulin, WP: whey protein isolate.