

Table S1: Nutritional composition of pea flour by different pre-treatments.

	W	C	P	N
Energy (Kcal)	367	334	339	344
Fats (g)	3.3	1.7	2.4	2.1
Saturated fat (g)	0.2	0.3	0.4	0.4
Carbohydrates (g)	76.7	50.6	52.9	53.0
Sugars (g)	1.7	2.9	2.8	2.4
Fibers (g)	1.7	7.8	9.2	9.4
Proteins (g)	10.0	25.2	21.9	23.9
Salt (g)	0.01	0.01	0.01	0.01

Note: W= control wheat flour, C= conventional, P= Pre-cooked, N= soaked under pressure-streamed.

Table S2: Changes in moisture content, firmness, and cohesiveness during storage

	0	1	3	7
Moisture content				
W	40.96±0.33a	41.13±0.13a	40.87±0.29a	41.94±1.15a
C10	42.57±0.06a	42.32±0.29ab	41.9±0.25b	40.98±0.29c
C20	42.73±0.4ab	43.46±0.12a	42.55±0.04b	40.85±0.35c
C30	42.93±0.24a	43.51±0.3a	42.36±0.39a	40.94±0.44b
C50	43.19±0.09bc	44.47±0.07a	43.6±0.6ab	42.34±0.17c
P10	41.5±0.23c	43.19±0.36a	42.37±0.36bc	42.89±0.21ab
P20	42.96±0.13ab	44.8±0.16a	43.69±0.57bc	44.2±0.22ab
P30	44.37±0.82b	46.1±0.14a	45.51±0.31ab	45.38±0.18ab
P50	47.9±0.04b	49.28±0.17a	48.42±0.4a	47.53±0.48b
N10	43±1.35a	42.15±0.12a	42.09±0.14a	41.82±0.39a
N20	43.47±0.27a	42.56±0.01a	43.29±0.12a	42.78±0.05a
N30	43.2±0.11a	43.33±0.12a	43.71±0.17a	43.31±0.31a
N50	44.62±0.13a	46.02±0.04a	44.93±0.19a	44.5±3.66a
Firmness				
W	2.81±0.91c	2.66±1.41d	6.39±1.85b	7.35±3.54a
C10	3.21±1.33c	6.39±1.85b	7.45±1.59a	10.07±5.29ab
C20	8.16±1.03d	13.87±2.27c	16.32±5.23b	22.72±3.82a
C30	13.62±1.53d	19.11±3.52b	27.39±5.99b	35.64±4.36a
C50	24.34±3.52d	38.20±4.44a	39.54±5.76a	33.66±6.42b
P10	2.77±0.9c	5.07±1.93d	17.92±6.96a	8.41±3.13ab
P20	5.65±1.71d	10.96±2.04c	19.60±4.25a	9.69±4.12b
P30	7.14±1.34d	17.68±3.15b	22.37±3.87a	11.50±3.06c
P50	15.11±1.89c	38.04±3.65a	32.91±2.94b	12.29±2.82d
N10	4.23±1.09c	3.74±1.37c	7.82±2.75b	9.51±2.54a
N20	5.32±1.44d	8.86±3.07c	15.88±2.64b	20.23±4.29a
N30	9.72±1.18c	20.48±3.24b	20.65±3.19b	30.13±4.93a
N50	24.34±2.49d	32.01±2.67b	32.89±3.87b	44.52±6.61a
Cohesiveness				
W	0.66±0.04a	0.51±0.05b	0.42±0.02c	0.42±0.02c
C10	0.51±0.05a	0.47±0.03b	0.36±0.01c	0.35±0.04c
C20	0.48±0.03a	0.41±0.04ab	0.31±0.03bc	0.27±0.02c
C30	0.49±0.02a	0.33±0.02b	0.28±0.04c	0.28±0.04c
C50	0.39±0.02a	0.29±0.02b	0.28±0.02b	0.26±0.03b
P10	0.61±0.06a	0.43±0.03b	0.37±0.02c	0.31±0.04c
P20	0.59±0.03a	0.36±0.02b	0.31±0.01c	0.27±0.03c
P30	0.54±0.03a	0.35±0.02b	0.32±0.02b	0.27±0.02c
P50	0.44±0.02a	0.31±0.02b	0.33±0.04b	0.27±0.03b
N10	0.66±0.02a	0.46±0.02 b	0.27±0.03c	0.35±0.02c
N20	0.61±0.02a	0.40±0.04b	0.35±0.03b	0.29±0.02
N30	0.54±0.03a	0.35±0.03b	0.32±0.049b	0.28±0.02b
N50	0.44±0.01a	0.36±0.03b	0.34±0.03b	0.27±0.03c