

Supplementary Material

Table S1. Bread recipes. cY-B, control bread; SD0-B, control sourdough bread, containing sourdough without grape pomace (SD0); SD5-B, bread containing sourdough added of 5% grape pomace (SD5).

% (w/w)	cY-B	SD0-B	SD5-B
Water	37.5	28.13	28.13
Wheat flour	62.5	46.87	46.87
SD5	0	0	25
SD0	0	25	0
Baker's yeast	2	2	2

Table S2. Nutritional characteristics of the breads: cY-B, control bread, leavened with 2% w/w baker's yeast; SD0-B, control sourdough bread, containing 25% w/w of the SD0 sourdough, and leavened with 2% w/w baker's yeast; SD5-B, a sourdough bread containing 25% w/w of the SD5 sourdough, and leavened with 2% w/w baker's yeast.

	cY-B	SD0-B	SD5-B
Moisture (%)	27.2 ± 1.3 ^a	27.4 ± 2.0 ^a	27.1 ± 1.1 ^a
Proteins (%)	8.68 ± 0.38 ^a	8.68 ± 0.48 ^a	8.71 ± 0.45 ^a
Lipids (%)	0.87 ± 0.10 ^a	0.87 ± 0.08 ^a	0.95 ± 0.09 ^a
Carbohydrates (%)	61.63 ± 0.36 ^a	61.63 ± 0.42 ^a	60.05 ± 0.19 ^b
Dietary fibers (%)	2.17 ± 0.14 ^b	2.37 ± 0.11 ^b	2.82 ± 0.09 ^a
Ash (%)	0.52 ± 0.2 ^a	0.52 ± 0.1 ^a	0.60 ± 0.02 ^a
Energy Value (kJ/100g)	1209 ± 13 ^a	1209 ± 6 ^a	1203 ± 7 ^a

The data are the means of three independent analysis ± standard deviations (n = 3).

^{a-b}Values in the same row with different superscript letters differ significantly (P < 0.05).