



Figure S1: Evolution of (a) sucrose, (b) glucose, (c) fructose, and (d) maltose concentrations in pastry samples with 8% yeast and with or without margarine as a function of time (min) during pastry production. Concentrations are expressed on flour dry matter base (% w/w dm flour). The start of mixing is defined as $t = 0$. Vertical bars represent standard deviations of duplicate measurements.