Supplementary Tables

Table S1. Key vocabulary related to the production process of the selected fermented flatbreads: Somali *laxoox/canjeero,* Ethiopian *injera,* Sudanese *kisra,* and Southern Arabian *lahoh.*

	Sudanese *kisra*	**Ethiopian *injera/taita***	**Somali *laxoox/canjeero***	**Southern Arabian *lahoh***
Quernstone (saddle or rotary)		Mouthan (19th c.)	Mixdin (*saddle*) and cali (*grinding baton*)	Madhana (*Yemen*)
Batter mixing container	Jirdaal (*plastic*), kantuush al ajiin (*wooden, traditional*), garae (*squash, traditional*)			
Batter mixing instrument	*Mufraka*			
Fermentation container	*Khomara*	*Bohaka*	*Caga qoshka*	
Mixture of multiple grain/cereal/legume species			*Budo*	
Batter	*Ajiin*		*Qosh*	المغرفه *Ajeen*
Microbial starter	*Khmer*	*Irsho / Ersho*	*Dhanaanis*	*Dhanaanis* (Yemen) الشتايه *Al shataya* (Saudi Arabia)
Pre-gelatinized dough	N/A	*Absit*	*Cajiin*	*Shorba*
Griddle	*Doka / saj*	*Mitad* (*injera*) / *mogogo* (*taita*)	*Dhaawe / Bir canjeero*	*Dawa / sulla* (Yemen) الطاوه Al dawah (*Saudi Arabia*)
Cloth to spread oil or ghee across griddle surface			*Masaxaad*	*Masax* (Yemen)
Tool to pour batter onto griddle		*Jog* (Amharic); *Bourma* (Tigrinya)		
Tool to spread batter across griddle	*Ghegeriba/ gergeriba*			
Griddle lid		*Kidan / akimbalo / mog't*	*Halqaban / Doboolka bir canjeero*	

Bread storage container	*Raika* (made of date palm leaves)	*Mesob* (cylindrical, flat-bottomed, made of grass)	

Table S2. Binary matrix (0 = No; 1 = Yes) with 69 entries, based on key descriptors of fermented flatbreads.

		Sudanese ***kisra***	**Ethiopian** ***injera/taita***	**Somali** ***laxoox/canjeero***	**Southern Arabian** ***lahoh***
Bread appearance	Diameter 15-20 cm	0	0	1	1
	Diameter 20-30 cm	0	0	0	1
	Diameter 30-45 cm	1	0	0	0
	Diameter 50-60 cm	0	1	0	0
	Thickness 1-1.5 mm	1	0	0	0
	Thickness 2-4 mm	0	1	0	1
	Thickness 4-6 mm	0	1	1	1
	Presence of "eyes" on the surface	0	1	1	1
	Presence of a spiralized pattern on the surface	0	0	1	0
	Circular shape	0	1	1	1
	Same colour in the upper and underside	1	1	0	0
Bread texture	Spongy	0	1	1	1
Quality feature	Rollability and extensibility	1	1	1	1
	Large intraregional variation of its appearance	1	1	1	1
Primary ingredient (20th century)	Sorghum	1	0	1	1
	Teff	0	1	0	0
	Millet	0	0	0	0
	Wheat	0	0	0	0
Primary ingredient (today)	Sorghum	1	0	0	1
	Teff	0	1	0	0
	Millet	0	0	0	1
	Wheat	0	0	1	1
Secondary ingredient (today)	Sorghum	0	1	1	0
	Teff	0	0	1	0
	Millet	1	1	1	0
	Wheat	1	1	0	0
	Maize	0	1	1	1
	Barley	0	1	1	1
	Rice	0	1	0	0
	Cowpea	0	0	1	0
	Groundnut	0	0	1	0
Taste enhancers	Salt	0	1	1	1
	Sugar	0	0	1	0
Flavouring ingredients	Fenugreek	1	1	1	1
	Black cumin	1	0	1	0
	Coriander	1	0	1	0
	Za'atar	0	0	0	1
Nutritional composition	Protein 10-15 g/100 g d.m.*	1	1	1	1
	Fat 1-6 g/100 g d.m.	1	1	1	1

	Fiber <3 g/100 g d.m.	1	0	0	0
	Fiber 3-8 g/100 g d.m.	0	1	1	1
	Fiber >8 g/100 g d.m.	0	1	0	0
Batter density	Fluid	0	1	1	1
Purpose of batter use	Only for breadmaking	0	1	1	1
Fermentation	Multistep (double) fermentation	0	1	0	0
	Fermentation longer than one day	0	1	0	0
	Ambient temperature	1	1	1	1
	Use of microbial starter	1	1	1	1
	Use of pregelatinized dough	0	0	1	1
	Use of pregelatinized fermented dough	0	1	0	0
	Strong sourness	0	1	0	1
	Moderate sourness	1	0	1	1
Shaping and baking	Pouring with a circular motion	0	1	1	1
	Pouring with parallel strips or other ways	1	0	0	1
	On a circular griddle (cast iron, ceramic, aluminum, nonstick)	1	1	1	1
	On a metal sheet	1	0	0	0
	Flipping (baking on two sides)	0	0	0	0
	Using a lid	0	1	1	0
Consumption pattern	At breakfast	1	1	1	1
	At lunch	1	1	1	1
	At dinner	1	1	1	1
	Preferably at breakfast	0	0	1	0
	Served under other food	1	1	0	1
	Served alongside other food	1	1	1	1
	Served with savory dishes	1	1	1	1
	Served with sweet dishes	0	0	1	1
Social function	In addition to being eaten on a regular basis, eaten on special occasions	1	1	1	1
Production capacity and organization	Small-scale artisanal production	1	1	1	1
	Central role of women in bread making	1	1	1	1

*d.m. = dry matter