

# Effect of Supplementation of Flour with Fruit Fiber on the Volatile Compound Profile in Bread

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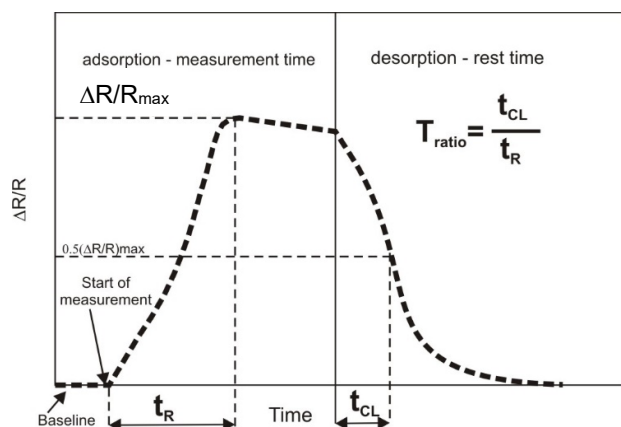
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**Figure S1.** Scheme of a typical sensorgram for MOS sensors with ratio of reaction times of  $t_R$  and  $t_{CL}$ , marked on the graph.