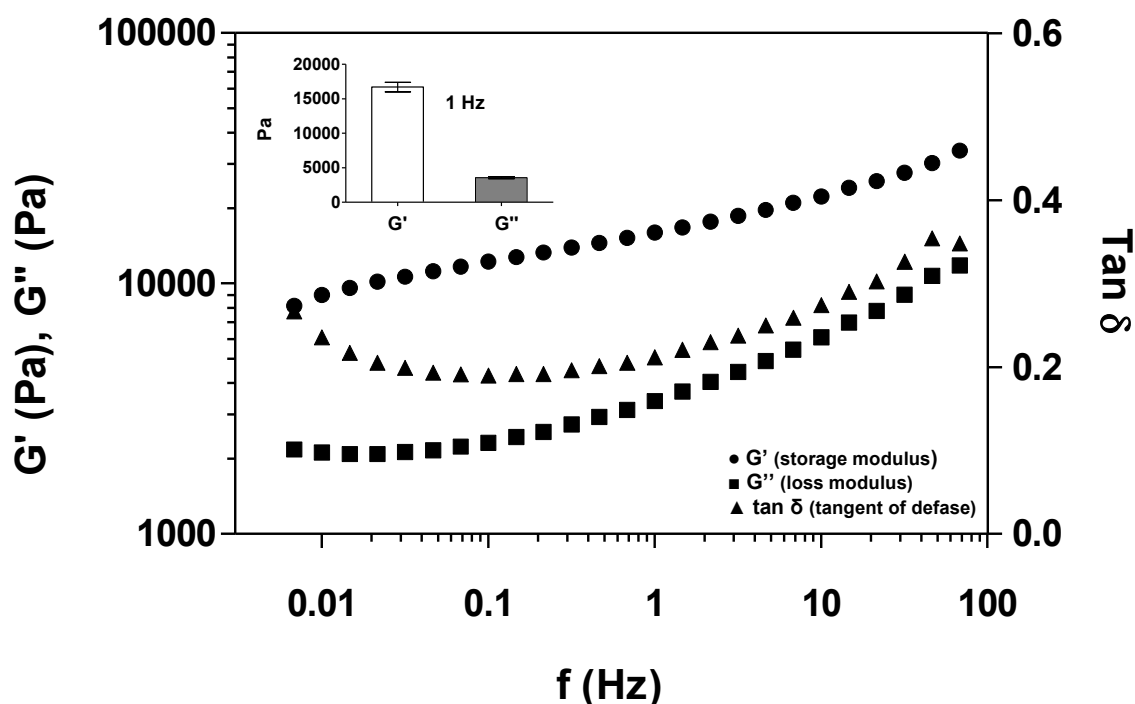


Figure S1



Inserted graph shows G' (white bar) and G'' (grey bar) at 1 Hz. Values are expressed as mean $\pm$ standard error of the mean.

Fig. S1 presents the dynamic mechanical analysis of the dough. G' value stays above G'' at every tested frequency. At very low-frequency values, 0-0.05 Hz, $\tan \delta$ decreases when the frequency increases, then it remains practically constant (0.05-0.2 Hz), and increases at higher frequencies. These results agree with those informed by Pedersen *et al.* (2004). The increasing viscous properties at high frequencies could be determined by the fat phase in the dough. The inserted graph in Figure 1 shows G' and G'' values at a frequency of 1 Hz, where $\tan \delta$ was 0.212. These values were taken as an internal control to make the cookies dough.

Pedersen, L., Kaack, K., Bergsøe, M.N. & Adler-Nissen, J. (2004). Rheological properties of biscuit dough from different cultivars, and relationship to baking characteristics. *Journal of Cereal Science*, **39**, 7–46.