

Baking process

Mechanical mixing of flour, water and yeast for 4-5-minutes

→ 1st yeast (chariot)

First leavening (19°C, 18 h)

Refreshment preparation

Added to chariot

G20%: Water, flour, malt, salt and 230g of goji puree

Control: Water, flour, malt and salt

G40%: Water, flour, malt, salt and 416g of goji puree

Second leavening (26°C, 60 min)

Shaping and Scaling
(Manual quartering – size: 15 x 9 x 3.8 cm; weight: 135 g)

Baking (230°C, 15 min)

Figure S1. Flowchart of “Ciabatta” bread and enriched bread preparation

Table S1 - Sensory descriptors list

Category	Descriptor	Definition
Appearance	General appearance	Presence and intensity of alveoli in crumb
	Alveoli	
	Crust colour	
	Crumb colour	
	Surface cracking	
Olfactory	Fragrance	Product typical flavor intensity
	Toasted	
	Cereal	
	Yeast	
	Stale/Rancid	
	Pungent	
Taste	Salty	Product typical taste intensity
	Sweet	
	Bitter	
	Acid	
	Toasted	
	Cereal	
	Yeast	
Stale/Rancid		
Texture	Gumminess	
	Crunchiness	
	Cohesivity	
	Hardness	
	Springiness	