

1 **Table S3.** Mold contamination during 14 days of incubation at room temperature of bread slices manufactured with wheat flour fortified with apple
 2 by-products (ABP). Raw ABP (raw-ABP), and chemically acidified ABP (CA-ABP) and ABP-fermented, which were previously incubated at 30°C
 3 for 48 h. Fermentation (ABP-fermented) was with the selected binary culture of *Weissella cibaria* PEP23F and *Saccharomyces cerevisiae* AN6Y19.
 4 Raw-, CA- and Fermented-ABP were added at concentrations of 5 and 10% (w w⁻¹ of flour). Baker's yeast wheat bread (BY), manufactured without
 5 addition of ABP, was the control. Data are the means (± SD) of three independent experiments analyzed in triplicate. Data were subjected to one-
 6 way ANOVA followed by Tukey's procedure at P < 0.05.

| Moulds contamination (%)* | | | | | | | |
|---------------------------|------|---|--|--|---|---|--|
| Storage (days) | BY | Raw-ABP (5% w w ⁻¹ of flour) | Raw-ABP (10% w w ⁻¹ of flour) | CA-ABP (5% w w ⁻¹ of flour) | CA-ABP (10% w w ⁻¹ of flour) | Fermented-ABP (5% w w ⁻¹ of flour) | Fermented-APB (10% w w ⁻¹ of flour) |
| 11 | – | – | – | – | – | – | – |
| 12 | + | + | + | + | + | + | + |
| 13 | + | + | ++ | + | + | + | + |
| 14 | ++++ | ++++ | +++++ | ++++ | +++ | +++ | + |

7 *Contamination was determined as the percentage of the surface covered by the visible micelia of molds, scored as follows: –, 0% contamination of
 8 the slice surface; +, 1–5% contamination of the slice surface; ++, 6–10 % contamination of the slice surface; +++, 11–20 % contamination of the
 9 slice surface; +++++, 21–30% contamination of the slice surface; ++++++, 31 – 40% contamination of the slice surface.

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