

**Supplementary Table S1.** Drying cycle used for making pasta.

CYCLE	VENTILATION			RECOVERY		
	Temperature (°C)	U.R.%	Time (min)	Temperature (°C)	U.R.%	Time (min)
1	55	85	3	55	85	2
2	55	85	3	55	85	2
3	55	70	3	55	70	4
4	55	70	3	40	65	8
5	55	70	3	40	60	10
6	55	70	3	40	60	10
7	55	70	3	40	55	10
8	55	70	3	40	55	12
9	55	70	3	40	55	12
10	55	70	3	40	55	12
11	55	70	3	40	55	12
12	55	70	3	40	55	14
13	55	70	3	40	50	14
14	55	70	3	40	50	16
15	55	70	3	40	50	16
16	55	70	3	40	50	16
17	55	65	3	40	50	16
18	55	65	3	40	50	18
19	55	65	3	40	50	18
20	55	65	3	40	45	18
21	55	65	3	40	45	18
22	55	60	3	35	45	18
23	55	60	3	35	45	18
24	50	55	3	35	45	18
25	45	55	3	35	15	18
26	40	40	3	15	15	10
27	15	10	20	15	10	20
28	15	10	20	15	10	20

**Supplementary Table S2.** List and definition of the attributes used for the sensory analysis made on pasta samples.

<b>Attributes</b>	<b>Abbreviation</b>	<b>Definition</b>	<b>Reference</b>
<i>Visual</i>			
Color heterogeneity	CH	Heterogeneity of the pasta color evaluated after cooking	[7]
Texture	TE	Uniformity of the pasta texture at visual inspection	[49]
Stacking	ST	The degree of piece to piece adhesion	[50]
<i>Odor</i>			
Intensity	OI	Odor intensity of pasta	[7]
Pungent	OP	Odor pungent of pasta	
<i>Flavour</i>			
Pungent	PF	Flavour pungent of pasta	[51]
Delicate	DF	Flavour delicate of pasta	
Legume	L	Flavor of lentils, beans, chickpeas, etc.	[51]
Whole	W	Flavor of whole-wheat flour, buckwheat	
Toasted	TO	Grilled and toasty flavor	This study
Sapidity	S	Sapidity taste	
<i>Texture</i>			
Chewability	CHE	The mouthfeel sensation of labored mastication due to sustained, elastic resistance from the sample.	[49]
General acceptability	GA	Overall appreciation	This study