

**Table S2.** Training schedule for descriptive sensory evaluation of the flatbread samples.

Session	Hour	Objective	Activity
Introduction	2	To introduce the nature of the sensory evaluation procedure and flatbread preparation method	<ol style="list-style-type: none"> <li>1. The sensory evaluation method (descriptive sensory evaluation was explained to the panelists.</li> <li>2. Panelists were shown how to prepare flatbread for evaluation.</li> <li>3. Explain how to use the equipment.</li> <li>4. The panelist received written instructions, a copy of a video on flatbread preparation and equipment after this session.</li> </ol>
Training	1	To generate descriptors for the flatbreads	<ol style="list-style-type: none"> <li>5. The panel were presented with eight different single flours (FSorg, XFSorg, WRC, DRC, WWC DWC ,WH and cassava starch) to prepare flatbread following the standard method provided to them.</li> <li>6. They evaluated and generated descriptors for the flatbreads.</li> </ol>
	1		<ol style="list-style-type: none"> <li>7. Online discussions among panelists to agree on descriptors that were identified.</li> </ol>
	2	To generate the final list of descriptors and familiarized with attributes defined	<ol style="list-style-type: none"> <li>8. The list of attributes was adjusted through discussion to obtain a final list.</li> <li>9. Terms used to discriminate flatbreads were defined and scale anchors and references also developed for descriptors.</li> </ol>
	2	To introduce scaling for the descriptors	<ol style="list-style-type: none"> <li>10. Panelist received references for anchoring scale of each descriptor.</li> <li>11. Consensus discussion on the references to anchor the scales</li> <li>12. Panelists were trained to use the intensity scale.</li> </ol>
	2	To familiarize with the evaluation process	<ol style="list-style-type: none"> <li>13. The panel evaluated flatbread samples in a test situation.</li> <li>14. Four flour samples (WWC, DRC, CS-DWC and XFSorg) coded with three-digit numbers collected.</li> <li>15. The flour samples were prepared into flatbreads and evaluated in duplicate.</li> <li>16. Also, DWC, XFSorg-WWC, XFSorg-CS-DWC were prepared and evaluated as in step 13-14</li> </ol>
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Final evaluation	2 (15 sessions)		<ol style="list-style-type: none"> <li>17. Nineteen flour samples and cassava starch (not reported here) were prepared as flatbreads and evaluated in triplicate during 15 sessions.</li> <li>18. Panelist received three sets of flour samples to prepared flatbreads for the three evaluation days per week. Each sample set (comprised of four flour samples assigned a three-digit code), batter and evaluation cups were date-coded for each evaluation day. Panelists prepared and uploaded photos of the prepared flatbread samples prior to evaluation.</li> </ol>

\*Please refer to Table 1 for the description of the flatbread samples