

Supplementary Table S1. Proximate flours contents.

Flour types	Protein (%)	Carbohydrates (g)	Fiber (g)	Fats (g)
Rice¹	7.0	79.0	1.0	0.5
Maize²	8.5	76.1	2.1	1.3
Algae³	31.0	3.1	49.0	8.1

Commercial organic flours from: ¹rice (Molino Rossetto SpA, Pontelongo, Italy), ²maize (Molino Rossetto SpA, Italy), ³algae – Spirulina (Erbavoglio Production Srl, San Zeno Naviglio, Brescia).

Supplementary Table S2. Dough formulations.

Dough types	Rice¹ (g)	Maize² (g)	Algae³ (g)	Sourdough (g)	NaCl (g)	sterile water (ml)	HPMC⁴ (g)
A	308.61	75.20	15.87		4.00	340.00	5.60
YA+	246.88	60.16	12.70	140.00 ⁵	3.20	272.00	4.48
S	309.40	90.60			4.00	340.00	5.60
YS+	255.52	64.77		140.00 ⁶	3.20	272.00	4.48

Commercial organic flours from: ¹rice (Molino Rossetto SpA, Pontelongo, Italy) ²maize (Molino Rossetto SpA, Italy), ³algae – Spirulina (Erbavoglio Production Srl, San Zeno Naviglio, Brescia); ⁴HPMC = Hydroxy propyl methyl cellulose (Bioline Integratori, Canaro, Italy); ⁵LAB fermented algae enriched dough; ⁶LAB fermented maize/rice dough

Supplementary table S3. pH values

Sample	Baseline		End of fermentation	
SX	6.24	± 0.04 ^c	4.70	± 0.08 ^b
SL	5.35	± 0.04 ^b	3.60	± 0.08 ^a
SY	5.95	± 0.03 ^c	4.92	± 0.15 ^b
AX	6.27	± 0.05 ^c	5.35	± 0.17 ^b
AL	5.22	± 0.04 ^c	4.04	± 0.12 ^a
AY	6.16	± 0.03 ^c	4.98	± 0.21 ^b
YS	5.80	± 0.03 ^c	5.92	± 0.06 ^c
YS+	5.29	± 0.09 ^b	4.22	± 0.09 ^a
YA	6.11	± 0.07 ^c	5.05	± 0.11 ^c
YA+	5.08	± 0.12 ^b	4.31	± 0.15 ^a

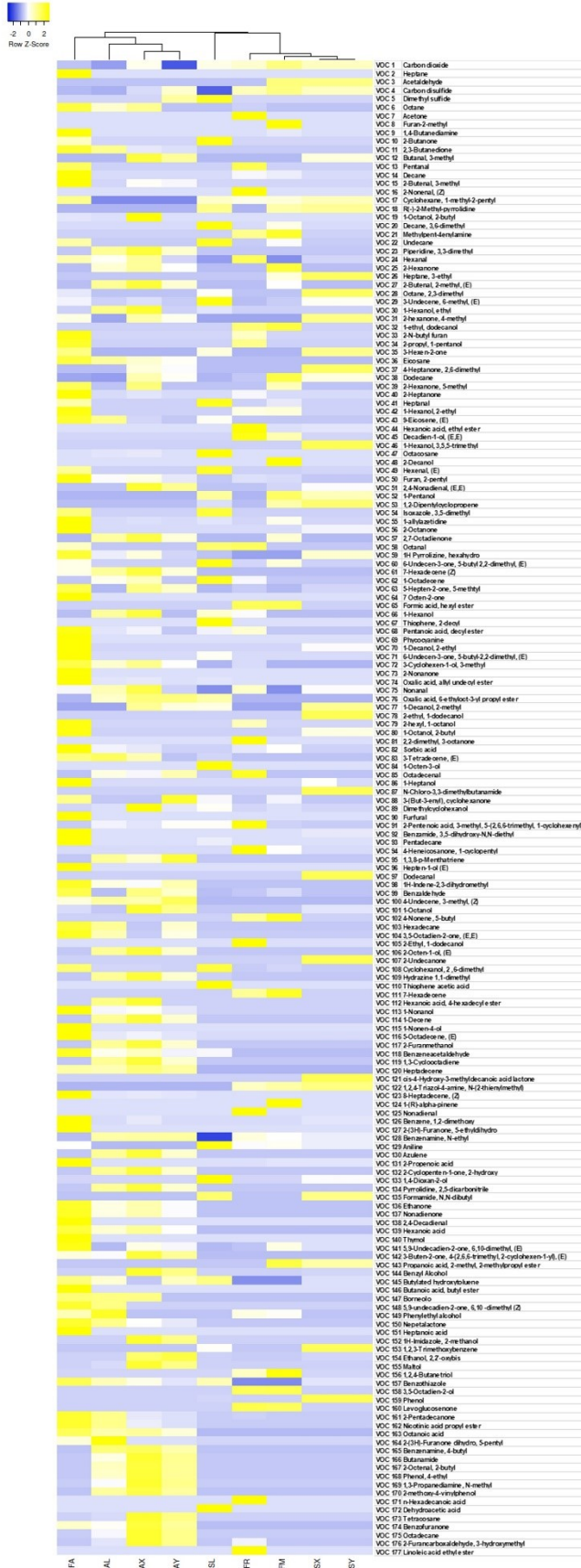
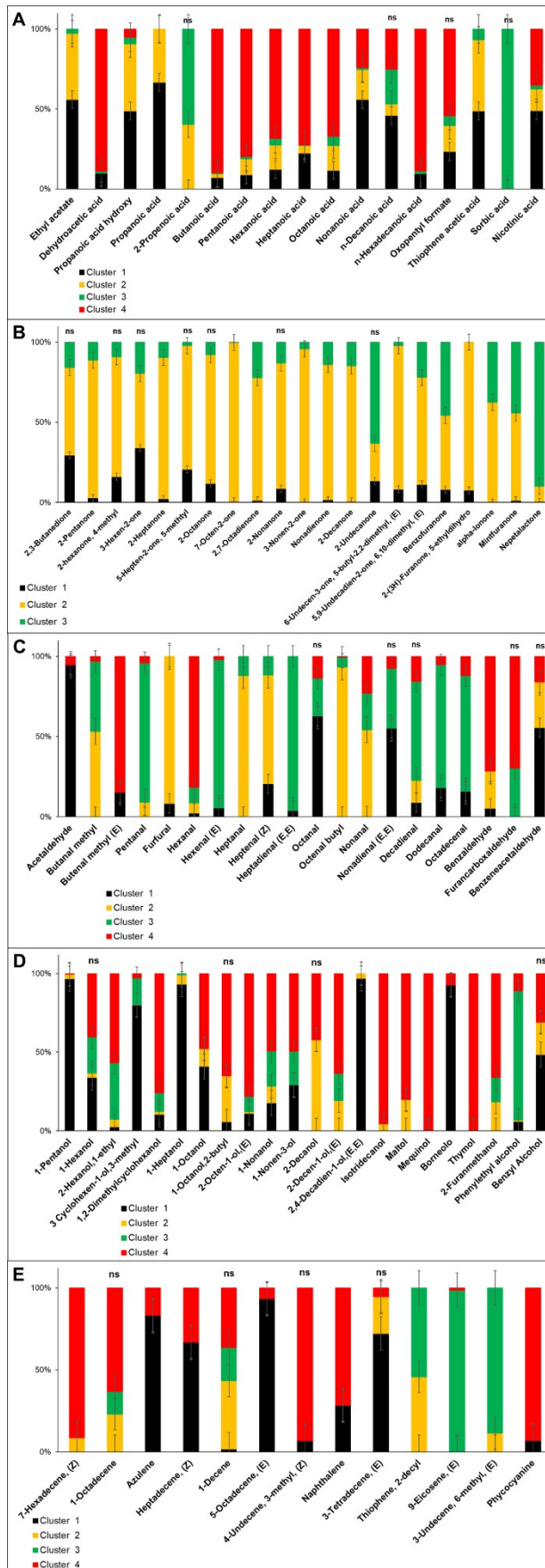
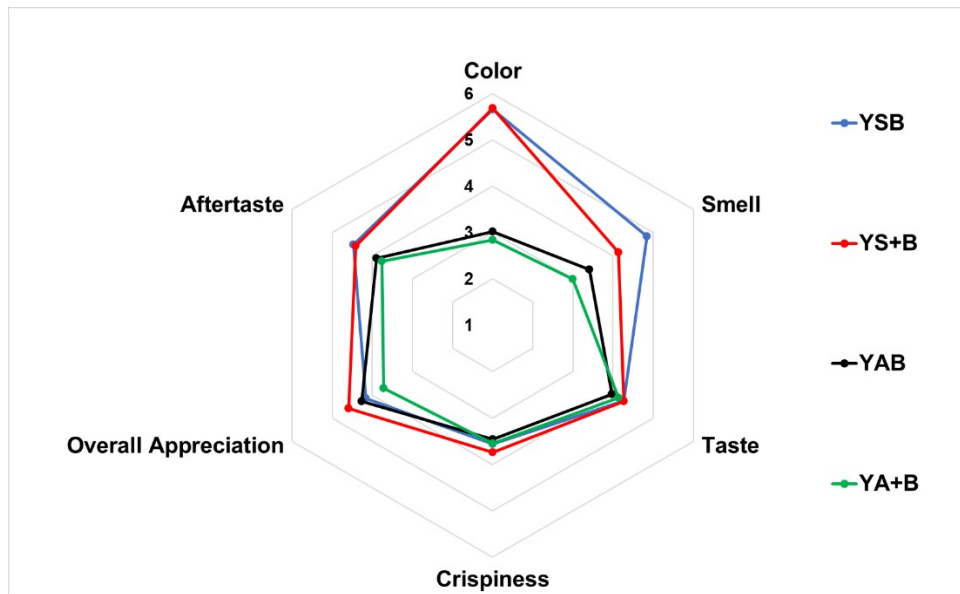


Figure S1. Heatmap of relative quantification by SPME GC-MS of means of VOCs of not fermented samples. Pearson dendrogram and complete linkage on independent variables. FA = Flours of Algae; FM = Flours of Maize; FR = Flours of Rice; AL, AX, AY = Algae type not fermented doughs; SL, SX, SY = Standard type not fermented doughs.



Supplementary Figure 2. K-means ($p < 0.01$) of VOCs on samples. A) Organic acids; B) Ketones; C) Aldehydes; D) Alcohols; E) Alkenes. The cluster legends can be found from Figure 3 to Figure 7.



Supplementary Figure 3. Spider chart of two independent consumer's tests. Blue plot = YSB (ST bread fermented 6 h by yeast); red plot = YS+B (ST sourdough bread); black plot = YAB (AT bread fermented 6 h by yeast); green plot = YA+B (AT sourdough bread). 0 = unacceptable; 6 = excellent.