Electronic Supplementary Material (ESI) for Food & Function.

Figure S1. The impact of TPL (0, 0.5, 1, 2% from left to right) on the loaf volume of bread.

Figure S2. The impact of microencapsulated TPL on bread making. (Control, capsule control, encapsulated TPl, and TPL (2%) from left to right).

Table S1. Effect of the tea polyphenols (TP) addition on the consumer acceptance of bread

TPL（%）	0	0.5	1	2
Specific volume	4.38±0.52^{a}	3.88±0.35^{b}	2.88±0.64^{c}	2.13±0.35^{d}
Color	4.63±0.52^{a}	3.75±0.46^{b}	2.88±0.35^{c}	2.25±0.46^{d}
Flavor/taste	4.13±0.35^{a}	3.63±0.52^{b}	3.00±0.53^{c}	1.63±0.52^{d}
Texture	4.63±0.52^{a}	4.13±0.35^{b}	3.50±0.53^{c}	1.88±0.35^{d}
Internal structure	4.75±0.46^{a}	3.88±0.35^{b}	3.13±0.35^{c}	1.75±0.46^{d}
Acceptance	4.63±0.52^{a}	3.75±0.46^{b}	2.63±0.52^{c}	1.88±0.35^{d}
Total score	27.13	23.02	18.02	11.51

Different letters represent significant difference at $p<0.05$.

Table S2. Effect of tea polyphenols (TP) addition at different levels on the color of bread

TPL（%）	0	0.5	1	2
L	74.25±0.44^{a}	60.70±0.59^{b}	57.59±0.65^{c}	54.10±0.40^{d}
a	0.25±0.11^{d}	3.02±0.12^{c}	3.85±0.26^{b}	5.14±0.09^{a}
b	15.24±0.20^{a}	12.70±0.29^{b}	10.08±0.27^{c}	8.18±0.13^{d}
WI	70.08±0.48^{a}	58.59±0.62^{b}	56.24±0.61^{c}	53.09±0.40^{d}

Note, L: lightness (black-white), a: hue (green-red), b: saturation (yellow-blue), WI: whiteness index