

Fig. S1. Appearance of the gluten-free crackers. Control=chickpea crackers, 20VFC and 35VFC=crackers with 20 or 35 % of chickpea flour replaced with pumpkin seed press cake flour obtained after virgin pumpkin oil extraction, 20CFC and 35CFC=crackers with 20 or 35 % chickpea flour replaced with pumpkin seed press cake flour remaining after cold-pressed oil extraction