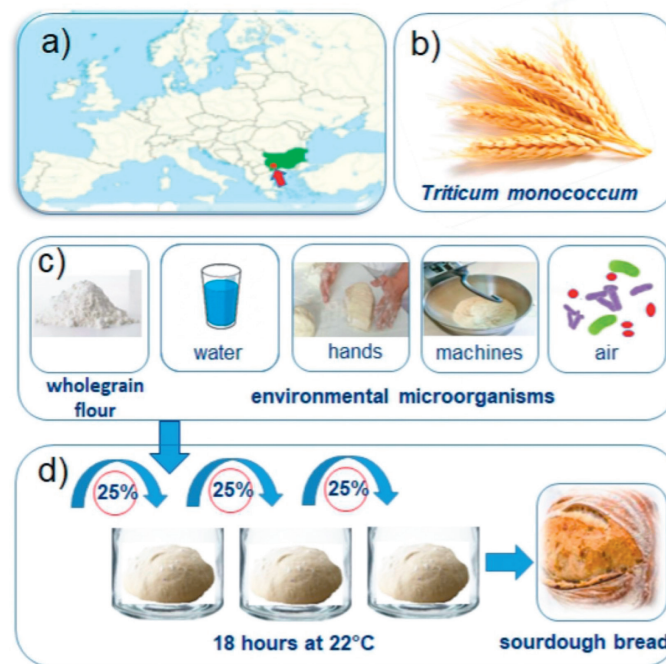


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**Fig. S1.** Schematic representation of geographical, plant origin and production workflow of the investigated Bulgarian sourdough: a) the sourdough was made by a manufacturer located in Southwestern Bulgaria (town of Bansko, red dot), b) the type of flour used was *Triticum monococcum*, c) ingredients of the sourdough and sources of microorganisms, d) overview of the production workflow process. Fermentation of the sourdough proceeded 18 h at 22 °C and included three backsloppings. For each backslopping, 1.5 % NaCl was added and 25 % of the sourdough was used