**FIGRURES' CAPTIONS**

**Figure S1a.** Graphical presentation of modeled dependence of protein content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S1b.** Graphical presentation of modeled dependence of protein content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S2a.** Graphical presentation of modeled dependence of starch content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S2b.** Graphical presentation of modeled dependence of protein starch from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S3a.** Graphical presentation of modeled dependence of fat content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S3b.** Graphical presentation of modeled dependence of fat content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S4a.** Graphical presentation of modeled dependence of total sugars content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S4b.** Graphical presentation of modeled dependence of total sugars content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S5a.** Graphical presentation of modeled dependence of cellulose content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S5b.** Graphical presentation of modeled dependence of cellulose content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S6a.** Graphical presentation of modeled dependence of Zn content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S6b.** Graphical presentation of modeled dependence of Zn content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S7a.** Graphical presentation of modeled dependence of Cu content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S7b.** Graphical presentation of modeled dependence of Cu content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S8a.** Graphical presentation of modeled dependence of Mg content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S8b.** Graphical presentation of modeled dependence of Mg content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S9a.** Graphical presentation of modeled dependence of Ca content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S9b.** Graphical presentation of modeled dependence of Ca content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S10a.** Graphical presentation of modeled dependence of Fe content from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S10b.** Graphical presentation of modeled dependence of Fe content from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S11a.** Graphical presentation of modeled dependence of L\* from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S11b.** Graphical presentation of modeled dependence of L\* from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S12a.** Graphical presentation of modeled dependence of a\* from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S12b.** Graphical presentation of modeled dependence of a\* from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S13a.** Graphical presentation of modeled dependence of b\* from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S13b.** Graphical presentation of modeled dependence of b\* from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S14a.** Graphical presentation of modeled dependence of C\* from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S14b.** Graphical presentation of modeled dependence of C\* from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S15a.** Graphical presentation of modeled dependence of Bread crumb quality from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S15b.** Graphical presentation of modeled dependence of Bread crumb quality from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S16a.** Graphical presentation of modeled dependence of Characteristic appearance from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S16b.** Graphical presentation of modeled dependence of Characteristic appearance from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S17a.** Graphical presentation of modeled dependence of Crust colour intensity from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S17b.** Graphical presentation of modeled dependence of Crust colour intensity from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S18a.** Graphical presentation of modeled dependence of Crumb colour intensity from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S18b.** Graphical presentation of modeled dependence of Crumb colour intensity from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S19a.** Graphical presentation of modeled dependence of Colour uniformity from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S19b.** Graphical presentation of modeled dependence of Colour uniformity from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S20a.** Graphical presentation of modeled dependence of Characteristic taste from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S20b.** Graphical presentation of modeled dependence of Characteristic taste from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S21a.** Graphical presentation of modeled dependence of Sweet taste from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S21b.** Graphical presentation of modeled dependence of Sweet taste from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S22a.** Graphical presentation of modeled dependence of Sour taste from yeast extract and salt addition, at the level of sugar addition of 5%

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**Figure S23a.** Graphical presentation of modeled dependence of Salty taste from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S23b.** Graphical presentation of modeled dependence of Salty taste from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S24a.** Graphical presentation of modeled dependence of Characteristic aroma from yeast extract and salt addition, at the level of sugar addition of 5%

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**Figure S25a.** Graphical presentation of modeled dependence of Sour aroma from yeast extract and salt addition, at the level of sugar addition of 5%

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**Figure S26a.** Graphical presentation of modeled dependence of Yeast aroma from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S26b.** Graphical presentation of modeled dependence of Yeast aroma from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S27a.** Graphical presentation of modeled dependence of Pungent aroma from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S27b.** Graphical presentation of modeled dependence of Pungent aroma from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S28a.** Graphical presentation of modeled dependence of Firmness from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S28b.** Graphical presentation of modeled dependence of Firmness from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S29a.** Graphical presentation of modeled dependence of Elasticity from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S29b.** Graphical presentation of modeled dependence of Elasticity from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S30a.** Graphical presentation of modeled dependence of Wall thickness from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S30b.** Graphical presentation of modeled dependence of Wall thickness from yeast extract and sugar addition, at the level of salt addition of 1.5%

**Figure S31a.** Graphical presentation of modeled dependence of Pores uniformity from yeast extract and salt addition, at the level of sugar addition of 5%

**Figure S31b.** Graphical presentation of modeled dependence of Pores uniformity from yeast extract and sugar addition, at the level of salt addition of 1.5%