

Supplementary Table 1. BW-enhanced wheat breads formulation and baking conditions

Ingredient and conditions	BW-enhanced dark	BW-enhanced white
	wheat bread (_b BW)	wheat bread (_{b500} BW)
Dark wheat flour type 2000 (g)	175	-
White wheat flour type 500 (g)	-	175
Water (mL)	228	250
BW flour from roasted groats (g)	175*	
Salt (g)	3.5*	
Yeast (g)	10.5*	
Fermentation		
Temperature (°C)	37*	
Time (min)	90*	
Pieces of dough (g)	250*	
Proofing (75% rh)		
Temperature (°C)	37*	
Time (min)	25*	
Baking:		
Temperature (°C)	250*	
Time (min)	30*	

* Conditions applied for the elaboration of _bBW and _{b500}BW