

1 Supplementation

2 **Table 1S.** Correlation between parameters of flour properties, dough properties and bread quality. Significant correlations are denoted by *and ** at P
3 < 0.05 and $P < 0.01$, respectively.

	size	WA	DDT	Stability	MTI	Rm	E	Rm/E	T _b	G _m	Gas retention	Wet gluten	Damaged starch	Specific Volume	Hardness	Cohesiveness	Chewiness
size	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
WA	-1.000*	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
DDT	0.996	-.998*	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Stability	0.979	-0.973	0.955	-	-	-	-	-	-	-	-	-	-	-	-	-	-
MTI	-0.911	0.922	-0.945	-0.806	-	-	-	-	-	-	-	-	-	-	-	-	-
Rm	0.942	-0.951	0.969	0.853	-0.996	-	-	-	-	-	-	-	-	-	-	-	-
E	0.98	-0.974	0.957	1.000**	-0.811	0.857	-	-	-	-	-	-	-	-	-	-	-
Rm/E	0.574	-0.596	0.647	0.393	-0.861	0.815	0.4	-	-	-	-	-	-	-	-	-	-
T _b	-0.977	0.982	-0.993	-0.912	0.978	-0.992	-0.915	-0.736	-	-	-	-	-	-	-	-	-
G _m	0.998*	-.999*	1.000*	0.963	-0.936	0.962	0.965	0.627	-0.989	-	-	-	-	-	-	-	-
Gas retention	1.000*	-.999*	0.994	0.982	-0.904	0.936	0.983	0.56	-0.973	0.997	-	-	-	-	-	-	-
Wet gluten	0.997*	-.999*	1.000*	0.961	-0.938	0.964	0.963	0.631	-0.99	1.000**	0.996	-	-	-	-	-	-
Damaged starch	0.993	-0.996	1.000*	0.948	-0.953	0.975	0.95	0.666	-0.995	0.999*	0.991	0.999*	-	-	-	-	-
Specific Volume	0.998*	-1.000*	0.999*	0.966	-0.932	0.959	0.968	0.618	-0.987	1.000**	0.997*	1.000*	0.998*	-	-	-	-
Hardness	-0.964	0.957	-0.935	-.998*	0.769	-0.82	-0.998*	-0.336	0.885	-0.945	-0.969	-0.943	-0.927	-0.948	-	-	-
Cohesiveness	1.000**	-1.000*	0.996	0.978	-0.911	0.942	0.98	0.574	-0.977	.998*	1.000*	0.997*	0.993	0.998*	-0.964	-	-
Chewiness	-0.968	0.96	-0.94	-.999*	0.777	-0.827	-.998*	-0.348	0.891	-0.949	-0.972	-0.947	-0.931	-0.952	1.000**	-0.967	-
Resilience	1.000*	-1.000**	.997*	0.974	-0.919	0.949	0.976	0.59	-0.981	0.999*	0.999*	0.999*	0.995	0.999*	-0.959	1.000*	-0.962

WA=Water absorption; DDT=Dough development time; MTI=Mixing tolerance index; R_m =Maximum resistance to extension; E=Extensibility; $R_m/E=R_m$ to E ratio; H_m =Maximum dough height; h=Final dough height; WC=Dough weakening coefficient; T_x =Time when gas starts to escape from the dough; V_t =Total gas production volume; T_b =Begin-of-gelatinisation temperature; G_m =Gelatinisation maximum.