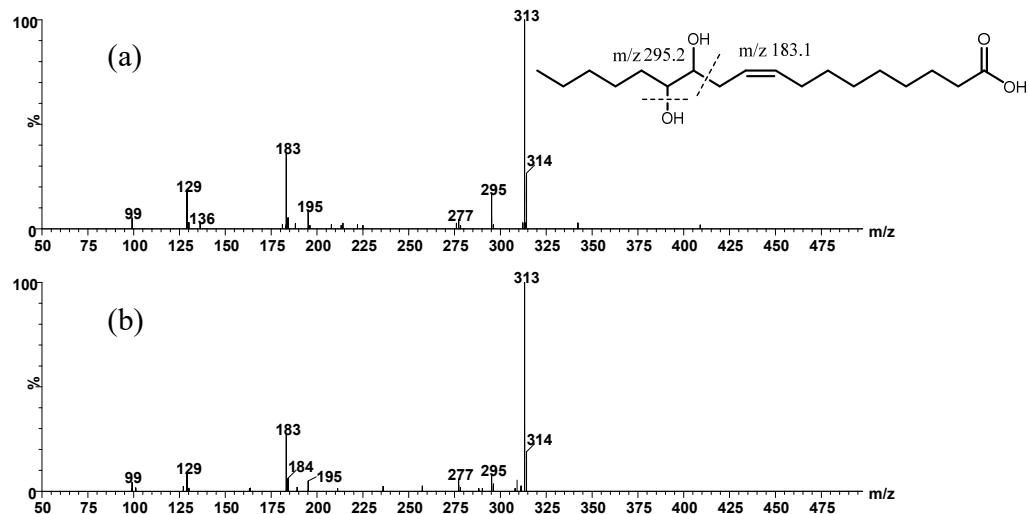
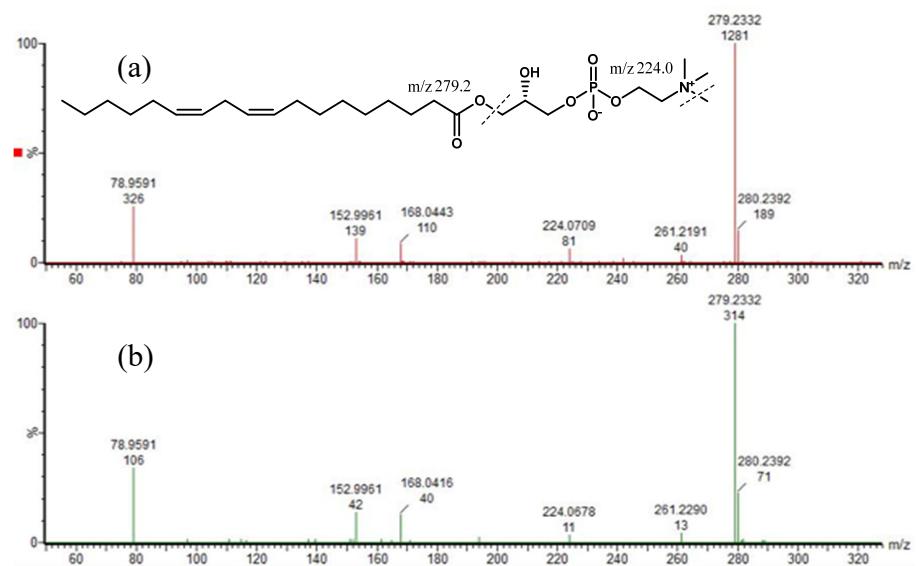


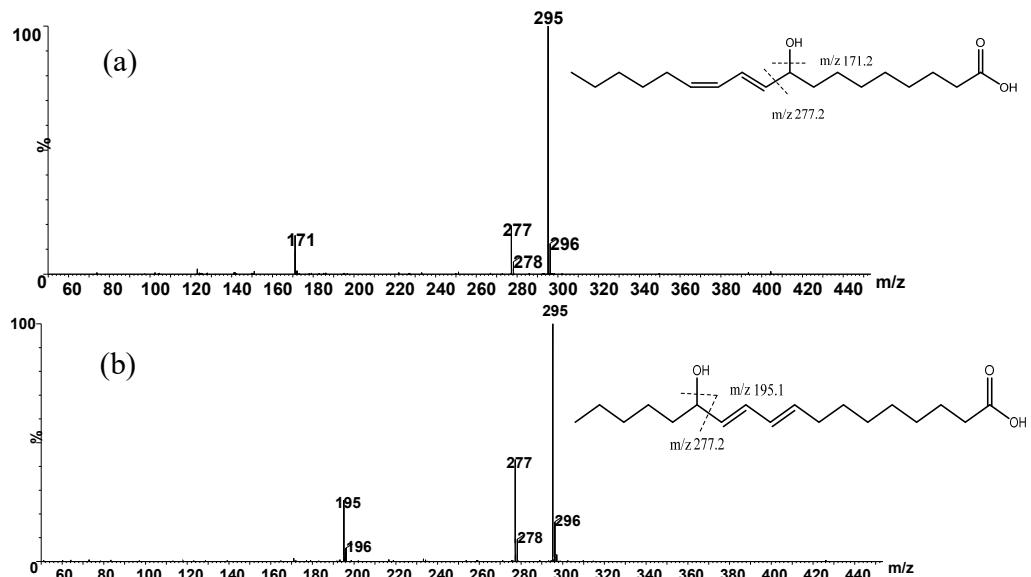
**Figure S1.** LC/QTOF-MS ( $\text{ESI}^-$ ) fragmentation pattern of pinellic acid from **(a)** bread and **(b)** pure standard.



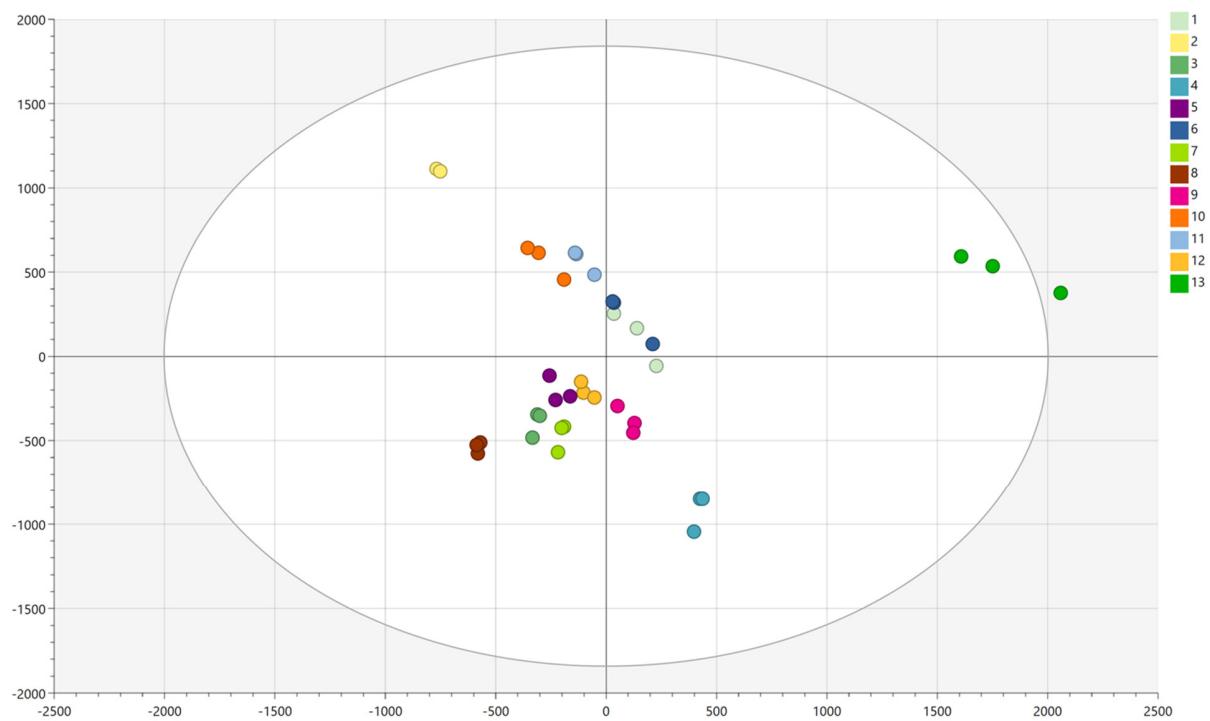
**Figure S2.** LC/QTOF-MS ( $\text{ESI}^-$ ) fragmentation pattern of 12,13-dihydroxy-9(Z)-octadecenoic acid from **(a)** bread and **(b)** pure standard.



**Figure S3.** LC/QTOF-MS ( $\text{ESI}^-$ ) fragmentation pattern of 1-(9Z,12Z-octadecadienoyl)-*sn*-glycero-3-phosphocholine from (a) bread and (b) pure standard.



**Figure S4.** LC/QTOF-MS ( $\text{ESI}^-$ ) fragmentation pattern of 10(*E*),12(*Z*)-9-hydroxyoctadecadienoic acid (a) and 9(*E*),11(*E*)-13-hydroxyoctadecadienoic acid (b).



**Figure S5.** Scores scatter plot of PCA model (Pareto scaling) for LC/MS chemical profiling data ( $n = 791$ ) from thirteen whole wheat bread samples in triplicate. Colored by sample.