

Supplementary Materials: Transformations of Selected Fusarium Toxins and Their Modified Forms During Malt Loaf Production

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Table S1. Mean concentrations ($\mu\text{g/kg}$) of mycotoxins found in samples collected at successive stages of malt loaf production normalised to the amount of flour used to produce each sample and considering dough additives (yeast, salt, sugar). Different letters mark different homologous groups (significance level $\alpha=0.05$).

Analyte	Flour pH 5.76 ± 0.09 (n = 3)	Dough 1 pH 5.72 ± 0.10 (n = 3)	Dough 2 pH 5.59 ± 0.08 (n = 3)	Dough 3 pH 5.42 ± 0.12 (n = 3)	Crumb pH 5.37 ± 0.10 (n = 12)	Crust pH 5.27 ± 0.11 (n = 12)
NIV	330 $\pm$ 21 ^a	370 $\pm$ 31 ^{ab}	376 $\pm$ 17 ^b	363 $\pm$ 27 ^{ab}	354 $\pm$ 43 ^{ab}	306 $\pm$ 43 ^{ab}
NIV-3G	887 $\pm$ 116 ^{ab}	934 $\pm$ 148 ^{ab}	1058 $\pm$ 146 ^{ab}	1092 $\pm$ 157 ^a	1049 $\pm$ 94 ^a	839 $\pm$ 104 ^b
DON	1065 $\pm$ 138 ^{ab}	1238 $\pm$ 377 ^{ab}	1331 $\pm$ 167 ^{ab}	1376 $\pm$ 26 ^b	1423 $\pm$ 293 ^{ab}	1300 $\pm$ 56 ^{ab}
DON-3G	601 $\pm$ 102 ^{ab}	631 $\pm$ 112 ^{ab}	617 $\pm$ 60 ^{ab}	702 $\pm$ 62 ^a	617 $\pm$ 58 ^{ab}	505 $\pm$ 64 ^b
ZEN	1378 $\pm$ 153 ^a	1230 $\pm$ 245 ^{ab}	1042 $\pm$ 128 ^b	1122 $\pm$ 213 ^{ab}	1155 $\pm$ 19 ^{ab}	984 $\pm$ 20 ^b
ZEN-14S	622 $\pm$ 182 ^a	484 $\pm$ 96 ^{ab}	486 $\pm$ 65 ^{ab}	494 $\pm$ 20 ^a	501 $\pm$ 18 ^a	359 $\pm$ 37 ^b
ZEN-14G	407 $\pm$ 61 ^a	332 $\pm$ 15 ^b	261 $\pm$ 16 ^c	263 $\pm$ 6 ^c	212 $\pm$ 6 ^d	210 $\pm$ 6 ^d