

Supplementary Material

Biochemical Characterization of the Seed Quality of a Collection of White Lupin Landraces from Southern Italy

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Supplementary Table S1. Weight of one hundred seeds and main biochemical characteristics of the investigated white lupin genotypes. Results are reported as mean \pm standard deviation referred to the seed Dry Weight (DW). The significance level was set at 0.05 and it is reported with the lowercase letters in the brackets; the same letter means the difference is not statistically significant. FRAP: Ferric Reducing Ability of Plasma; TIA: Trypsin inhibitory activity; nd: not determined.

Name	Hundred seeds weight (g)	Protein (g/kg DW)	Lipid (g/kg DW)	FRAP (mmol Eq FeSO ₄ /g)	Polyphenols (mg Eq Quercetin/g)	Phytic acid (g/kg DW)	Phosphorous (g/kg DW)	TIA (%)
Leonforte 1	61.07 \pm 1.77 (d)	312 \pm 19 (cdefg)	101 \pm 3 (abc)	116.5 \pm 4.9 (efg)	7.5 \pm 0.3 (bcd)	2.1 \pm 0.1 (a)	0.58 \pm 0.04 (c)	7.0 \pm 0.7 (gh)
Leonforte 2	61.11 \pm 2.84 (d)	312 \pm 47 (cdefg)	108 \pm 4 (a)	156.6 \pm 7.6 (b)	8.1 \pm 0.6 (b)	2.3 \pm 0.3 (a)	0.66 \pm 0.06 (abc)	-1.1 \pm 3.1 (h)
Leonforte 3	45.72 \pm 2.13 (e)	274 \pm 1 (fgh)	95 \pm 2 (abcdef)	139.8 \pm 5.9 (bcde)	7.3 \pm 1.3 (bcde)	2.3 \pm 0.1 (a)	0.65 \pm 0.04 (abc)	5.1 \pm 0.4 (gh)
Leonforte 4	35.21 \pm 0.08 (d)	309 \pm 6 (defg)	95 \pm 4 (abcdef)	129.7 \pm 13.7 (cdef)	7.6 \pm 0.3 (bcd)	2.7 \pm 0.1 (a)	0.75 \pm 0.03 (abc)	-1.8 \pm 1.8 (h)
Leonforte 5	71.85 \pm 0.04 (c)	311 \pm 8 (cdefg)	99 \pm 4 (abcd)	117.2 \pm 4.0 (efg)	7.0 \pm 0.1 (bcdef)	2.8 \pm 0.3 (a)	0.79 \pm 0.06 (ab)	28.4 \pm 2.5 (b)
Leonforte 6	56.85 \pm 1.26 (d)	343 \pm 4 (cdef)	107 \pm 6 (ab)	109.0 \pm 2.8 (fg)	6.1 \pm 0.4 (def)	3.0 \pm 0.1 (a)	0.84 \pm 0.03 (a)	19.6 \pm 4.2 (cd)
Acireale	76.53 \pm 0.27 (c)	302 \pm 1 (efgh)	86 \pm 3 (bcdefgh)	235.7 \pm 11.7 (a)	7.3 \pm 0.3 (bcde)	2.5 \pm 0.2 (a)	0.71 \pm 0.08 (abc)	19 \pm 3.1 (cde)
Canicattini	22.57 \pm 0.07 (mn)	379 \pm 22 (bcde)	94 \pm 6 (abcdef)	145.4 \pm 7.9 (bcd)	10.4 \pm 0.6 (a)	2.4 \pm 0.1 (a)	0.69 \pm 0.04 (abc)	11.7 \pm 1.3 (defg)
Modica	31.38 \pm 1.24 (gl)	390 \pm 23 (abcd)	75 \pm 4 (fgh)	125.9 \pm 5.8 (def)	7.1 \pm 0.1 (bcdef)	2.2 \pm 0.1 (a)	0.63 \pm 0.03 (bc)	16.5 \pm 3.5 (def)
Scicli	33.25 \pm 1.44 (gi)	428 \pm 1 (ab)	51 \pm 2 (i)	148.5 \pm 4.9 (bcd)	7.5 \pm 0.3 (bcd)	2.7 \pm 0.3 (a)	0.75 \pm 0.07 (abc)	16.5 \pm 2.1 (def)
Grammichele	63.45 \pm 0.78 (d)	328 \pm 24 (cdefg)	97 \pm 4 (abcde)	117.6 \pm 3.7 (efg)	6.3 \pm 0.4 (def)	2.3 \pm 0.3 (a)	0.65 \pm 0.07 (abc)	10.8 \pm 2.0 (efg)
Calabria 1	32.10 \pm 0.42 (gl)	447 \pm 29 (ab)	89 \pm 4 (abcdefg)	124.8 \pm 2.8 (def)	7.9 \pm 0.6 (bc)	2.1 \pm 0.1 (a)	0.59 \pm 0.04 (bc)	10.5 \pm 0.8 (fg)
Calabria 2	47.58 \pm 1.05 (e)	223 \pm 2 (h)	66 \pm 6 (hi)	153.8 \pm 4.2 (bc)	6.7 \pm 0.4 (bcdef)	2.3 \pm 0.4 (a)	0.64 \pm 0.08 (abc)	12.7 \pm 1.8 (defg)
Calabria 3	40.86 \pm 1.68 (gl)	463 \pm 15 (a)	81 \pm 8 (cdefgh)	98.3 \pm 1.0 (g)	5.7 \pm 0.1 (f)	2.4 \pm 0.3 (a)	0.68 \pm 0.03 (abc)	0.1 \pm 1.1 (h)
Calabria 4	32.69 \pm 0.44 (gl)	392 \pm 13 (abc)	80 \pm 6 (defgh)	117.8 \pm 4.0 (efg)	7.3 \pm 0.6 (bcde)	2.2 \pm 0.1 (a)	0.63 \pm 0.03 (bc)	2 \pm 1.4 (h)
Puglia	25.10 \pm 0.85 (d)	258 \pm 21 (gh)	71 \pm 6 (ghi)	128.8 \pm 0.3 (cdef)	6.6 \pm 0.6 (bcdef)	2.5 \pm 0.1 (a)	0.70 \pm 0.07 (abc)	-0.5 \pm 2.1 (h)
Lecce	105.00 \pm 2.8 (a)	324 \pm 2 (cdefg)	107 \pm 7 (ab)	98.4 \pm 4.8 (g)	5.9 \pm 0.3 (ef)	2.5 \pm 0.3 (a)	0.71 \pm 0.01 (abc)	25.9 \pm 4.4 (bc)
Basilicata	34.30 \pm 0.42 (fh)	468 \pm 33 (a)	77 \pm 6 (efgh)	118.3 \pm 2.4 (efg)	6.4 \pm 0.1 (cdef)	2.4 \pm 0.1 (a)	0.75 \pm 0.03 (abc)	-2.4 \pm 3.7 (h)
Molise	87.05 \pm 3.23 (b)	283 \pm 28 (fgh)	75 \pm 6 (fgh)	138.7 \pm 8.9 (bcde)	6.1 \pm 0.1 (def)	2.3 \pm 0.3 (a)	0.64 \pm 0.03 (abc)	-1.5 \pm 3.5 (h)
Ares	35.58 \pm 1.26 (d)	394 \pm 5 (abc)	101 \pm 8 (abcd)	112.4 \pm 6.2 (fg)	2.8 \pm 0.2 (g)	2.6 \pm 0.2 (a)	0.70 \pm 0.07 (abc)	65.7 \pm 0.3 (a)

	<i>Proteins</i>	<i>Lipids</i>	<i>TIA</i>	<i>FRAP</i>	<i>Polyphenols</i>	<i>Phytic Acid</i>	<i>P</i>	<i>Color range</i>
<i>Proteins</i>	1.000							1.000
<i>Lipids</i>	-0.169	1.000						0.750
<i>TIA</i>	0.076	0.277	1.000					0.500
<i>FRAP</i>	-0.255	-0.227	-0.081	1.000				0.250
<i>Polyphenols</i>	-0.046	-0.065	-0.562	0.356	1.000			0
<i>Phytic Acid</i>	-0.037	0.175	0.391	-0.026	-0.218	1.000		-0.250
<i>P</i>	0.074	0.132	0.349	-0.056	-0.248	0.966	1.000	-0.500
								-0.750
								-1.000

Supplementary Figure S1. Correlation matrix: +1 = strong positive correlation (green); -1 = strong negative correlation (red). Table highlights a strong positive correlation between phosphorous and phytic acid content, and a positive correlation between polyphenol content and reducing power.