

Differences in processing quality traits, protein content and composition between spelt and bread wheat genotypes grown under conventional and organic production

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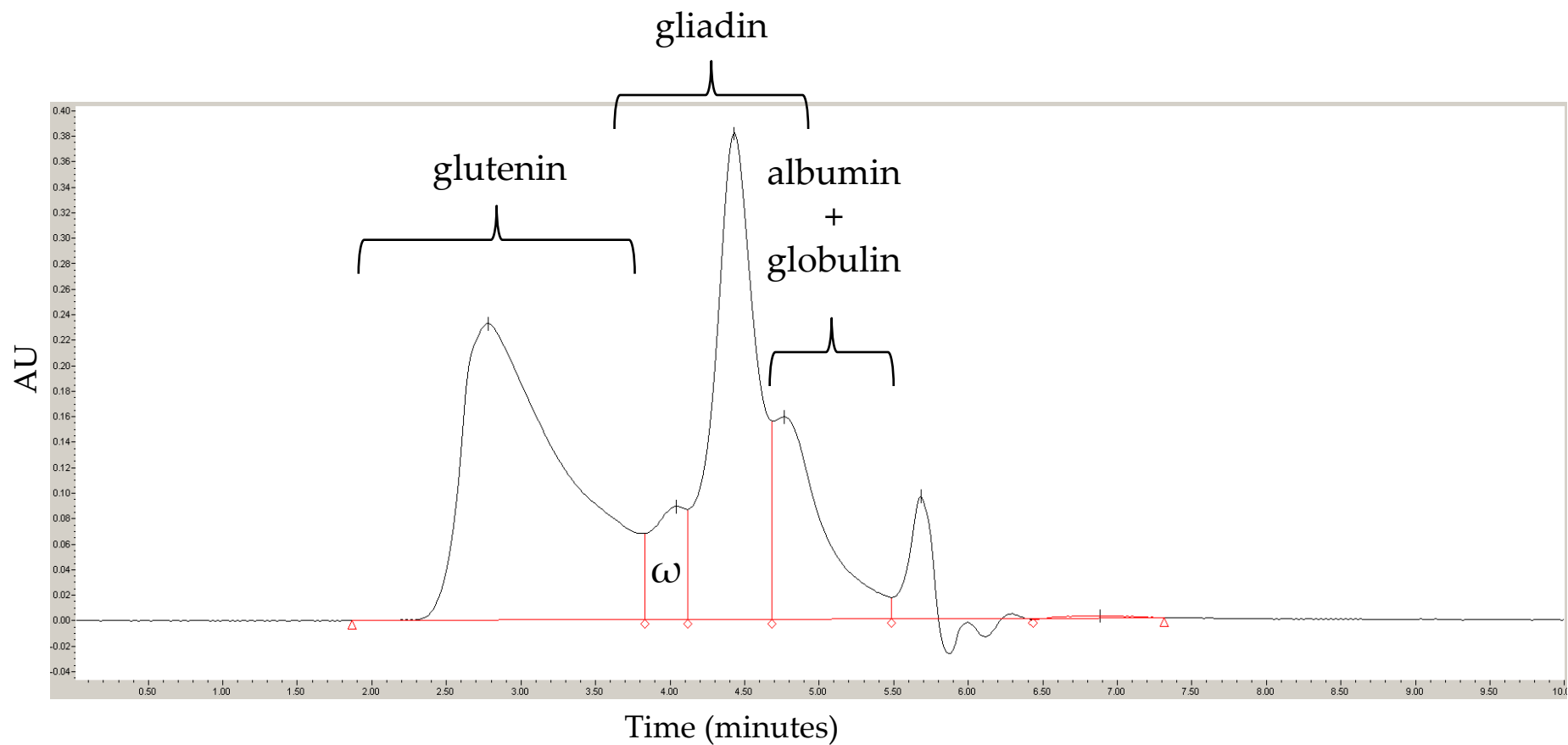


Figure S1. The chromatogram for SE-HPLC analysis representing individual peaks for total wheat proteins, encompassing soluble and insoluble proteins

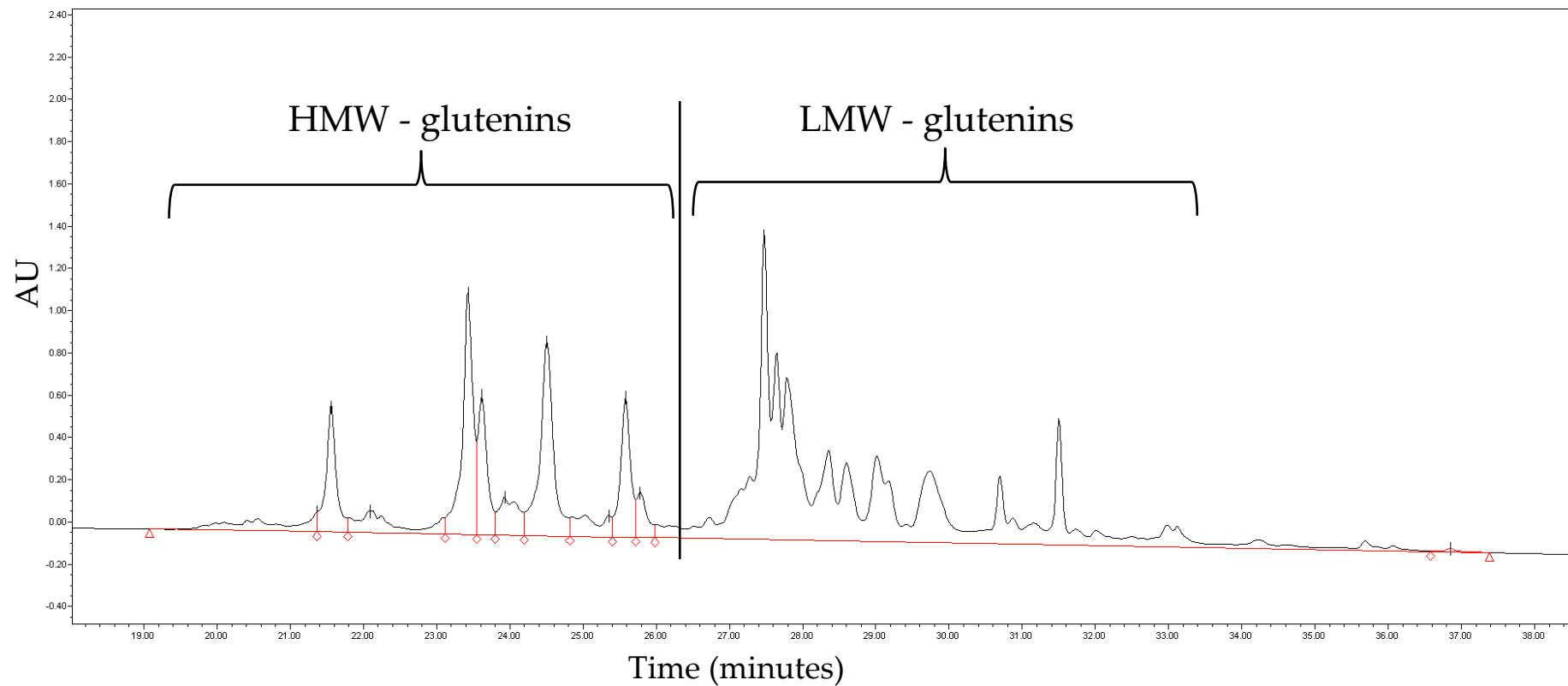


Figure S2. The chromatogram for RP-HPLC analysis representing the individual peaks for HMW and LMW glutenin subunits

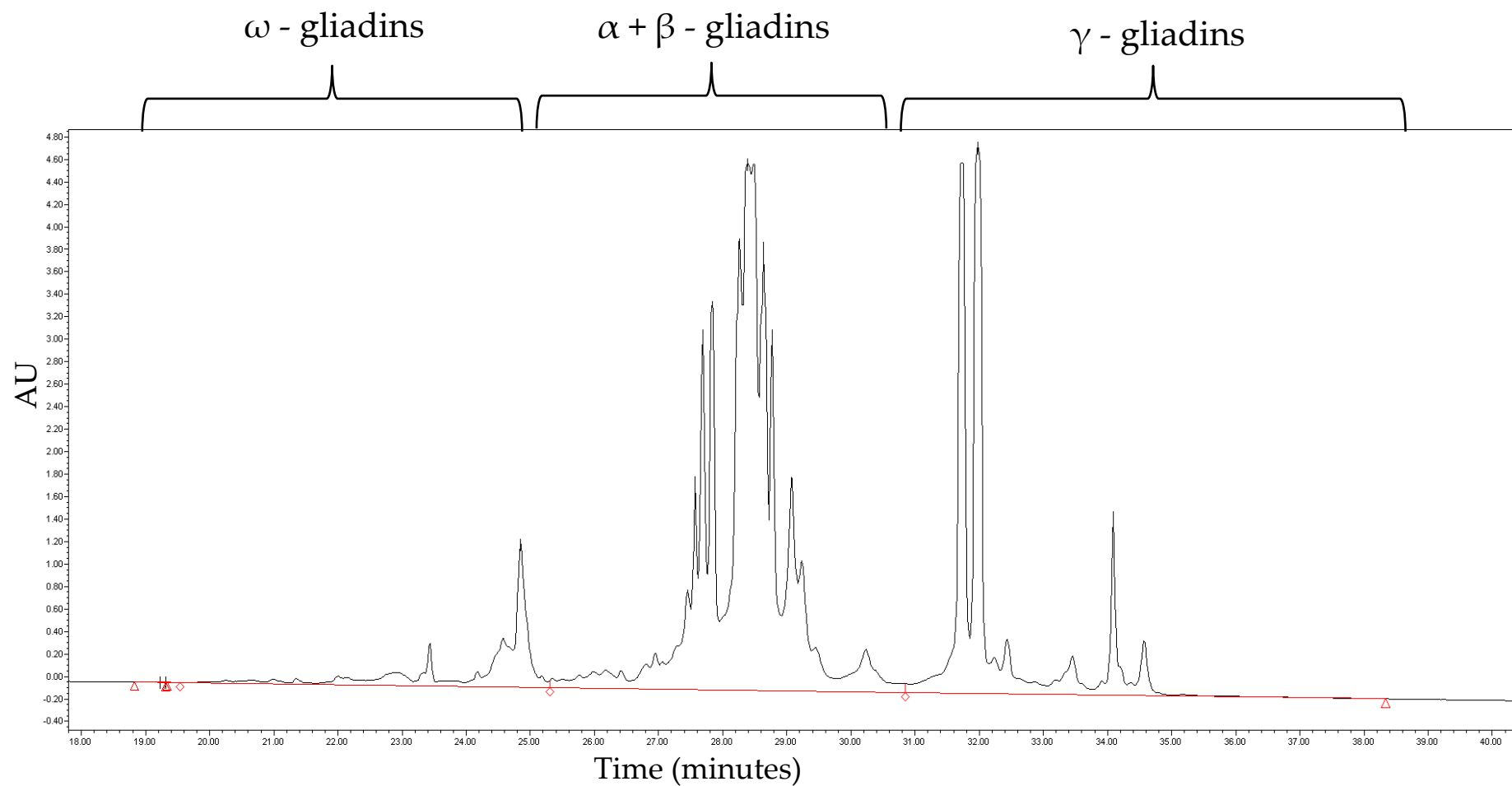


Figure S3. The chromatogram for RP-HPLC analysis representing the individual peaks for ω , $\alpha + \beta$ and γ gliadins