

Table S3. Environmental values (mean \pm s.e.) of flour and bread parameters of two einkorns (ID331 and Monlis) and one bread wheat (Blasco). N=6: three accessions and two repetitions.

	SAL	SALbio	LENObio	ROMA
Flour				
Moisture (g/100 g)	14.2 \pm 0.2	14.5 \pm 0.2	14.3 \pm 0.2	14.6 \pm 0.1
Ash (g /100 g)	0.62 \pm 0.01	0.64 \pm 0.017	0.60 \pm 0.018	0.59 \pm 0.021
Protein (g/100 g)	12.6 \pm 0.6	16.3 \pm 1.9	12.8 \pm 1.4	16.3 \pm 1.2
Starch (g/100 g)	63.8 \pm 1.2	61.1 \pm 2.7	62.2 \pm 1.9	60.6 \pm 2.2
Amylose (g/100 g starch)	26.4 \pm 0.3	26.1 \pm 0.3	26.2 \pm 0.4	26.7 \pm 0.6
Total pentosans (g/100 g)	6.2 \pm 0.3	7.4 \pm 0.5	6.4 \pm 0.5	7.2 \pm 0.3
Soluble pentosans (g/100 g)	1.51 \pm 0.11	1.87 \pm 0.12	1.60 \pm 0.11	1.58 \pm 0.13
Yellow pigment (mg/kg)	6.2 \pm 1.7	8.1 \pm 2.3	7.3 \pm 2.1	6.4 \pm 1.8
Dry gluten (g/100 g)	1.28 \pm 0.03	1.56 \pm 0.14	1.29 \pm 0.08	1.50 \pm 0.10
Falling number (s)	365.7 \pm 11.0	392.3 \pm 21.7	403.7 \pm 6.8	377.7 \pm 23.7
α -amylase activity (CU/g flour)	0.20 \pm 0.01	0.19 \pm 0.015	0.16 \pm 0.007	0.17 \pm 0.004
SDS sedimentation volume (mL)	83.7 \pm 3.0	81.0 \pm 5.4	76.8 \pm 9.2	86.2 \pm 3.4
Strain sweep test				
Deformazione limite G' (%)	0.55 \pm 0.06	0.60 \pm 0.08	0.53 \pm 0.08	0.62 \pm 0.08
Deformazione limite G'' (%)	0.74 \pm 0.08	0.67 \pm 0.06	0.69 \pm 0.08	0.69 \pm 0.06
Frequency sweep test				
Storage modulus G' (Pa)	8891 \pm 719	10280 \pm 967	9765 \pm 799	8033 \pm 374
Loss modulus G'' (Pa)	3803 \pm 324	4802 \pm 656	4283 \pm 522	3728 \pm 293
Damping factor (G''/G')	0.43 \pm 0.01	0.46 \pm 0.04	0.43 \pm 0.02	0.46 \pm 0.02
Bread				
Volume (cm ³)	592 \pm 41	920 \pm 130	675 \pm 40	671 \pm 57
Height (cm)	90 \pm 5	121 \pm 10	100 \pm 3	95 \pm 5
Weight (g)	143 \pm 3	141 \pm 3	141 \pm 2	142 \pm 3
Specific volume (cm ³ /g)	4.16 \pm 0.23	6.59 \pm 0.76	4.78 \pm 0.22	4.71 \pm 0.24