

Table S2. Two-way ANOVA results (* $p \leq 0.05$; ** $p \leq 0.01$; *** $p \leq 0.001$) of composition, rheological analysis and breadmaking test parameters.

Rheological analysis and breadmaking test parameters.					
VARIABLE	GENOTYPE		ENVIRONMENT	GxE	ERROR
	(G)	(E)			
	d.f.	2	3	6	12
Moisture	0.057***	0.218***	0.379***	0.001	
Ash	0.012***	0.003***	0.002***	0.0002	
Protein	95.7***	26.1***	5.0***	0.1	
Total pentosans	6.86***	2.06***	0.95*	0.21	
Soluble pentosans	0.695***	0.150***	0.007	0.020	
Starch	196.7***	12.3*	13.1*	3.0	
Amylose	6.42***	0.42	0.53	0.53	
Yellow pigment	230.6***	4.4***	1.3***	0.1	
Dry gluten	0.411***	0.124***	0.032*	0.008	
Falling number	12900***	1659***	1450***	129	
α -amylase	0.0054***	0.0019***	0.0011***	0.0001	
SDS sedimentation volume	1512.8***	95.6**	146.7***	10.1	
Rheological analysis					
Strain sweep test:					
Deformation limit G'	0.347***	0.010***	0.002	0.001	
Deformation limit G''	0.279***	0.006	0.002	0.002	
Frequency sweep test:					
Storage modulus G'	17809700***	5869160***	4195290***	509008	
Loss modulus G''	10035300***	1473740***	921188***	101688	
$\tan\delta = G''/G'$	0.0256***	0.0022***	0.0027***	0.0001	
Breadmaking test					
Bread volume	24448***	117306***	56045***	164	
Bread height	182.4***	1155.8***	415.5***	5.6	