Supplementary Materials

Black Garlic Powder as an Ingredient to Enhance the Functional and Sensorial Properties of Bread and Its Shelf Life

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Table S1. Fatty acid composition of white and black garlic and relative powder (mean±sd)

	White garlic (%)	**Black garlic (%)**	**BGP (%)**
C12:0	1.19±0.01	1.25±0.01	1.31±0.01
C14:0	1.52±0.01	1.93±0.01	2.15±0.02
C16:0	24.06±0.03	29.61±0.03	29.13±0.02
C16:1	0.23±0.01	0.35±0.01	0.39±0.01
C18:0	5.1±0.01	7.43±0.02	7.81±0.02
C18:1	10.89±0.02	15.25±0.03	17.21±0.02
C18:2	51.59±0.04	40.71±0.03	39.85±0.03
C18:3, n3	4.6±0.01	2.62±0.02	1.26±0.01
C22:0	0.82±0.01	0.85±0.01	0.89±0.01
SFA	32.69±0.02	41.07±0.03	41.29±0.03
MUFA	11.12±0.02	15.60±0.02	17.60±0.02
PUFA	56.19±0.04	43.33±0.04	41.11±0.03

Legend: SFA, saturated fatty acids; MUFA, monounsaturated fatty acids; PUFA, polyunsaturated fatty acids.