

Fundamental characterization of wheat gluten

Supplementary material

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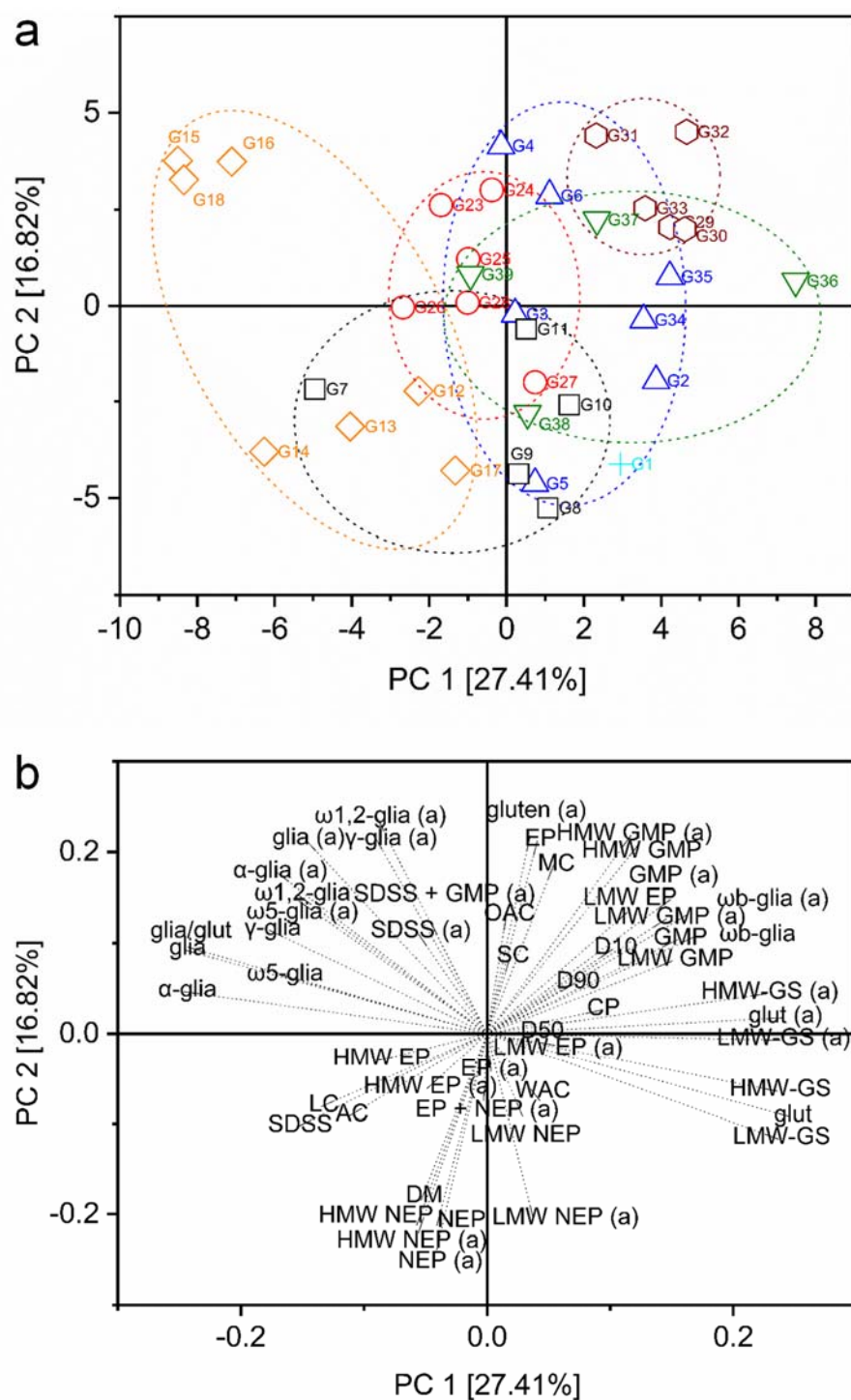


Figure S1. Score plot (a) and loading plot (b) of analytical parameters of vital gluten samples G1-G18 and G23-G39. Vital gluten samples from the same manufacturer are indicated by different symbols and colors. Ash content (AC), moisture content (MC), dry matter (DM), crude protein content (CP), lipid content (LC), starch content (SC), water absorption capacity (WAC), oil absorption capacity (OAC), relative and absolute (a) protein parameters (gliadins (glia) and subtypes (ω 5-gliadins, ω 1,2-gliadins, α -gliadins, γ -gliadins), glutenins (glut) and their subunits (high molecular weight (HMW)-glutenins, low molecular weight (LMW)-glutenins), glutenin macropolymer (GMP, HMW-GMP, LMW-GMP), SDS soluble proteins (SDSS), non-extractable proteins (NEP, HMW-NEP, LMW-NEP), extractable proteins (EP, HMW-EP, LMW-EP) and particle size distribution (D_{10} , D_{50} , D_{90}).