



Fig. S1. Protein extractability in sodium dodecyl sulfate (SDS) containing medium under non-reducing conditions at 15, 20 and 25 °C compared to unsprouted whole-wheat flour (USWF)

Back to article

Table S1. Effect of controlled sprouting on dry matter losses of initial mass of wheat grains in sprouted whole-wheat flour

Sprouting conditions for sprouted whole-wheat flour		w(dry matter loss)/%
Temperature/°C	t/h	
15	18	(7.8±2.0) ^a
15	24	(7.8±1.1) ^a
15	18	(8.4±1.5) ^a
20	18	(7.7±2.7) ^a
20	24	(12.2±0.8) ^a
20	48	(9.9±1.6) ^a
25	18	(10.5±2.6) ^a
25	24	(11.4±0.3) ^a
25	48	(14.6±2.9) ^b

Different letters in superscript indicate significant differences according to the DGC test ($p \leq 0.05$)

Back to article

Table S2. Size-exclusion HPLC peak area values for proteins extracted from USWF and SWF under reducing and non-reducing conditions

Sample	Sprouting conditions		Non-reducing conditions				Reducing conditions			
	Temperature/°C	t/h	F1	F2	F3	F4	F1	F2	F3	F4
USWF			(18.6±0.2) ^b	(45.1±1.1) ^a	(27.8±0.6) ^a	(8.5±0.8) ^a	(3.19±0.04) ^b	(23.2±0.7) ^a	(11.2±0.2) ^a	(62.4±1.0) ^a
SWF	15	18	(19.8±1.9) ^b	(45.4±0.3) ^a	(26.5±2.3) ^a	(8.2±0.2) ^a	(2.85±0.01) ^b	(23.3±0.0) ^a	(15.8±0.5) ^b	(58.0±0.5) ^a
	15	24	(18.5±0.5) ^b	(47.2±1.9) ^a	(27.62±0.04) ^a	(6.7±1.5) ^a	(2.780.1) ^b	(23.2±0.7) ^a	(17.1±2.7) ^b	(56.9±1.9) ^a
	15	48	(16.8±1.2) ^b	(44.3±1.4) ^a	(28.6±1.1) ^a	(10.3±1.5) ^b	(2.60.2) ^b	(22.5±1.4) ^a	(15.54±0.07) ^b	(59.4±1.5) ^a
	20	18	(17.4± 0.8) ^b	(46.6±0.7) ^a	(28.3±0.4) ^a	(7.7±0.2) ^a	(2.8±0.2) ^b	(23.2±0.7) ^a	(15.510.8) ^b	(58.5±0.1) ^a
	20	24	(17.2±1.5) ^b	(45.8±0.6) ^a	(29.0±1.8) ^a	(8.0±0.3) ^a	(2.71±0.01) ^b	(23.4±0.1) ^a	(15.8±0.6) ^b	(58.2±0.5) ^a
	20	48	(14.2±0.7) ^a	(47.6±3.3) ^a	(32.0±0.5) ^b	(8.71±0.08) ^a	(1.9±0.2) ^a	(19.2±5.9) ^a	(17.8±0.6) ^b	(61.1±5.9) ^a
	25	18	(15.1±1.7) ^a	(43.4±2.3) ^a	(33.6±3.7) ^b	(8.0±0.4) ^a	(2.2±0.2) ^a	(23.39±0.07) ^a	(18.2±0.7) ^b	(55.6±1.0) ^a
	25	24	(15.64±0.06) ^a	(45.93±0.05) ^a	(29.41±0.02) ^a	(9.0±0.1) ^a	(2.1±0.2) ^a	(23.3±0.5) ^a	(19.8±1.5) ^b	(55.4±0.9) ^a
	25	48	(20.74±0.05) ^b	(43.4±0.3) ^a	(27.11±0.07) ^a	(8.7±0.2) ^a	(2.2±0.1) ^a	(25.5±1.1) ^a	(12.4±0.7) ^a	(59.9±0.3) ^a

F1 to F4 are peak areas presented in Fig. 3. Different letters in superscript within a column indicate significant differences according to the DGC test ($p \leq 0.05$). USWF=unsprouted whole-wheat flour, SWF=sprouted whole-wheat flour.