

Korean wheat cultivar	Ash (%)	PSI (um)	Damaged Starch (%)	Whiteness Index	Protein (%)	SDS Sedimentation			Solvent Retention Capacity				Mixograph			Amyrogram				
						Flour	Protein	DW	5% Sodium carbonate	5% lactic acid	50% sucrose	Water Absorption (%)	Mixing time (min)	Mixing tolerance (cm)	Amylose (%)	Peak Viscosity	Holding Strength	Final Viscosity	Break down	Setback
Baekjoong	0.47 ± 0.01	79.52 ± 0.06	6.79 ± 0.09	85.55 ± 0.07	9.97 ± 0.08	35.00 ± 0.00	38.00 ± 1.63	66.65 ± 0.25	76.67 ± 0.22	93.64 ± 0.42	96.40 ± 0.15	59.17 ± 2.39	3.15 ± 0.57	15.17 ± 1.31	27.97 ± 0.13	98.67 ± 3.40	72.00 ± 0.82	208.67 ± 2.62	26.67 ± 2.87	136.67 ± 2.05
Goso	0.37 ± 0.01	57.08 ± 2.78	3.45 ± 0.10	89.45 ± 0.02	9.50 ± 0.02	32.50 ± 0.41	30.00 ± 0.00	54.00 ± 0.28	79.43 ± 0.56	104.36 ± 0.11	119.92 ± 0.68	58.83 ± 2.72	2.32 ± 0.02	11.50 ± 2.12	27.34 ± 0.18	89.67 ± 1.25	49.33 ± 0.47	206.00 ± 2.16	40.33 ± 1.70	156.67 ± 2.05
Hojoong	0.39 ± 0.00	62.15 ± 0.06	3.96 ± 0.05	87.49 ± 0.07	11.17 ± 0.15	45.50 ± 0.41	39.00 ± 0.00	54.07 ± 0.39	71.42 ± 0.23	104.05 ± 0.37	113.85 ± 0.06	61.17 ± 1.03	2.17 ± 0.14	9.50 ± 3.54	25.75 ± 0.12	160.33 ± 2.05	102.67 ± 2.05	339.67 ± 2.87	57.67 ± 3.30	237.00 ± 4.90
Joa	0.43 ± 0.00	56.58 ± 0.01	2.75 ± 0.05	89.35 ± 0.03	10.94 ± 0.13	23.00 ± 0.00	17.50 ± 0.41	53.58 ± 0.31	75.71 ± 0.47	101.27 ± 0.45	114.97 ± 0.06	58.00 ± 0.82	1.63 ± 0.09	6.00 ± 0.00	28.67 ± 0.31	85.67 ± 1.25	58.00 ± 2.16	211.33 ± 0.47	27.67 ± 2.87	153.33 ± 1.89
Jojoong	0.38 ± 0.01	80.82 ± 0.99	9.03 ± 0.06	87.93 ± 0.07	11.93 ± 0.17	40.50 ± 0.41	32.50 ± 0.41	66.52 ± 0.20	82.67 ± 0.31	120.45 ± 0.48	105.80 ± 1.08	61.17 ± 1.03	2.37 ± 0.06	14.17 ± 0.85	26.78 ± 0.78	114.67 ± 2.36	93.00 ± 1.63	235.33 ± 1.25	21.67 ± 2.87	142.33 ± 1.25
Jokyung	0.39 ± 0.01	76.89 ± 0.22	6.32 ± 0.05	87.57 ± 0.03	10.86 ± 0.03	55.00 ± 0.00	55.50 ± 0.41	61.95 ± 0.38	76.94 ± 0.46	104.19 ± 0.24	96.07 ± 0.47	58.33 ± 1.25	5.03 ± 0.37	20.33 ± 1.25	26.15 ± 0.12	72.33 ± 3.40	52.00 ± 0.82	163.67 ± 1.25	20.33 ± 4.03	111.67 ± 0.47
Joongma2008	0.39 ± 0.01	79.02 ± 0.11	5.08 ± 0.07	87.79 ± 0.06	16.26 ± 0.19	78.50 ± 0.41	45.50 ± 0.41	64.35 ± 0.21	76.87 ± 0.37	157.22 ± 0.48	117.07 ± 0.47	67.00 ± 0.82	3.47 ± 0.12	10.67 ± 1.70	28.02 ± 0.10	138.00 ± 2.16	64.33 ± 3.40	260.67 ± 3.68	73.67 ± 2.87	196.33 ± 2.87
Keumkang	0.38 ± 0.00	81.70 ± 0.16	6.02 ± 0.05	86.85 ± 0.17	12.87 ± 0.08	70.00 ± 0.82	45.00 ± 0.00	57.48 ± 0.18	69.85 ± 0.05	122.07 ± 0.33	96.37 ± 0.09	62.00 ± 0.82	3.02 ± 0.16	12.33 ± 0.47	26.89 ± 0.30	84.67 ± 2.87	50.33 ± 1.25	204.33 ± 3.40	34.33 ± 2.36	154.00 ± 3.56
Suan	0.44 ± 0.01	77.19 ± 0.07	7.07 ± 0.06	87.21 ± 0.04	11.30 ± 0.07	48.50 ± 0.41	39.50 ± 0.41	63.83 ± 0.09	74.43 ± 0.58	108.68 ± 0.38	108.40 ± 0.01	60.00 ± 0.82	2.30 ± 0.08	7.67 ± 1.25	27.49 ± 0.03	71.67 ± 1.70	39.33 ± 0.47	192.67 ± 1.25	32.33 ± 1.25	153.33 ± 1.70
Uri	0.39 ± 0.00	54.40 ± 0.65	3.61 ± 0.18	89.57 ± 0.03	8.54 ± 0.03	29.50 ± 0.41	37.00 ± 0.00	56.17 ± 0.12	81.31 ± 0.48	113.76 ± 0.29	119.16 ± 0.10	57.83 ± 3.32	3.05 ± 0.50	14.17 ± 0.24	28.96 ± 0.45	115.67 ± 0.47	70.00 ± 0.00	255.00 ± 0.82	45.67 ± 0.47	185.00 ± 0.82
Younbaek	0.45 ± 0.01	85.57 ± 0.31	8.28 ± 0.05	86.98 ± 0.04	9.18 ± 0.13	35.50 ± 0.41	40.50 ± 0.41	59.47 ± 0.40	77.82 ± 0.67	102.01 ± 0.31	101.64 ± 0.10	58.50 ± 2.86	2.85 ± 0.36	14.17 ± 0.24	27.46 ± 0.32	87.67 ± 1.25	56.67 ± 2.05	195.33 ± 2.49	31.00 ± 0.82	138.67 ± 3.86

Supplemental Table 1. Flour Characteristics of 11 Korean wheat cultivars^a

^aAll numerical values indicate mean ± standard deviation