

Figure S1. Farinograms of control (wheat) dough and wheat dough enriched with 2.5% (GFB2.5) and 5% (GFB5) “germinated + fermented” spelt flour.

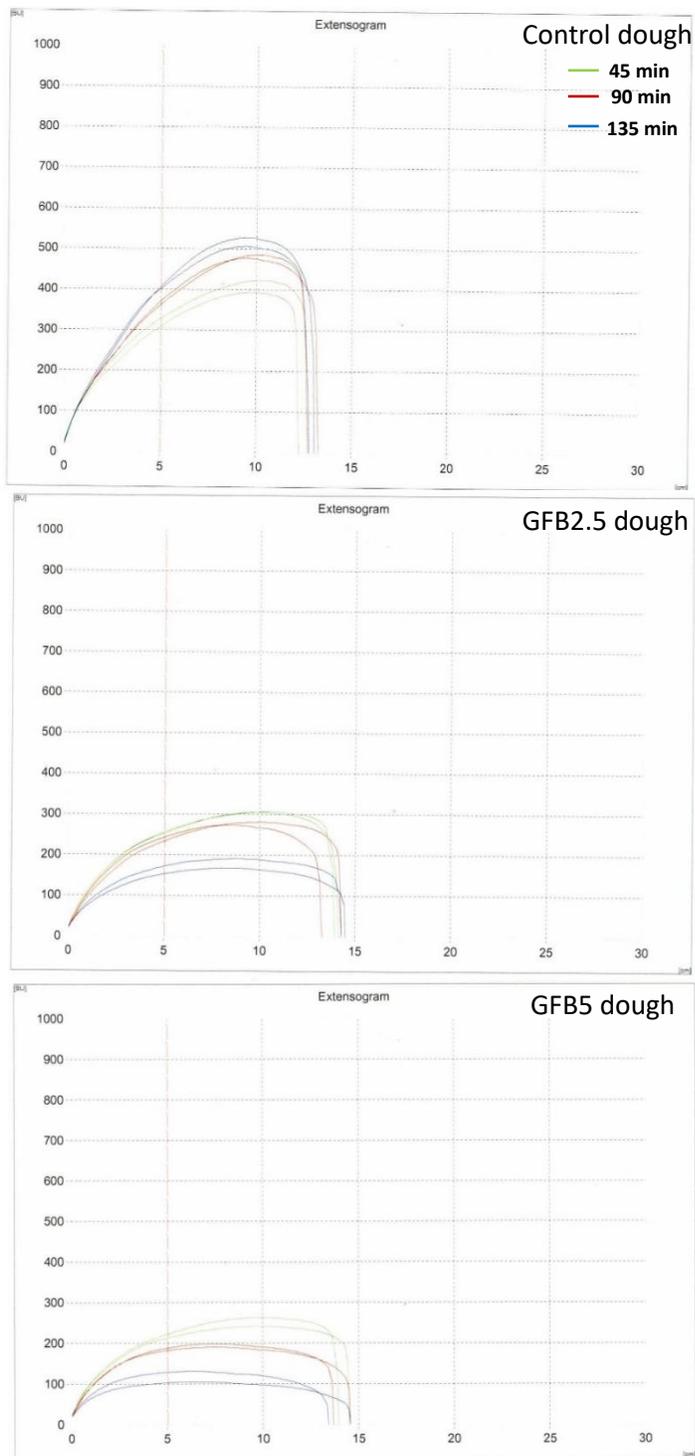


Figure S2. Extensiograms of control (wheat) dough and wheat dough enriched with 2.5% (GFB2.5) and 5% (GFB5) “germinated + fermented” spelt flour.

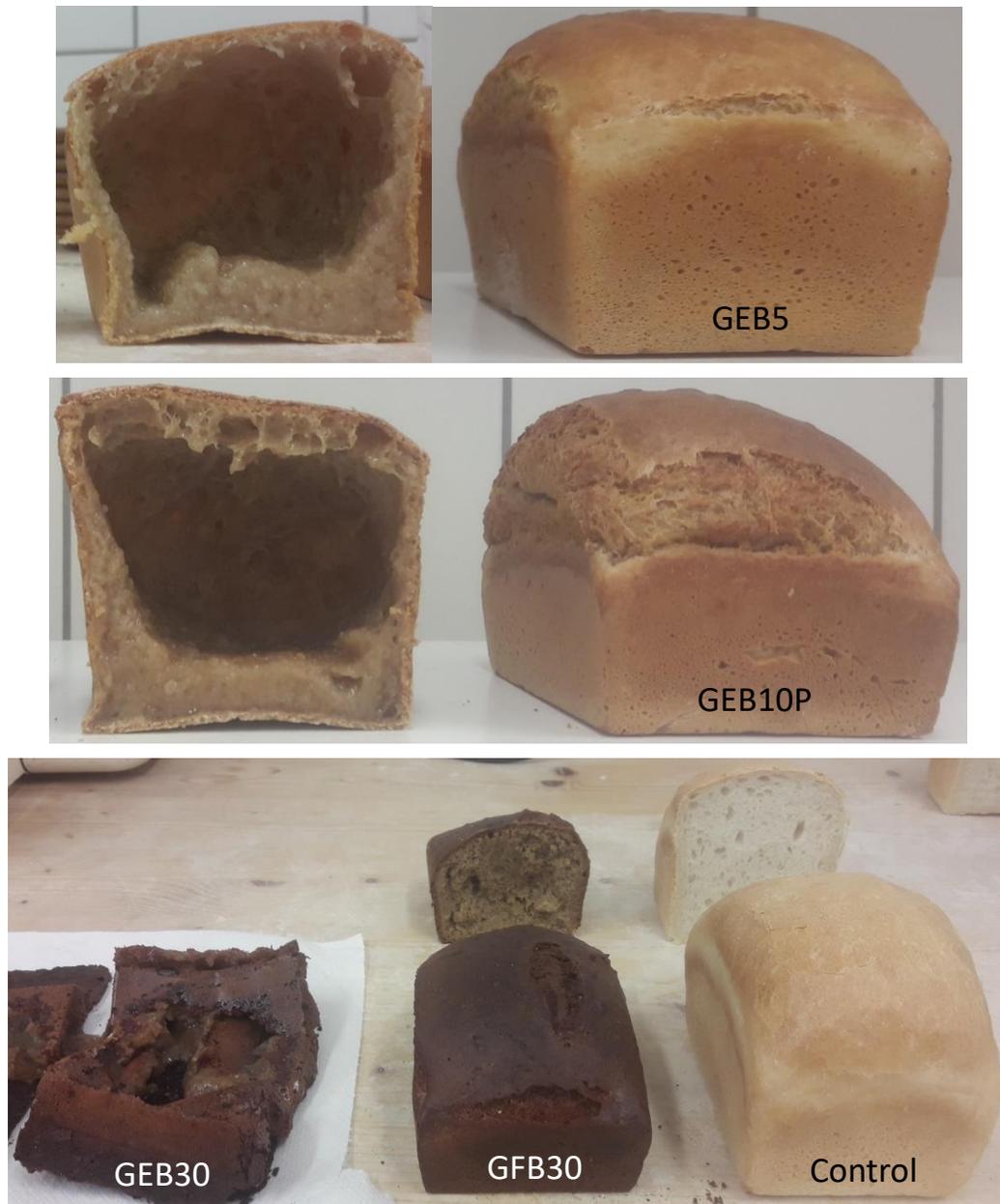


Figure S3. Photographs of breads prepared from white wheat flour (control), with 5% of »germinated + enzymatic treated« spelt flour (GEB5), with 10% of pasteurized »germinated + enzymatic treated« spelt flour (GEB10P), with 30% of »germinated + enzymatic treated« (GEB30) and with 30% of »germinated + fermented« spelt flour (GFB30).