Effects of high-molecular-weight glutenin subunit on hard-steamed bread quality

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| **Supplemental Figure 1** Precipitation during the growth period in 2019-2020 and 2020-2021 |

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| **Supplemental Figure 2** SDS-PAGE of HMW-GS in DHs |
| M1: Chinese Spring (N, 7+8, 2+12); M2: Shiluan02-1 (1,7+9,5+10); 1: Linfen5064 (1, 7+8, 2+12); 2: Nongda3338 (N, 6+8 5+12); 3: Jinmai47 (N, 7+9, 2+12); 4: Jinmai84 (1, 7+9, 5+10); 5~11: partial lines of DHs |

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| **Supplemental Figure 3** Correlation between steamed bread quality traits and rheological properties of dough |
| X1-X16 represents protein content, wet gluten content, dough development time, stability time, Zeleny sedimentation value, stretch area, tractility, maximum resistance, volume, specific volume, adhesion, cohesiveness, elasticity, glueyness, chewiness and hardness, respectively. |