

Supplementary Files for:

Article

Anthocyanin Content and *Fusarium* Mycotoxins in Pigmented Wheat (*Triticum aestivum* L. spp. *aestivum*): An Open Field Evaluation

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Figure S1 : Appearance of ears of used varieties: A – Aubusson; B – Anthograin; C – Ceraso; D – AF Jumiko; E – KM 106-18 (with elongated glume transferred from *Triticum polonicum* L.); F – Merlot; G – Rosso; H – Skorpion; I – AF Oxana; J – KM 72-18; K – AF Zora; L – KM 98-18



Figure S2. Appearance of grains of different colour selected between the cultivars /breeding lines considered in this study: Aubusson (top left), Merlot (top right), Skorpion (bottom left) and AF Zora (bottom right).