

Table S1. Significant Pearson's correlation coefficients (significance level $\alpha \leq 0.01$)

	H	DDT	DSt	DSo	MTI	C2	C3	C4	C5	C3-C4	C5-C4	RE	DEn	DEx	LV	SV	WL	FBH	FBC	FBS	FBCh	FBR	SBH	SBC	SBS	SBCh	SBR
H		0.910	0.843					-0.78	-0.846	0.770	-0.787	0.847	0.735		0.917		-0.760	-0.750									
DDT			0.857			0.829				0.716		0.862	0.794		0.806												
DSt						0.711				0.726		0.758			0.801												
DSo					0.949	-0.788																					
MTI						-0.890							-0.702														
C2												0.778	0.820				-0.701										
C3																											
C4									0.929	-0.776	0.715						0.777										
C5											0.923				-0.777			0.737									
C3-C4												0.803				-0.708	-0.880										
C5-C4															-0.765												
RE													0.943				-0.819										
DEn																	-0.752										
DEx																											
LV																							-0.704				
SV																	0.863										
WL																											
FBH																					0.936						
FBC																											
FBS																											
FBCh																											
FBR																											
SBH																									0.877		
SBC																										0.716	
SBS																											
SBCh																											
SBR																											

H- hydration, DDT- dough development time, DSt- dough stability, DSo- dough softening, MTI- mixing tolerance index, C2-C5- Mixolab torque at points C2-C5, RE- dough resistance to extension, Den- dough energy, DEx- dough extensibility, LV- loaf volume 100g of flour blend, SV- specific volume, WL- water loss, FBH- fresh bread hardness, FBC- fresh bread cohesiveness, FBS- fresh bread springiness, FBCh- fresh bread chewiness, FBR- fresh bread resilience, SBH- stored bread hardness, SBC- stored bread cohesiveness, SBS- stored bread springiness, SBCh- stored bread Chewiness, SBR- stored bread resilience