Supplementary Table 1. Results of two way (milling methods and cultivars) analysis of variance

Properties	Milling method	Cultivar	Milling method *cultivar
Moisture content	***	***	***
Protein	***	***	***
Free lipid	***	***	***
Bound lipid	***	***	***
Total lipid	***	***	***
Ash	***	***	***
Total dietary fiber	***	***	***
Wet gluten	***	***	***
Particle size	***	***	***
Starch damage	NS	***	***
Falling number	***	***	***
L	***	***	***
a	***	***	***
b	***	***	***
Peak	***	***	***
Trough	***	***	***
Breakdown	***	***	***
Fical viscosity	***	***	***
Setback	***	***	***
[1]Wabs	***	**	***
[2]DDT	***	***	***
[3]Stability	***	***	***
[4]C2	***	NS	***
[5]C3	**	***	***
[6]Cooking stability	NS	***	***
[7]Retrogradation	NS	***	***
Resistance to extension	NS	***	***
Extensibility	NS	***	***
WAI	***	***	***
WSI	***	NS	***

*, **, *** Significantly differ at p <0.05, <0.01, <0.001, respectively. [1] Wabs means water absorption. [2]DDT means dough development time. [3]Stability is the remaining time after reached 1.1 torque. [4]C2 – protein weakening; [5]C3 – pasting properites; [6]C3-C4 – cooking stability; [7]C5-C4 – retrogradation properites. NS means not significantly differ.