Table S3. Correlations between wheat starch and flour properties

	FN	AA	AM	C–granule	B–granule	A–granule	To	Tp	Te	H
MV	0.318	−0.610+	−0.353**	−0.203	−0.267	0.304	0.667+	0.680+	0.562+	0.162
FN		−0.332**	−0.177	0.097	0.116	−0.083	0.001	−0.009	0.067	0.033
AA			0.138	0.220	0.160	−0.197	−0.352**	−0.329**	−0.113	0.261
AM				−0.411*	−0.393*	0.410*	0.054	0.048	−0.030	−0.055
C–granule					0.645+	−0.880+	−0.439*	−0.425*	−0.296	0.074
B–granule						−0.913+	−0.457*	−0.465*	−0.318	−0.036
A–granule							0.513+	0.510+	0.371**	0.014
To								0.961+	0.851+	0.325**
Tp									0.921+	0.286
Te										0.434*

MV – maximum viscosity; FN – falling number; AA – alpha–amylase activity; AM – amylose content; To – gelatinization onset temperature; Tp – peak temperature; Te – end temperature (Te), ΔH – enthalpy of gelatinization

+Statistically significant correlation at $p<0.01$ level; *Statistically significant correlation at $p<0.05$ level; **Statistically significant correlation at $p<0.10$ level