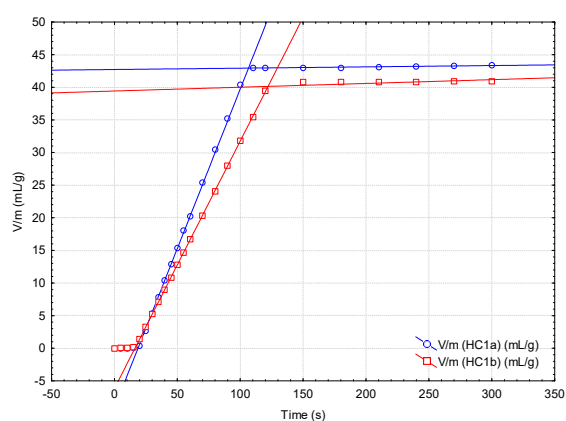


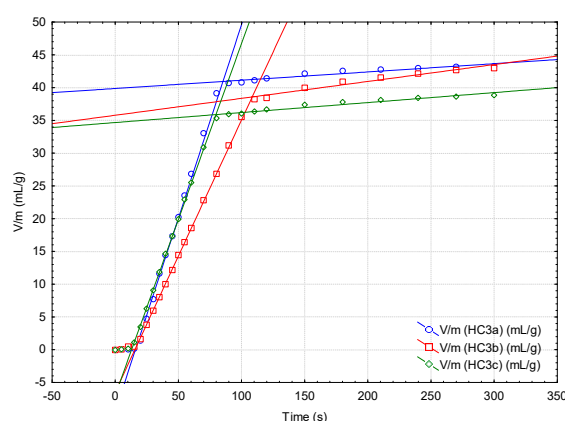
Supplementary material: Karl Fischer water titration – principal component analysis approach on bread products

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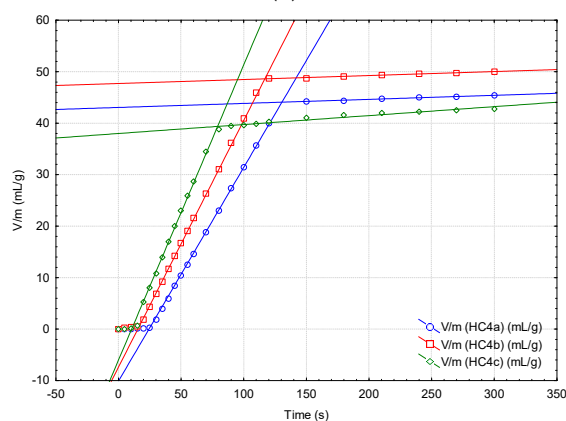
1. Karl Fischer water titration (KFT)



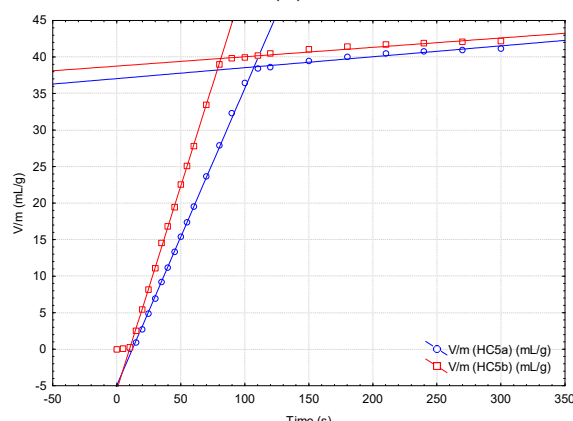
(a)



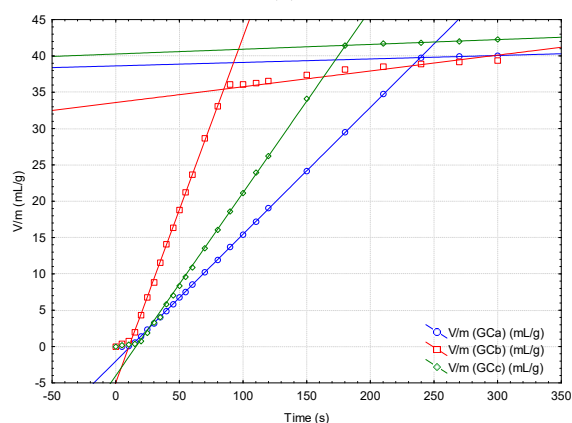
(b)



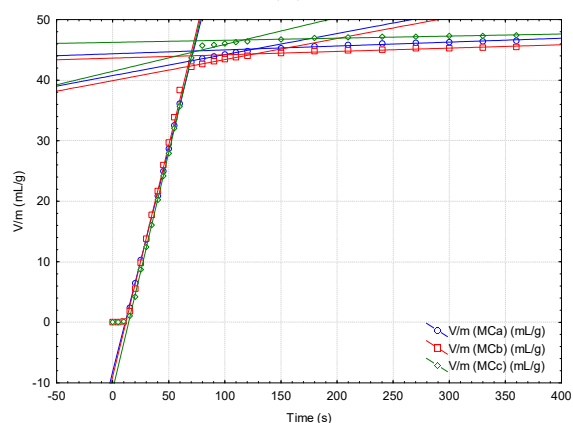
(c)



(d)



(e)



(f)

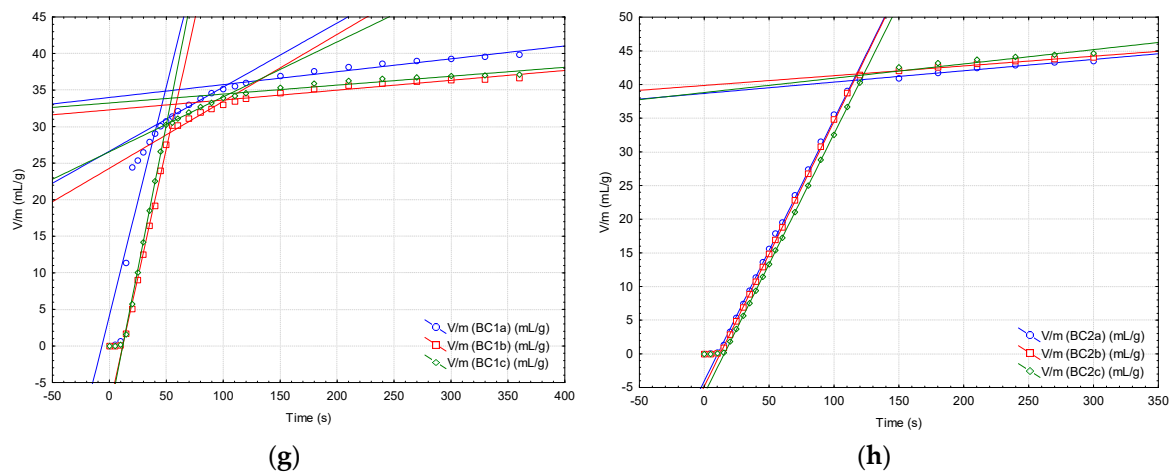


Figure S1. The *Volume/sample mass (V/m) versus Time* titration curves from KFT analysis of the bread samples (triplicates, excepting *): **(a)** white wheat bread, non-packed (core) – code “HC1”; **(b)** white wheat bread roll, non-packed (core) – code “HC3”; **(c)** white wheat bread roll, topped with various seeds, non-packed (core) – code “HC4”; **(d)** homemade white wheat bread (core) – code “HC5”; **(e)** Graham bread (core) – code “GC”; **(f)** whole meal bread (core) – code “MC”; **(g)** brown wheat bread, non-packed, from the market (core) – code “BC1”; **(h)** brown wheat bread, non-packed, from the manufacturer (core) – code “BC2”.

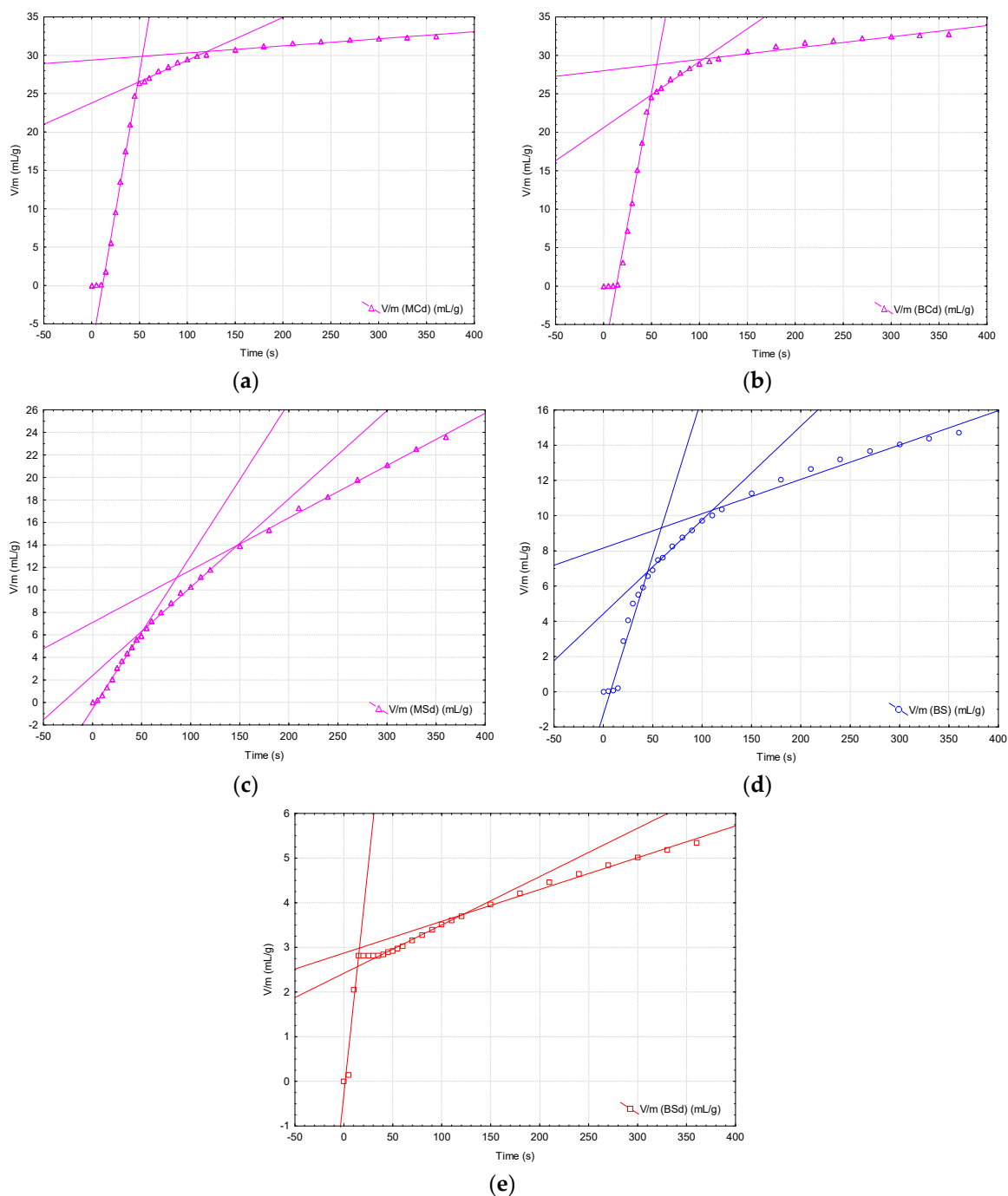


Figure S2. The *Volum/sample mass* (V/m) versus *Time* titration curves from KFT analysis of the pre-dried core, raw and pre-dried bread shell samples: (a) pre-dried whole meal bread (core) – code “MCd”; (b) pre-dried brown wheat bread, non-packed, from the market (core) – code “BCd”; (c) pre-dried whole meal bread (shell) – code “MSd”; (d) brown wheat bread, non-packed, from the market (shell) – code “BS”; (e) pre-dried brown wheat bread, non-packed, from the market (shell) – code “BSd”.

Table S1. The mean KFT water reaction rates on the third time range (pseudolinear, the “normal” drift) for the core, pre-dried core, shell and pre-dried shell of bread samples. Values are expressed as mean (\pm standard deviation, SD) of triplicate analysis (excepting *).

N ^o	Code	Mean KFT reaction rate v_3 (mM/s)	N ^o	Code	Mean KFT reaction rate v_3 (mM/s)
1	HC1	0.022(\pm 0.015)	1	MCd *	0.051
2	HC2	0.050(\pm 0.004)	2	BCd2 *	0.082
3	HC3	0.099(\pm 0.039)	3	MS	0.083(\pm 0.010)
4	HC4	0.061(\pm 0.031)	4	MSd *	0.259
5	HC5	0.077(\pm 0.008)	5	BS *	0.108
6	GC *	0.062	6	BSd *	0.039
7	MC	0.028(\pm 0.009)			
8	BC1	0.080(\pm 0.016)			
9	BC2	0.097(\pm 0.019)			

2. Principal component analysis (PCA)

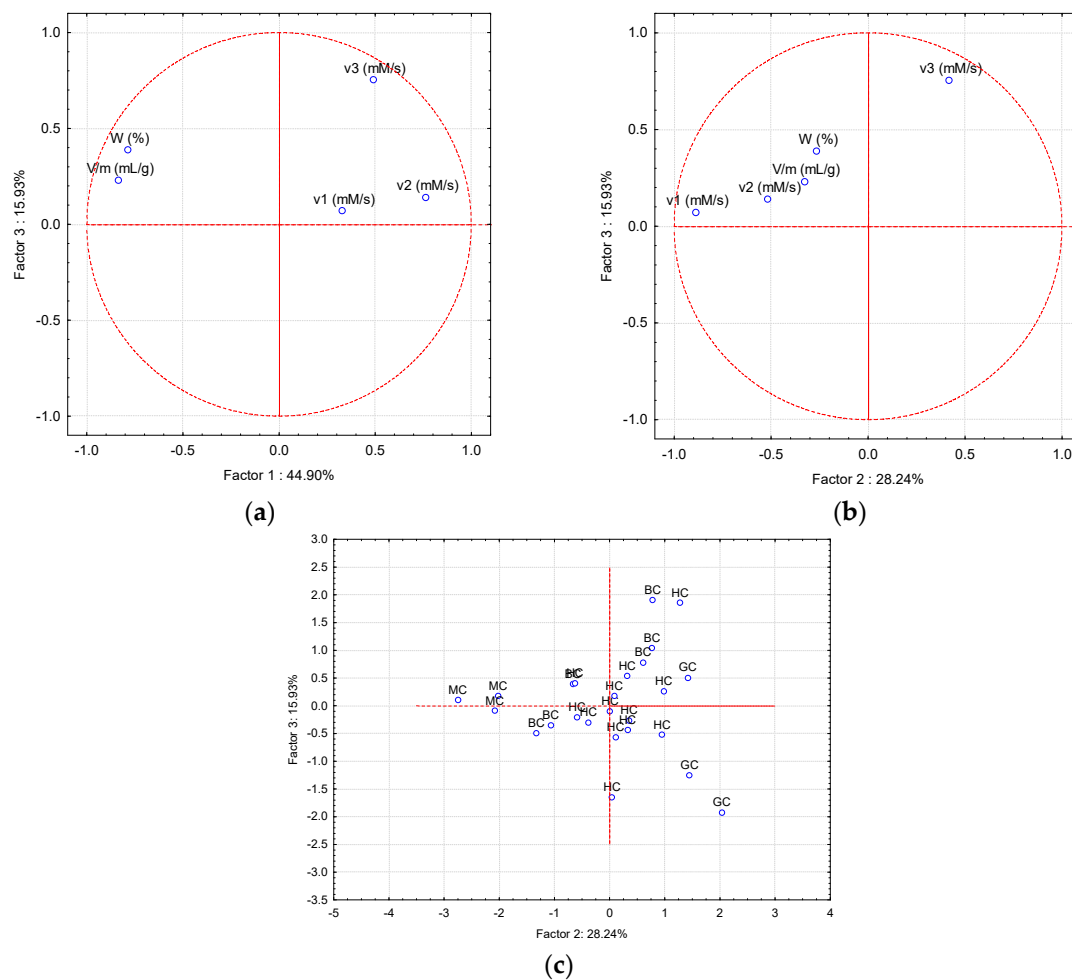
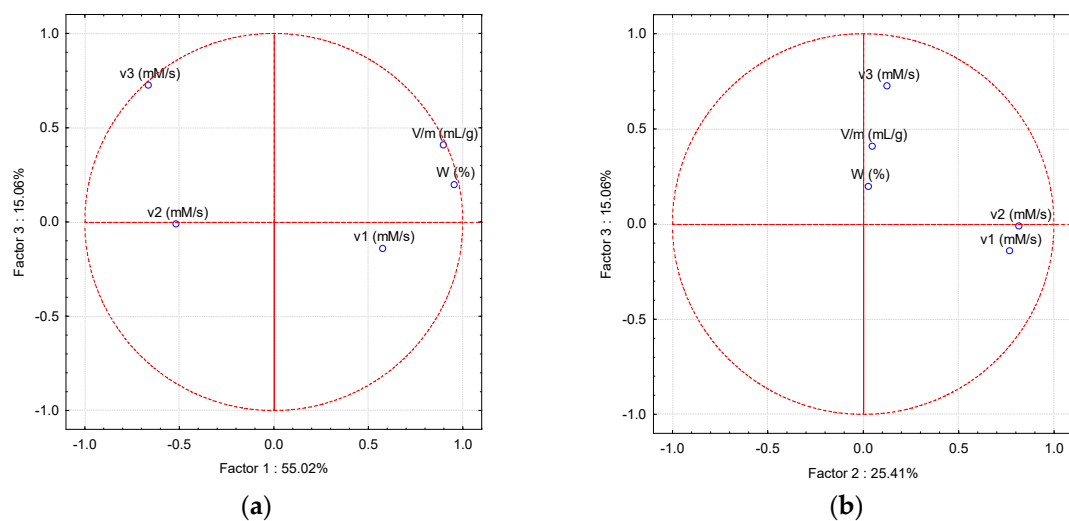


Figure S3. PCA results for the KFT data of bread core samples: (a) PC_3 versus PC_1 loadings plot; (b) PC_3 versus PC_2 loadings plot; (c) PC_3 versus PC_2 scores plot.



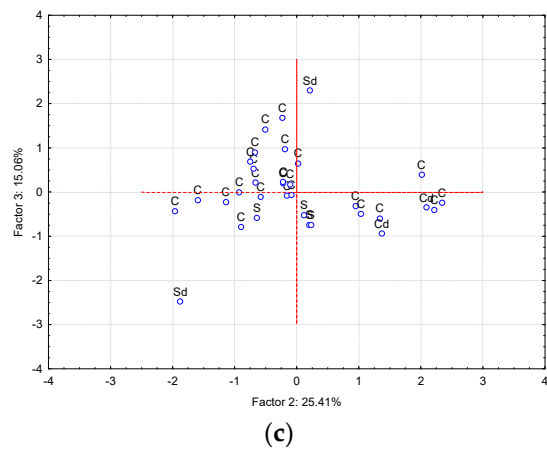


Figure S4. PCA results for the KFT data of all bread core and shell samples: (a) PC_3 versus PC_1 loadings plot; (b) PC_3 versus PC_2 loadings plot; (c) PC_3 versus PC_2 scores plot.