

## Supplementary figures: titles and abbreviations

**Figure S1.** The interaction effects of cultivar and farming system on quality parameters of flour. Abbreviations: **(a)** AC – ash content; **(b)** PC – protein content; **(c)** WG – wet gluten; **(d)** GI – gluten index; **(e)** FN – falling number; ORG – organic; INT – integrated; CONV – conventional.

**Figure S2.** The interaction effects of cultivar and farming system on water absorption of wheat flour and rheological properties of dough. Abbreviations: **(a)** WA – water absorption; **(b)** DT – development time; **(c)** SD – stability of dough; **(d)** DS – degree of softening; **(e)** QN – quality number; ORG – organic; INT – integrated; CONV – conventional.

**Figure S3.** The interaction effects of cultivar and farming system on baking process parameters and quality indicators of wheat bread. Abbreviations: **(a)** TBL – total bread losses; **(b)** DY – dough yield; **(c)** BY – bread yield; **(d)** BV – bread volume; ORG – organic; INT – integrated; CONV – conventional.

**Figure S4.** The interaction effects of cultivar and farming system on the quality indicators of bread crumb. Abbreviations: **(a)** DP – Dallman porosity, **(b)** CD – crumb density; **(c)** RS – resilience; **(d)** SP – springiness; **(e)** HD – hardness; ORG – organic; INT – integrated, CONV – conventional.

## Supplementary tables: titles and abbreviations

**Table S1.** Quality parameters of flour.

Abbreviations: AC – ash content; PC – protein content; WG – wet gluten; GI – gluten index; FN – falling number; ORG – organic; INT – integrated; CONV – conventional.

**Table S2.** The water absorption of flour and rheological properties of wheat dough.

Abbreviations: WA – water absorption; DT – development time; SD – stability of dough; DS – degree of softening; QN – quality number; ORG – organic; INT – integrated; CONV – conventional.

**Table S3.** Baking process parameters and quality indicators of bread.

Abbreviations: TBL – total bread losses; DY – dough yield; BY – bread yield; BV – bread volume; ORG – organic; INT – integrated; CONV – conventional.

**Table S4.** The quality indicators of bread crumb.

Abbreviations: DP – Dallman porosity, CD – crumb density; RS – resilience; SP – springiness; HD – hardness; ORG – organic; INT – integrated, CONV – conventional.