

Supplementary Files

Impact of rising temperature in the deposition patterns of bioactive compounds in field grown food barley grains

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Table S1. Grain characteristics and average final contents of grain weight (GW), β -glucans, arabinoxylans, total phenolic compounds and antioxidant capacity (AC) of four barley genotypes during two consecutive seasons of the control samples without heat stress.

Genotype	Endosperm	Hull	Row	Colour	β -glucan content	Average final contents of two growing seasons					
						GW (mg)	β -glucan (mg/ g)	Arabinoxylan (mg/ g)	Phenolic compounds (mg/ GAE g)	AC (μ molTrolox/ g)	
Annapurna	Spanish variety	Waxy	Naked	2	Yellow	High	51 a	79 a	55 a	4.6 bc	111 b
Hindukusch	Afghan landrace	Non-waxy	Partially naked	2	Purple	Medium	47 ab	68 b	55 a	5.7 a	140 a
Hispanic	Spanish variety	Waxy	Hulled	2	Yellow	Low	52 a	50 c	41 c	4.2 c	91 c
Tamalpais	North American variety	Waxy	Naked	6	Yellow	High	44 b	80 a	45 b	4.9 b	110 a

Results are presented as mean. Mean with a column followed by different letters indicate significant differences; Tukey-Kramer ($\alpha = 0.05$).