

## Supplementary File

**Table S1.** Concentration of gluten in gluten-containing products using three types of sandwich ELISA test kits

Type of Food	Product	Gluten Concentration of Samples (g/kg)		
		RIDASCREEN (R5 ELISA)	Veratox (G5 ELISA)	AgraQuant (G12 ELISA)
Bread	Plain bread	40.2 ± 0.1 <sup>a</sup>	27.6 ± 0.4 <sup>b</sup>	24.0 ± 0.4 <sup>c</sup>
	Buckwheat soba	72.6 ± 1.0 <sup>a</sup>	43.2 ± 3.5 <sup>c</sup>	48.3 ± 0.6 <sup>b</sup>
	Instant noodle	35.3 ± 1.9 <sup>a</sup>	12.0 ± 0.4 <sup>c</sup>	27.9 ± 0.4 <sup>b</sup>
Noodles	Plain noodle	45.3 ± 1.5 <sup>b</sup>	43.7 ± 5.8 <sup>b</sup>	53.0 ± 0.7 <sup>a</sup>
	Spaghetti noodle	16.9 ± 3.7 <sup>a</sup>	3.7 ± 0.3 <sup>b</sup>	20.9 ± 0.2 <sup>a</sup>
	Udon noodle	25.5 ± 1.4 <sup>b</sup>	6.5 ± 0.4 <sup>c</sup>	30.3 ± 1.2 <sup>a</sup>
Powder	Soft wheat flour	47.3 ± 1.3 <sup>a</sup>	23.0 ± 2.0 <sup>c</sup>	34.0 ± 0.1 <sup>b</sup>
	Strong wheat flour	86.9 ± 2.0 <sup>a</sup>	51.2 ± 6.1 <sup>b</sup>	58.5 ± 1.1 <sup>b</sup>

All values are denoted as mean ± standard deviation ( $n = 3$ ). <sup>a-c</sup> within a row, different letters represent significantly different values ( $p < 0.05$ ).