

## **Real-time monitoring of volatile compounds losses in the oven during baking and toasting of gluten-free bread doughs: a PTR-MS evidence**

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**Table Supplementary 1.** Fast GC-PTR-ToF-MS parameters of the 39 volatile compounds standards selected as important contributors to bread aroma, including the m/z and retention times.

<b>Volatile compound</b>	<b>m/z</b>	<b>Ret Time (s)</b>
3-Methyl-1-butanol	71.0856	84.7
2-Methyl-1-butanol		83.7
1-Pentanol		93.0
Hexanal	83.0863	90.1
1-Hexanol	85.1010	100.3
Furfural	97.0288	107.0
5-Methylfurfural	111.0451	111.7
Pyrazine	81.0369	95.9
2,3-Butanedione	87.0443	80.3
Phenylacetaldehyde	121.0680	112.7
2-Ethyl-3-methylpyrazine	123.0826	100.1
2-Acetylpyrazine		114.6
2-Ethylpyrazine	109.0711	102.0
2,3-Dimethylpyrazine		103.6
2,5-Dimethylpyrazine		99.5
2,6-Dimethylpyrazine		102.3
Benzyl alcohol		99.5
Butanoic acid	89.0599	119.1
Heptanal	97.1028	89.3
1-Octen-3-ol	111.1181	96.7
2-Acetyl-1-pyrroline	112.0759	105.0
2,3-Diethylpyrazine	137.0983	101.9
Nonanal	125.1339	104.3
2,4-(E,E)-Decadienal	135.1221	119.1
Ethyl octanoate	173.1577	100.5
Ethyl hexanoate	145.1239	93.0

**Table Supplementary 1. Continued**

<b>Volatile compound</b>	<b>m/z</b>	<b>Ret Time(s)</b>
Ethyl hexanoate	145.1239	93.0
1-Methylpyrrol	82.0700	85.6
Limonene	137.1354	89.3
3-Penten-2-ol	69.0702	96.7
Benzaldehyde	107.0518	104.2
Hexyl acetate	145.1239	104.2
Acetic acid	61.0280	nd*
Furfuryl alcohol	81.0369	nd*
Acetoin	89.0599	nd*
3-Methylbutanoic acid	103.0704	nd*
2-Methylbutanoic acid	103.0704	nd*
Phenylethyl alcohol	105.0721	nd*
Hexanoic acid	117.0921	nd*

\* nd means “not detected”



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