

## Online Resource 1

*Article name:* Germination of oat and quinoa and evaluation of the malts as gluten free baking ingredients

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### Online Resource 1 Recipes used in the baking trials.

Ingredient	Baker's % (%)	Control (g)	0.5% malt (g)	0.75% malt (g)	1% malt (g)	2% malt (g)	2.5% malt (g)	5% malt (g)
<i>Rice flour</i>	50	300	298.5	297.75	297	294	292.5	285
<i>Potato starch</i>	50	300	298.5	297.75	297	294	292.5	285
Malt	0	0	3	4.5	6	12	15	30
WPI	10	60	60	60	60	60	60	60
Vegetable oil	6	36	36	36	36	36	36	36
Sugar	2	12	12	12	12	12	12	12
Salt	2	12	12	12	12	12	12	12
Dry yeast	2	12	12	12	12	12	12	12
Xanthan gum	0.3	1.8	1.8	1.8	1.8	1.8	1.8	1.8
HPMC	0.3	1.8	1.8	1.8	1.8	1.8	1.8	1.8
Water	90	540	540	540	540	540	540	540

Dough yield 212.6