

Online Resource 3

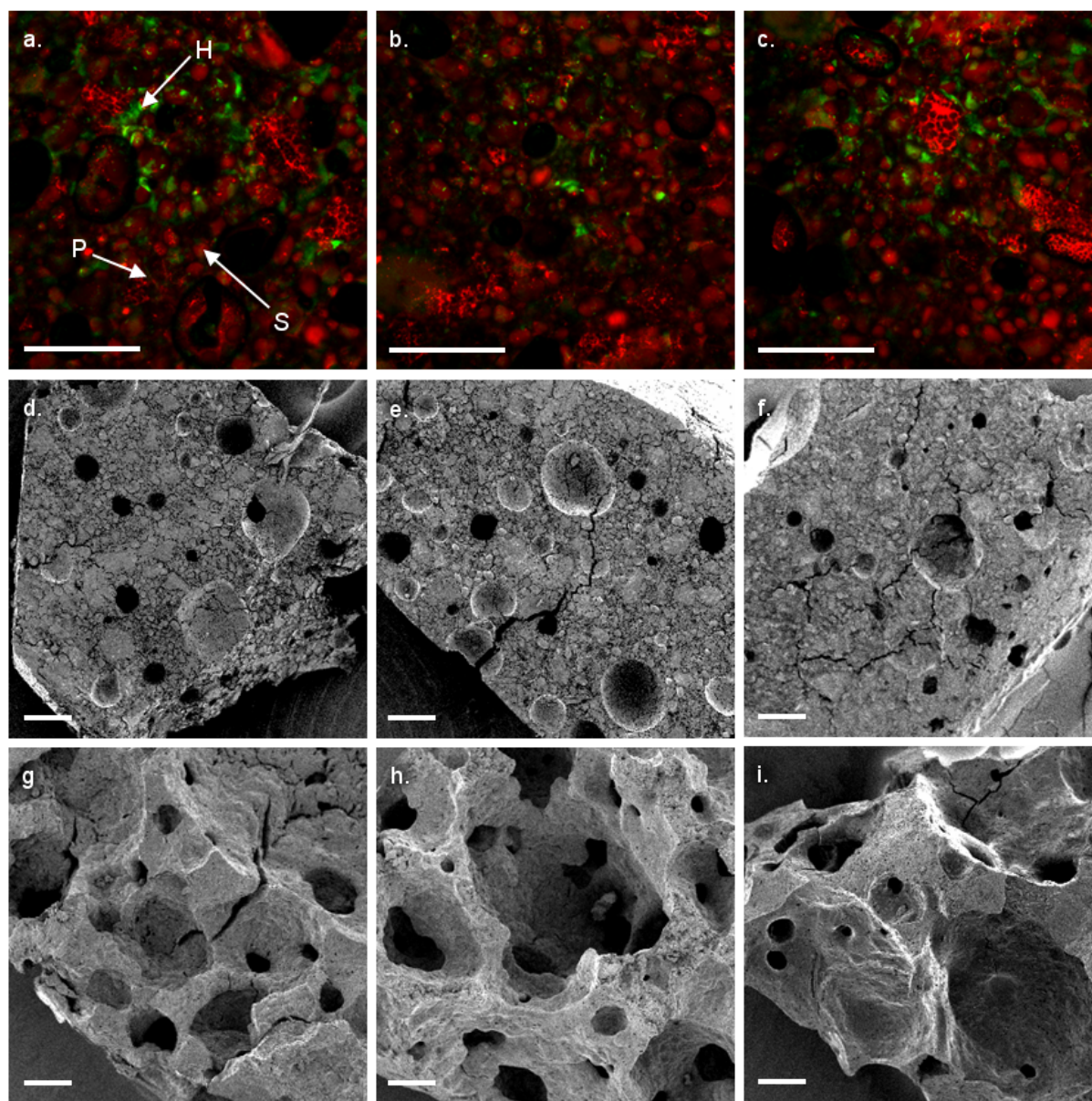
Article name: Germination of oat and quinoa and evaluation of the malts as gluten free baking ingredients

Journal name: Plant Foods for Human Nutrition

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Online Resource 3 CLSM micrographs of batters after proofing (a-c) and SEM micrographs of batter after proofing (d-f-i) and 1 min baking (g-i). Columns starting from left: control; 2% oat malt and 2.5% quinoa malt; Letters indicating protein (P), starch (S) and hydrocolloids (H); Bars 200 μ m