

Table S1. Qualitative parameters determined in two different growing seasons (2016-2017 and 2017-2018).

Genotype	N11	N11^{XY7}	XY7	N11	N11^{XY7}	XY7
Season	2016-17			2017-18		
Test weight (kg/hL)	81.0a	79.5a	69.0b	84.1a	80.6a	69.3b
Hardness	101	106	112	76	85	88
Flour protein content (% d.m.)	10.4a	14.6b	11.4a	10.8a	13.7b	10.6a
Gluten Index	91	100	69	82	99	59
Alveograph test						
P (mm)	108a	82ab	58b	92a	83ab	62b
L (mm)	63a	169b	54a	96a	181c	56b
P/L	1.71	0.49	1.07	0.96	0.46	1.11
W (Joules x 10⁻⁴)	223a	474c	97b	239a	458c	106b
Farinograph test						
Water abs. (%)	61.1a	60.8a	53.3b	60.6a	60.7a	54.8b
Dough development time (min)	1.6a	10.3b	1.3a	4.0a	9.1b	1.4a
Dough stability (min)	3.9a	11.7b	3.4a	6.7a	11.9b	3.7a
Degree of softening (BU)	73a	58a	119b	51a	43a	119b
FQN (mm)	58a	172c	46b	87a	170c	53b

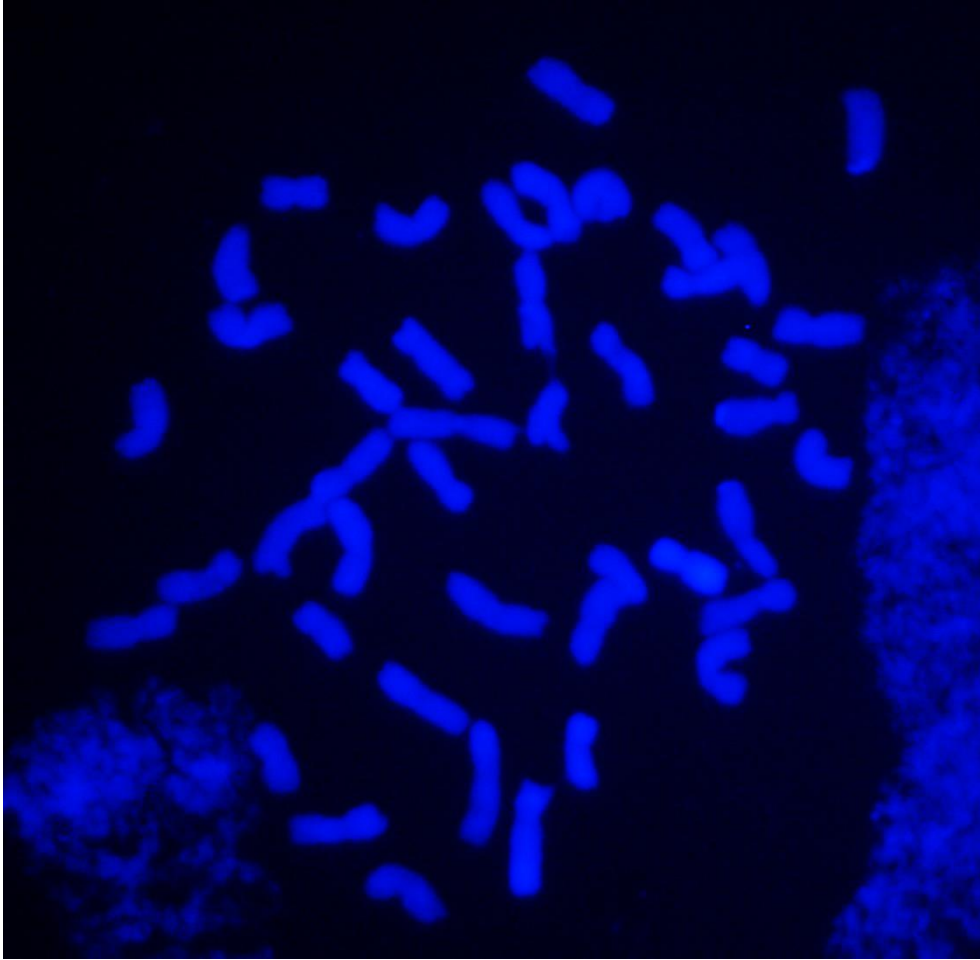


Figure S1. Metaphase spread of N11^{XY7} line counterstained with DAPI for chromosomes counting. N11^{XY7} chromosomes number $2n=44$.