

# Polymeric assembly of gluten proteins in an aqueous ethanol solvent

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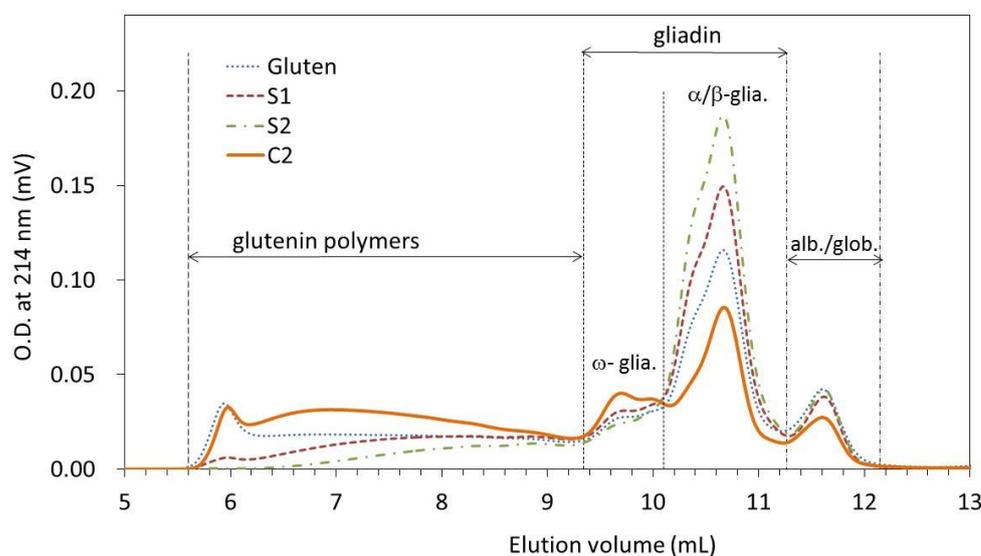
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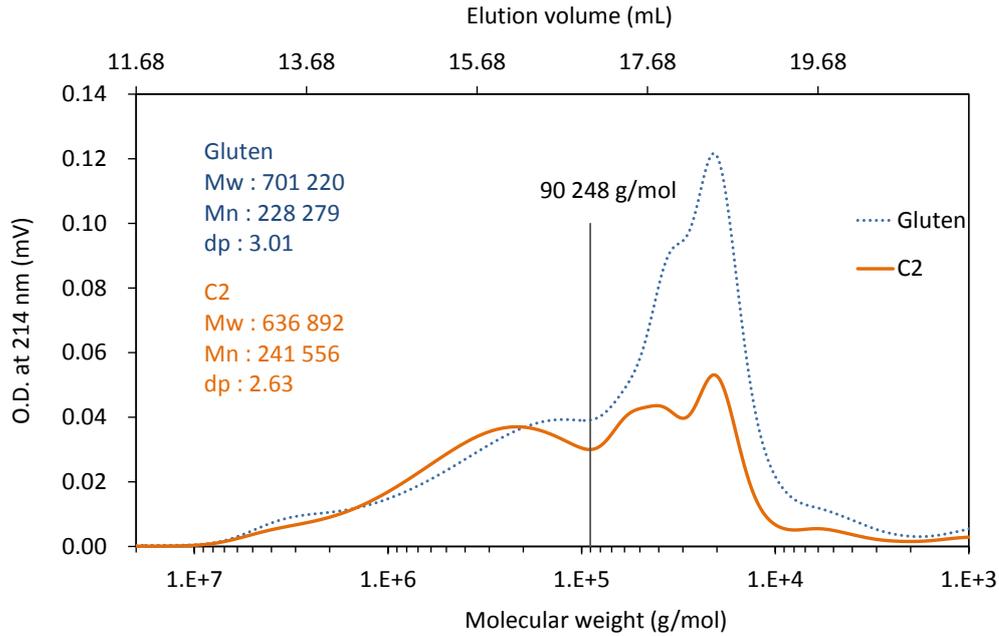
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## Supplementary materials



**Figure S1:** SE-HPLC profiles of the different gluten extracts. The profiles are for equivalent total protein : first water/ethanol soluble extract from gluten; S2 : light phase and C2 : dense phase obtained after liquid/liquid phase separation of S1 at 4°C. Chromatography was performed on a TSK G4000 SWXL column (30 cm x 7.8 mm I.D., ToscoBioscience). Relative molecular weight calibration was obtained from known protein standards (as detailed in Material & Methods section).



**Figure S2:** SE-HPLC profiles of the native gluten and the fraction of interest (C2). The profiles have been normalized to have the same total amount of glutenin. Chromatography was performed on two columns placed in series (TSK gel G6000 and G5000 PWXL, each 30 cm x 7.8 mm I.D., TosoBioscience) and preceded by a guard-column (TSK gel PWXL, 4 cm x 6 mm I.D., TosoBioscience). Relative molecular weight calibration was obtained from known protein standards (see Material & Methods section).