TABLE S1 Pearson's correlations (P< 0.05) for whole-grain sorghum-whole-grain wheat dough forming performance and sorghum grain/flour physicochemical characteristics.

A) All test sorghum lines (n = 23)

	Protein content	Damaged starch	Peak torque (resistance)	Dough development time	Dough stability	Dough softening
Tanplant type[a]	0.446*					
Protein content						
Damaged starch			0.856***			0.830***
Peak torque (resistance)						
Dough development time						
Dough stability						

B) 22 sorghum lines - NGT16N434-12 not included as it did not form a cohesive dough

	Protein content	Damaged starch	Peak torque (resistance)	Dough development time	Dough stability	Dough softening
Tanplant type[a]	0.435*					
Protein content						
Damaged starch			0.680***		0.536*	0.639**
Peak torque (resistance)						0.625**
Dough development time						
Dough stability						

[a]Where tanplant types were scored 2, almost tanplant types were scored 1 and not tanplant types were scored 0

*P< 0.05, **P< 0.01, **P< 0.001