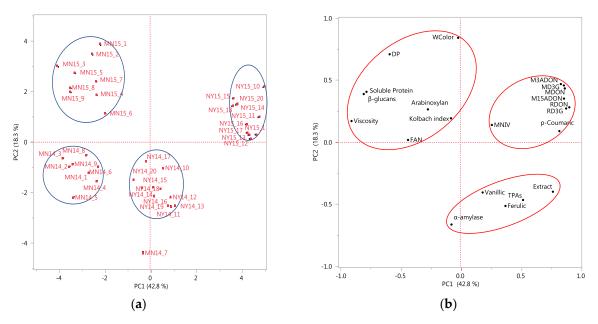
## Supplementary Materials: Malting of Fusarium Head Blight Infected Rye (Secale cereale): Growth of Fusarium graminearum, Trichothecene Production, and the Impact on Malt Quality

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**Figure S1.** Principal component analysis (PCA) of rye cultivar and crop years (2014 and 2015) (**a**) Score plot, (**b**) loading plot. Codes in score plot a are location (MN or NY), crop year (2014 or 2015) and cultivar No. (1–20); there were 11 cultivars grown in NY for both 2014 and 2015, and nine other cultivars grown at Crookston of MN in both crop years. The R Code in loading plot b designates DON and D3G in rye, respectively. The M code designates DON, D3G, 3-ADON, 15-ADON and NIV in malt, respectively.

Variety and Type Number (n)	Variety by State		
Total Samples (n = 117)	Minnesota $a (n = 81)$	North Dakota <sup>b</sup> (n = 14)	New York $c$ (n = 22)
Forage/Cover Crop (n=32) <sup>d</sup>	Aroostook, Elbon, Maton II, Oklon, Wheeler and Wrens- Abruzzi	Aroostook, Hancock and Wheeler	Aroostook
Conventional Grain (n = 42) <sup>d</sup>	Dukato, Musketeer, Prima, Rhymin, Spooner and Tulus <sup>e</sup>	AC Hazlet, Dacold, ND-Dylan, Musketeer, Rhymin, and Spooner	AC Hazlet and Danko
Hybrid Grain (n = 43) <sup>f</sup>	A, B, C, D, E, and F	-	G, H, I, J, K, L and M
<sup>a</sup> Variety trials in C	rookston, Lamberton, Le Center and	St Paul, MN, <sup>b</sup> Variety trials in Carrir	ngton and

**Table S1**. Rye Samples utilized for the evaluation of the impact of FHB infection on malt quality (2014 and 2015 crops years).

<sup>a</sup> Variety trials in Crookston, Lamberton, Le Center and St Paul, MN. <sup>b</sup> Variety trials in Carrington and Minot, ND. <sup>c</sup> Variety trials in Ithaca, NY. <sup>d</sup> Open pollinated variety. <sup>e</sup> Tulus is a winter triticale. <sup>f</sup> The 13 hybrid cultivars and lines were obtained from commercial seed companies, and are identified by alphabetical designation only.

**Table S2.** Pearson correlations between malt quality and *Fusarium* Tri5 DNA content in a subset selected (n = 55) to represent the range in malt DON.

	Rye Tri5 DNA	Malt Tri5 DNA
DNA	·	
Rye Tri 5 DNA	1	
Malt Tri 5 DNA	0.74 ***	1
Trichothecenes		
Rye DON	0.86 ***	0.64 ***
Malt DON	0.83 ***	0.60 ***
Malt D3G	0.80 ***	0.61 ***
Malt 3-ADON	0.80 ***	0.54 ***
Malt 15-ADON	0.63 ***	0.73 ***
Malt NIV	0.53 ***	0.66 ***
Malt quality		
Malt $\alpha$ -amylase		
Malt DP		0.46 **
Malt extract		
Wort viscosity	-0.69 ***	-0.67 ***
Wort soluble protein		
Wort color		
Wort FAN		0.40 *
Wort β-glucan		
Wort arabinoxylan		-0.40 *
Wort ferulic acid		
Wort p-coumaric acid	0.70 ***	0.66 ***
Wort vanillic acid		
Wort caffeic acid	0.67 ***	0.74 ***
Total phenolic acid	0.48 **	

\*, \*\* and \*\*\* indicate significant correlations at  $p \le 0.01$ ,  $p \le 0.001$  and  $p \le 0.0001$ .