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Impact of nitrogen fertilisation strategies on the protein content, gluten composition and rheological properties of wheat for biscuit production

1

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2

3 **Abstract**

4 The impact of fertilisation strategies on bread-making quality of wheat has been investigated
5 extensively, while only few studies have been carried out on minor supply-chains, such as
6 the biscuit production chain, whose products require a low protein content ($< 10.5\%$) and
7 weak gluten strength ($< 110 \text{ J } 10^{-4}$). The aim of this work was to obtain insight into the effect
8 of N fertilisation strategies on grain yield and quality, by focusing on the changes in the
9 composition of gluten protein and its relationship with dough quality for the biscuit supply-
10 chain. Seven different nitrogen fertilisation strategies, including standard and slow release
11 fertilisers and the combined application of sulphur (S), were compared in relation to the grain
12 yield and quality of two soft wheat cultivars (Artico, Sy Alteo) in a three-years field trial.
13 Canopy development was phenotyped, in terms of NDVI, and nitrogen Agronomic
14 Efficiency was assessed. Rainfall during grain filling influenced the agronomic and quality
15 performances to a great extent. The effect of N fertilisation was more marked on the P/L and
16 gluten composition than on the grain yield and grain protein content. Genotypes showed
17 similar protein content and W values, and greatly differed for P/L. The gluten protein
18 composition analysis showed that P/L was greatly influenced by the proportion of specific
19 glutenin sub-units, both in HMW-GS (Dx2, Bx7) and in LMW-GS (B- and C-type). Sulphur
20 application, with both standard and slow release fertilisers, contributed to reducing the P/L
21 ratio, with an increase in the C-type LMW-GS. Single application of slow release N
22 fertilisers can be recommended for biscuit making to achieve better qualitative requirements,
23 without compromising the grain yield. In addition, the co-application of sulphur with
24 nitrogen showed an increase in grain yield and modulated glutenin composition (B- and C-
25 type LMW-GSs) and P/L with moderate increase of W.

26

27 **Keywords:** gluten composition; nitrogen fertilisation; nitrogen agronomic efficiency; soft
28 wheat; slow release fertiliser

29

30 **Abbreviations:** AUCGC, area under the canopy greenness curve; glia/glut, gliadin-to-
31 glutenin ratio; GDD, growing degree days; GN = number of grain per square meter; GY,
32 grain yield; GPC, grain protein content; GS, growth stage; HMW-GS, high molecular weight
33 glutenin subunits; HMW-GS Dx/Bx, the ratio between Glu-Dx2 and Glu-Bx7 HMW-GSs;
34 H/L, the ratio between HMW-GS and LMW-GS expression; H/L b, the ratio between HMW-
35 GS and the B-type LMW-GS expression; L, dough extensibility; LMW-GS, low molecular
36 weight glutenin subunits; L b/c = ratio between the B-type and C-type LMW-GSs; N,
37 nitrogen; NAE, nitrogen agronomic efficiency; P, dough tenacity; P/L, ratio between dough
38 tenacity and extensibility; S, sulphur; TKW, thousand kernel weight; TW, test weight, W,
39 dough strength.

40

41 **1. Introduction**

42 The food industry's requirement for homogeneous wheat batches, characterised by a defined
43 end-use, is increasing because of the progressive qualitative specialisation of cereals for the
44 food market and the costumer request of clearer traceability. The grain protein content (GPC)
45 of wheat is the main quality factor that influences its technological properties and then the
46 market classes of this cereal throughout the world. Unlike improved or superior bread-
47 making wheat, which requires a high protein content, a low protein grain is desirable for the
48 soft wheat used for minor supply-chains such as biscuit production (Foca *et al.*, 2007; Farrer
49 *et al.*, 2006). In particular, the good biscuit-making quality of wheat has been defined in
50 terms of a soft kernel texture, a low protein content (<10.5%), a weak (< 110 J 10⁻⁴) gluten
51 strength (W) and low alkaline water retention capacity (AWRC) (Gaines, 1991). Moreover,
52 a low ratio (< 0.7 - 0.5) between tenacity and extensibility (P/L) is strongly required to
53 achieve a good biscuit making quality (Labuschagne *et al.*, 1997).

54 The achievement of the aforementioned qualitative goals mainly depends on the choice of
55 variety; in fact, a key factor to obtaining good biscuit quality wheat is the use of cultivars
56 characterised by high grain softness, which is related to their capacity of accumulating
57 specific storage proteins. Wheat grain proteins consist of soluble metabolic proteins
58 (albumins and globulins) and alcohol-soluble monomeric (gliadin) and polymeric (glutenin)
59 storage proteins, which are also called prolamins; these account for about 70-80% of the
60 total grain protein content. These proteins are classified on the basis of their electrophoretic
61 mobility as ω -, γ - and α -type gliadins and high and low molecular weight glutenin subunits
62 (HMW-GS and LMW-GS, respectively). In common wheat (*Triticum aestivum* L.), a known
63 polymorphism, which is encoded by *Glu-A1*, *Glu-B1* and *Glu-D1* genes, exists in HMW-
64 GS, and it is associated with rheological differences in the final quality (Payne and
65 Lawrence, 1983; Wieser, 2007) which affect the properties of dough (MacRitchie, 2016).
66 The gliadin-to-glutenin ratio might also affect the spread and texture of biscuits; thus, a high

67 spread ratio, the absence of retraction and a uniform thickness are considered criteria of good
68 quality (Barak *et al.*, 2013). Igrejas *et al.* (2002) individuated genotypes with 13+16 *Glu-B1*
69 subunits as being particularly suitable for a good end use quality of biscuits. Genotypes with
70 null *Glu-D1* allele have also been found to be suitable (Zhang *et al.*, 2018).

71 In addition to the chosen wheat cultivar, nitrogen (N) fertilisation also influences the content
72 of grain storage proteins to a great extent as well as the consequent rheological quality. A
73 direct relationship exists between the N fertiliser rates and the GPC in wheat (Garrido-
74 Lestache *et al.*, 2004; Giuliani *et al.*, 2011). Furthermore, high grain protein levels in wheat
75 may in part be attributed to high N application rates, which farmers apply to obtain higher
76 grain yields, often without taking into account luxury consumption (Zorb *et al.*, 2018). In a
77 previous study (Blandino *et al.*, 2015), suitable rheological parameters of wheat for biscuits
78 were achieved through a low N rate application at the stem elongation growth stage, but this
79 clearly limited the grain yield performance. Thus, for this wheat category, it is necessary to
80 find an N management compromise between quantitative and qualitative aspects.

81 The availability of N between anthesis and the end of ripening is the main requirement for
82 the promotion of the accumulation of proteins in the grain, and the distributed dose, but the
83 timing and the form of application, could also play an important role. In temperate winter
84 wheat production areas, N is generally split between tillering (growth stage GS 22-24,
85 according to Zadoks *et al.*, 1974) and the beginning of stem elongation (GS 31-32). Dividing
86 the total N application into two or more treatments can help growers to enhance nutrient
87 efficiency and wheat yields as well as to mitigate the loss of nutrients related to spring
88 precipitations (López-Bellido *et al.*, 2005; Giuliani *et al.*, 2011). The rapidity of the N
89 fertiliser in providing the nutritive element to the crop is mainly related to the source of N:
90 urea requires more time than ammonium fertilisers, whereas nitrate is rapidly effective
91 (Hawkesford, 2014). The use of special fertilisers, such as slow release or controlled ones,
92 could be an alternative to enhance the efficiency of N fertilisation and to reduce the number

93 of field applications, by minimizing N leaching and denitrification, especially in sandy and
94 shallow soils (Calabi-floody *et al.*, 2018). Different solutions and mechanisms to slow the
95 rate of N release are available on the market: fertilisers containing nitrification and urease
96 inhibitors, impermeable or semipermeable coatings which progressively solubilise the
97 granule and organic-mineral fertiliser contents (Weber *et al.*, 2009).

98 In addition, recent studies on the effect of fertilisation on the gluten content (Xue *et al.*, 2016;
99 Rekowski *et al.*, 2020) have also highlighted how the type of N fertiliser can also contribute
100 to varying the composition of the storage proteins; moreover, the interaction of N
101 fertilisation with the environment can affect the gluten composition (Hurkman *et al.*, 2013).
102 Furthermore, also sulphur (S) supply, in association with N fertilisation, has an effect on
103 agronomic performance (Duncan *et al.*, 2018); in particular, co-application of N and S is
104 reported to increase N use efficiency and % of N recovery, with a positive effect on protein
105 content (Salvagiotti *et al.*, 2009). As for the effect on grain quality, S application is known
106 to improve technological performances, especially on bread and durum wheat (Zhao *et al.*,
107 1999; Ercoli *et al.*, 2011). This improvement is mainly due to changes in protein
108 composition, in particular by the increase in the accumulation of sulphur-rich glutenins,
109 HMW-GS and markedly LMW-GS (Pompa *et al.*, 2009; Zorb *et al.*, 2009; Tao *et al.*, 2018).
110 However, while most of the agronomic studies have been conducted in relation to bread-
111 making quality, very little information is available on biscuit cultivars. The aim of this study
112 has been to gain insight into the effect of N fertilisation strategies on grain yield and quality,
113 while focusing on the potential changes in gluten protein content or composition and its
114 relationship with dough quality for the biscuit supply-chain.

115

116 2. Materials and Methods

117 2.1. Experimental site and treatments

118 The study was carried out in the North-West Po plain in Italy (Cigliano, 45°18' N, 8°01' E,
119 altitude 237 m asl), over three growing seasons (2013/14, 2014/15 and 2015/16). The
120 experiment was performed in a silt loam soil (Typic Hapludalfs according to the USDA
121 classification). According to the common crop practices of the growing areas, the previous
122 crop in each growing season was maize, thus the experiment was carried out on the same
123 farm but using different adjacent fields. The soil was sampled each growing season from 0-
124 30 cm using Eijkelkamp cylindrical augers at wheat tillering (GS23) before the first N
125 fertilisation. The average main physical and chemical properties of the soil for the three crop
126 seasons were: 38.6% sand, 51.8% silt and 9.6% clay; pH 6.2; 1.78% organic matter; C/N
127 ratio 10.8; cation exchange capacity (C.E.C.) 11.5 meq kg⁻¹; 0.096 % total N; 44 mg kg⁻¹
128 available P; 120 mg kg⁻¹ exchangeable K.

129 The compared treatments in each growing season were a factorial combination of:

- 130 ■ two red soft hexaploid wheat cultivars for biscuit production with different alveographic
131 traits: cv. Artico (multiple cross, 2001, Apovsementi S.p.A., Voghera, PV, Italy) with
132 an equilibrated P/L ratio); cv. Sy Alteo (Innov x Apache, 2010, Syngenta Italia S.p.A.,
133 Milan, Italy), generally characterized by high P/L ratio values for this qualitative
134 category.
- 135 ■ seven N granular fertilisation strategies, as detailed in Table 1. Three conventional split
136 fertilisation treatments, applied as ammonium nitrate at tillering (GS23) and ammonium
137 nitrate (AN), ammonium sulfate (AS) or urea (U) at stem elongation (GS 32), were
138 compared with four slow release (SR) fertiliser treatments with different chemical and
139 physical mechanisms of action: ammonium nitrate with nitrification inhibitors (SR-NI),
140 ammonium sulphate-nitrate with nitrification inhibitors (SR-NSI), ammonium sulphate-

141 nitrate with double semipermeable coatings (SR-DC) and organic-mineral fertilisers
142 (SR-OM) applied only at tillering (GS 23, 130 kg N ha⁻¹). All the previous reported
143 treatments received the same total N rate (130 kg N ha⁻¹), according to the conventionally
144 N rate applied in the growing areas (Blandino *et al.*, 2015).

145 All the top-dressed granular fertilisers were applied to experimental plots by hand. An
146 unfertilized control (N0) that had not received any mineral N fertilisation during the growing
147 season was introduced as a spy-control for both varieties, in order to indicate the soil fertility
148 and N availability in the compared environments, on the basis of the canopy greenness
149 evolution, during the grain filling stage. A second N treatment (N100) control, which had
150 received a lower N rate (100 kg N ha⁻¹), that is, split 50 kg N ha⁻¹ at GS 23 and 50 kg N ha⁻¹
151 at GS 32 as ammonium nitrate, was also adopted (Table S1).

152 The N treatments were assigned to experimental units using a completely randomised block
153 design with four replicates. The plot size was 7 x 1.5 m. The plots were seeded after an
154 autumn ploughing (30 cm) and disk harrowing to prepare a suitable seedbed, following a
155 previous maize crop for grain. Sowing was conducted in 12 cm wide rows (on October 27,
156 November 3, November 6 in 2013, 2014 and 2015, respectively) at a seeding rate of 450
157 seeds m⁻². The experimental field received 35 kg ha⁻¹ of P₂O₅ and 66 kg ha⁻¹ K₂O each year.
158 The weed control was conducted with tifensulfuron metile and tribenuron metile (Granstar
159 Ultra Sx, Cheminova Agro Italia S.r.l.) at wheat tillering (GS 23). All the plots were treated,
160 at wheat anthesis, with a fungicide mixture containing prothioconazole and tebuconazole
161 (Prosaro®, Bayer, Italy, applied at 0.100 kg of each AI ha⁻¹) to avoid Fusarium Head Blight
162 infection and protect against flag leaf greenness.

163 2.2. Weather conditions

164 The three growing seasons differed as far as the total rainfall that occurred in the vegetative
165 stages (November-March) is concerned, with 524 mm in 2013/14, 725 mm in 2014/15 and
166 195 mm in 2015/16 (Figure 1). The rainfall distribution during the reproductive stages
167 (April-June) was higher in 2013/14 (366 mm) than in 2014/15 (257 mm) or in 2015/16 (291
168 mm). The 2014/15 growing season was the one with the highest number of growing degree
169 days (GDD), in particular in the reproductive stage (April-June).

170 2.3. Canopy NDVI

171 A hand-held optical sensing device, by GreenSeekerTM® (Trimble©, Sunnyvale,
172 California, USA), was used to measure every 7 days the normalised difference vegetation
173 index (NDVI) from anthesis (GS 61) to the end of the grain filling stage (the complete crop
174 senescence, GS89). The instrument was held approximately 80 cm above the canopy, and
175 its effective spatial resolution was 2 m².

176 The NDVI values were proportional to the crop biomass and greenness (Marinaccio *et al.*,
177 2015). The Area Under Canopy Greenness Curve (AUCGC) during grain filling was
178 calculated for each treatment, starting from the NDVI measurement for each observation
179 date and using the following formula:

$$180 \quad AUCGC = \sum_i^{n-1} \{[(R_i + R_{i+1})/2] (t_{i+1} - t_i)\}$$

181 where R is the NDVI value, t is the time of observation and n is the number of observations
182 (6).

183 2.4. Grain yield

184 The grain yields were obtained by harvesting the whole plot with a Walter Wintersteiger
185 cereal plot combine-harvester on July 10, June 29 and July 1 in 2014, 2015 and 2016,
186 respectively. Grain moisture was analysed using a Dickey-John GAC2100 grain analyser
187 (Dickey-John Corp. Auburn, IL, USA), according to the supplied programme and after a
188 validation with reference materials. The grain yield results were adjusted to a 13% moisture
189 content. The harvested grains were mixed thoroughly and 2 kg grain samples were taken
190 from each plot for the qualitative analyses.

191 2.5. Nitrogen agronomic efficiency (NAE)

192 Nitrogen agronomic efficiency (NAE) was calculated as the ratio of grain yield at N
193 treatment minus the grain yield at zero N to the quantity of the applied N for each N
194 treatment, according to Delogu *et al.* (1998).

195 2.6. Small-scale quality analyses

196 The test weight (TW) was determined by means of a Dickey-John GAC2100 grain analyser.
197 The thousand-kernel weight (TKW) was determined on two 100-kernel sets for each sample
198 using an electronic balance. The number of grains per m² (GN) was calculated by dividing
199 GY by grain weight. The grain protein content (GPC) was determined according to AACC
200 39-10 (AACC, 2000) on wholegrain flour.

201 Grain samples (1750 g) from each plot were milled using an experimental Bona 4RB mill
202 (Bona, Monza, Italy), after tempering according to their hardness. The rheological
203 properties, dough strength (W) and ratio between dough tenacity and extensibility (P/L) of
204 the refined flours were evaluated using a Chopin alveograph, according to ICC-121 (ICC,
205 1992).

206 2.7. Analysis of the gluten proteins

207 Storage protein composition was determined, according to De Santis *et al.* (2018). Briefly,
208 100 mg of flour was suspended in 0.4 mL of KCl buffer (pH 7.8) and centrifuged to remove
209 soluble proteins. KCl-insoluble fraction was suspended in 1-propanol solution (50% v/v) and
210 centrifuged for 10 min at 4500 g (repeated twice) and gliadins were collected. Glutenins
211 were extracted from the pellet by extraction solution (1-propanol 50% v/v, 1% DTT), after
212 centrifugation at 10,000 g for 10 min (room temperature). Extracted glutenins and gliadins
213 were quantified by Bradford method and gliadin-to-glutenin ratio (glia/glut) was determined.
214 The glutenin subunits were separated by SDS-PAGE (T 12%, C 1.28%), at 25mA (4 hours
215 at 10° C) using an SE 600 apparatus (Hoefer, Inc., Holliston, MA, USA). Gels were stained
216 with Coomassie Brilliant Blue G250 and digitally acquired (Epson Perfection V750pro).
217 HMW-GS allelic configuration of the and Glu1 Quality score was determined according to
218 Payne and Lawrence (1983). Relative sub-unit expression was performed by densitometric
219 analysis by software ImageQuantTL (GE Healthcare, Bio-sciences AB). Gels were
220 subdivided into high (HMW-GS) and low (D-type, B-type, C-type) molecular weight
221 glutenins. Glutenin composition was assessed in terms of ratios between: a) HMW-GSs Dx2
222 and Bx7 (H Dx/By); b) HMW-GS and LMW-GS (H/L); c) HMW-GS and the B-type LMW-
223 GS (H/L b); d) LMW-GS B-type and C-type (L b/c). Three biological and two technical
224 replicates were adopted.

225 2.8. Statistical analysis

226 Homogeneity was evaluated by means of Leneve's test. Analysis of the variance (ANOVA)
227 was performed in a completely randomised block, with the genotype and N treatment as
228 independent factors. Tukey's test was adopted as a *post hoc* test at a 0.05 level of
229 significance. The percent changes due to the sulphur (S65, average effect of the AN-AS and
230 SR-NSI fertilisation treatment) were assessed in relation to the S0 rate ones (AN-AN, SR-

231 NI), while the percent changes due to the slow release (SR treatments, as average effect of
232 SR-NI, SR-NSI, SR-DC, SR-OM) were assessed in relation to the AN-AN standard N
233 fertilisation; differences in percent changes were compared by Student's T-Test. The
234 Pearson correlation analysis between the quality parameters was also performed. Statistical
235 analysis was performed by means of JMP software (Version 8.0.2, SAS Institute Inc., 2009).
236

237 **3. Results**

238 3.1. Physiological and agronomic performance

239 The ANOVA generally showed a significant effect of the main factors and of their
240 interactions on most of the investigated agronomic and grain quality parameters (Table 2).

241 A significant impact on the agronomic and quality parameters was observed in relation to
242 environmental variability. In 2013/14, when higher and better distributed rainfall occurred
243 during the reproductive stage than during the other crop seasons (Fig.1), higher cumulated
244 NDVI (AUCGC), grain yield and agronomic N use efficiency as well as lower test weight,
245 grain protein content and HMW-GS to LMW-GSs ratios were observed (Table 3). On the
246 other hand, a marked reduction in thousand kernel weight occurred in 2014/15, as a
247 consequence of the higher growing degree days during the ripening stage, which led to a
248 quick senescence of the crop. The two cultivars showed a comparable grain yield, with
249 higher values in late maturity Sy Alteo only in 2013/14 (Table 3). Instead, differences
250 between the two genotypes were observed in terms of thousand kernel weight, with lower
251 values in Artico, as a consequence of the lower NDVI during ripening than in Sy Alteo
252 (Table 3). Conversely, Artico resulted in a higher number of grains per square meter (GN)
253 than Sy Alteo in 2014/15 and 2015/16.

254 N fertilisation strategies showed a significant influence on the agronomic performance of
255 the two wheat cultivars. The highest grain yield was observed for the use of the ammonium
256 sulphate (AN-AS) treatment. The grain yield performance of AN-AN and AN-U was not
257 significantly different (Table 3). The effect of the application of slow release fertilisers at
258 the tillering stage did not determine any decrease in grain yield with respect to the standard
259 split AN-AN.

260 NAE was influenced above all by the Y and N factors; the GxY and YxN interactions also
261 resulted to be significant (Table 2). The late maturity Sy Alteo cultivar showed a higher NAE

262 in 2013/14 and in 2015/16 than cv. Artico. The highest NAE value was achieved for the AN-
263 AS treatment (in particular in 2013/14). The use of slow release fertilizer at GS 23 showed
264 a significant reduction in NAE compared to AN-AN, albeit only in 2015/16, which was
265 characterised by less rainfall during the vegetative stages (Table 3). A relationship of the
266 measured NDVI values (AUCGC) between grain yield and NAE was observed during grain
267 filling (Fig.2), with longer stay green in Sy Alteo and for the 2013/14 growing season (Table
268 3). The test weight was influenced more by Y than by other effects (Table 2), and no varietal
269 differences were observed (Fig. 3).

270 3.2. Grain protein content and rheological quality

271 Both cultivars showed low grain protein values (8.8% - 11.0%), according to the biscuit
272 supply-chain requirements, with a marked impact of the N fertilisation (Table 2). In 2013/14
273 the highest grain protein content (Table 3) was observed for the S supply (AN-AS). With the
274 exception of SR-OM in 2015-16, significantly lower values were observed in all the growing
275 seasons in relation to all the slow release treatments, with respect to the standard AN-AN
276 treatment (Table 3). The gluten technological characteristics were assessed in relation to the
277 dough strength (W) and the ratio between tenacity and elasticity (P/L). W was largely
278 influenced by the N factor; the GxY and GxN interactions were also significant (Table 2).
279 Artico showed higher values than Sy Alteo in 2014/2015, but lower values in 2015/16 (Table
280 3), while a contrasting response of the two cultivars was observed for some N treatments
281 (Fig. 3). The P/L ratio was mainly dependent on the genotype effect (Table 2), with as
282 expected markedly higher values being observed in Sy Alteo (Table 3 and Fig. 3). Mean
283 higher P/L values were observed in 2013/14 (Table 3). Moreover, N fertilisation showed a
284 significant influence on the gluten properties. The S supply, in both the AN-AS and SR-NSI
285 treatments (Table 3), showed a slight increase in W (+15%) and a marked mean reduction
286 in P/L (-33%) (Fig. 4). In AN-AS treatment the percentage of samples with grain protein

287 content above 10.5% and W above $110 \text{ J } 10^{-4}$ was 75% and 54%, respectively, while AN-
288 AN treatment exceeded these thresholds in 29% and 25% of cases, respectively. The
289 treatment with urea showed no significant changes in W with respect to AN-AN (Fig.3). The
290 application of slow release fertilisers showed a general reduction of -15% of W. With these
291 application strategies, 98% of samples for grain protein content (10.5%) and 93% for W (110
292 $\text{ J } 10^{-4}$) did not exceed the qualitative thresholds. Conversely, but only for Sy Alteo cv.,
293 characterized by high dough tenacity, also these fertilisation strategies had an impact on the
294 P/L values according to the S distribution: SR-NSI (with S) significantly reduced this
295 parameter, while SR-NI significantly increased it, with respect to the standard split N
296 treatments (Table 3, Fig.3).

297 3.3. Gluten protein composition

298 ANOVA showed significant differences, in terms of gluten protein composition (Table 2).
299 The gliadin-to-glutenin ratio (glia/glut) was mainly influenced by the Y and N effects and,
300 to a lesser extent, by the GxY and YxN interactions. Higher values were generally observed
301 for 2013/14, with no significant mean differences between the two cultivars (Table 3). The
302 N fertilisation showed a great impact on the glia/glut ratio, with generally higher values for
303 slow release fertilisers with respect to the standard split strategies (Fig. 4). The
304 electrophoretic profile of HMW-GSs showed that both genotypes are characterised by the
305 null allele at *Glu-A1*, 2+12 at *Glu-D1*; slight differences were instead observed in relation to
306 *Glu-B1* gene for Sy Alteo characterised by the 7+9 allele and for Artico characterised by
307 7+8, thus a slight difference was determined in terms of Glu-1 quality score (5 for Sy Alteo,
308 6 for Artico). The HMW-GS expression, expressed as H/L and H/L b, was influenced to a
309 great extent by the year (Table 2), with mean lower values in 2013/14 (Table 3). The highest
310 H/L and H/L b were observed for Sy Alteo in 2015/16 (Table 3), and for the SR-OM
311 treatment (Fig. 3). The S supply influenced glutenin expression to a great extent, with

312 significantly lower H/L and H/L b ratios in the AN-AS treatment than the AN-AN one (Fig.
313 4). The HMW-GS composition, in terms of the Dx2-to-Bx7 ratio, and the ratio between B-
314 type LMW-GS and C-type LMW-GS (L b/c), were mainly affected by the genotype (Table
315 2), with higher values in Sy Alteo for all the years (Table 3) and for all the N fertilisation
316 treatments (Fig. 3).

317 Correlation matrix of the quality parameters is reported in Table 4. Dough strength (W) was
318 highly correlated with grain protein content, but negatively correlated with P/L and glia/glut.
319 P/L showed a highly significant positive correlation with the ratio between Dx2 and Bx7
320 HMW-GS (H Dx/Bx) and with the ratio between the B-type and C-type LMW-GS (L b/c).

321 **4. Discussion**

322 A detailed investigation on the effects of different N fertilisation strategies on grain yield,
323 protein content and composition in relation to rheological properties of soft wheat cultivars,
324 was carried out. The relationship between the canopy NDVI measured during the
325 reproductive stage and grain yield confirmed the effectiveness of phenotyping for the
326 physiological parameters of crops, not only to monitor the crop status, but also to predict the
327 final cereal production, as has already been pointed out in literature (Marinaccio *et al.*, 2015).
328 The higher water availability in the reproductive stages observed for 2013/2014 positively
329 influenced the canopy stay green and thus the TKW and grain yield, particularly for late
330 maturity cultivar. Grain yield response resulted mainly related to the number of grains per
331 square meter (Giunta *et al.*, 2019) and this yield component, in addition to genotype and crop
332 seasons, was more markedly influenced by N fertilization than grain weight. This response
333 is in agreement with the results of Lopez-Bellido *et al.* (2005) and Triboi *et al.* (2006), who
334 observed seasonal variations in the GY and yield components in relation to the rainfall
335 distribution during vegetative and reproductive stage under different N management
336 strategies. Within the conventional fertilizers, the use of ammonium nitrate led to a not
337 significant variation in GY and its components with the respect to the urea, confirming,
338 however, the trend of slight higher efficiency of the AN form (Rekowski *et al.*, 2020); on the
339 other hand, the application of ammonium sulphate lead to a grain yield advantage compared
340 to ammonium nitrate in certain environmental conditions. It has been reported that a
341 moderate increase in grain yield may be observed when N+S are co-applied, together with
342 an increase in nitrogen use efficiency (Salvagiotti *et al.*, 2009; Duncan *et al.*, 2018). The
343 same behaviour was observed with the S application within the slow-release fertilizers, in
344 particular with the single application of SR-NSI, which showed a positive response in terms
345 of agronomic and quality performances (Weber *et al.*, 2008), especially with the respect to

346 the double semi-permeable coated and the organic-mineral slow-release fertilizers,
347 confirming the lower efficiency of N applied in organic form (Godfrey et al., 2010).

348 On the other hand, the present study clearly shows that the type of N fertiliser and its
349 application strategies affect clearly the protein content and composition, even for a
350 qualitative category with a low GPC requirement, such as the wheat used for biscuits. The
351 observed response to different fertilisation strategies, including single N applications with
352 the use of slow-release products and the role of S, showed a great impact on the protein
353 composition (glutenin) and, as a consequence, on the dough properties (Xue *et al.*, 2016).
354 The gluten content and composition and the alveographic traits showed a clear interaction
355 between fertilization, cultivar with environmental conditions. Exploring favourable
356 interactions between genotype and management can be useful to make a contribution
357 towards optimizing agronomic strategies for specific supply-chains, such as the biscuit
358 making supply chain, which is characterised by low grain protein content, W and P/L
359 requirements (Foca *et al.*, 2007).

360

361 4.1. Strategies to guarantee low protein content and dough strength

362 As far as biscuit-making quality is concerned, Igrejas *et al.* (2002) stated that the total grain
363 protein content is more important than the protein composition. The same authors stated that
364 the allelic composition has little impact, in terms of dough quality. Both of the investigated
365 cultivars, which are commercially utilised for the biscuit supply-chain, showed suitable GPC
366 ($< 10.5\%$) and W ($< 110 \text{ J } 10^{-4}$) values for biscuits, resulting in 80% of the cases below
367 optimal threshold for this category.

368 Varietal differences, in terms of gluten composition, resulted in differences in the
369 alveographic parameters, although these differences also depended on the fertilisation
370 strategies. This different behaviour is in agreement with the results of Pedersen and
371 Jorgensen (2007), who observed differences in genotypic response to N fertilisation in terms

372 of rheological properties in wheat cultivars for biscuits. However, the same authors did not
373 find any significant differences in the protein content of the same cultivars, thus suggesting
374 possible implications of the gluten composition. In our study, we have shown that the
375 technological properties of soft wheat could be influenced both by the effect of fertilization
376 strategies on grain protein content and on the differential expression of specific glutenin
377 subunits. Cho *et al.* (2018) also reported changes in the proportion of high and low glutenin
378 subunit expression due to N fertilisation and their effects on quality.

379 Within split fertilization strategies, the use of urea with respect to ammonium nitrate showed
380 not significant minor changes, with a trend of reduction of GPC and alveographic strength,
381 which are desirable for biscuit-making, and, possibly explainable by the lower efficiency of
382 urea (Rekowski *et al.*, 2020); on the contrary, in late maturity cultivar under more favourable
383 conditions, the application of ammonium sulphate was associated to a slight higher GPC.
384 This response, associated to an increase in glutenin content (low glia/glut), especially B-type
385 LMW-GS, explain the slight increase in dough strength (Godfrey *et al.*, 2010).

386 However, the effect of slow-release in comparison to conventional fertilisers, resulted in a
387 clear reduction in GPC and W; these quantitative changes were associated with an increase
388 in the gliadin-to-glutenin ratio, which was due to a decrease in the glutenin amount. In fact,
389 the single N supply at an early developmental stage may have reduced glutenin
390 accumulation, which generally occurs during late grain filling (Abonyi *et al.*, 2007; Fois *et*
391 *al.*, 2011; Giuliani *et al.*, 2015). According to our data, this management solution, with the
392 single distribution of all N rate in an early growth stage, did not lead to any significant
393 advantages in both grain yield or nitrogen agronomic efficiency, but it is able to guarantee
394 the quality requirements of the wheat for biscuit wheats with greater consistency in different
395 environmental conditions. No marked differences in rheological traits have been observed
396 within slow release fertilizers with different chemical and physical mechanisms of action
397 (nitrification inhibitors, double semipermeable coatings or organic-mineral fertilisers) in

398 growing seasons with different meteorological trends, except for a trend of lower W and
399 higher gliadin content, which can result favourable for biscuit-making quality (Labuschagne
400 *et al.*, 1997).

401

402 4.2. Fertilization strategies to mitigate high P/L values

403 Low tenacity and low alveographic P/L of dough represent an important quality trait for
404 biscuit-making. The hypothesis that biscuit-making quality is mainly determined by protein
405 content rather than protein composition (Igrejas *et al.*, 2002) does not seem confirmed in this
406 study. Although both investigated cultivars resulted characterized by low protein content and
407 dough strength, only Artico satisfied the requirements for biscuit production in relation to
408 the P/L ratio, that is, below 0.5 (Foca *et al.*, 2007). Indeed, Sy Alteo reported high P/L values
409 (1.7 on average), strongly influenced by environmental conditions. The slight genetic
410 differences in the *Glu-B1* HMW-GS allelic composition (7+8, 7+9) does not explain the
411 observed differences in terms of P/L; furthermore, the same cultivars showed the null *Glu-*
412 *A1* allele, which has been indicated to be suitable for biscuit-making (Zhang *et al.*, 2018).
413 The genotype difference in P/L was mainly associated with glutenin subunit expression
414 rather than with the allelic composition (Xue *et al.*, 2016). The different proportion of Dx2
415 to Bx7 HMW-GSs and of the B-type to the C-type LMW-GSs significantly affected P/L. In
416 this study the former was found to be related more to genetic differences, while the latter
417 environment and management. Wieser and Kieffer (2001) showed the relationship between
418 gluten protein expression and the rheological parameters.

419 As for the effect of N fertilization management, results observed under the present study
420 demonstrated how S supply can have an impact on dough quality also in wheat cultivars for
421 biscuit supply-chain. Changes in glutenin composition due to different S supply resulted in
422 an increased expression of sulphur-rich proteins (B- and C-type LMW-GS), with a
423 consequent reduction in the H/L and H/L b ratios. The balance of N with S in wheat nutrition

424 can influence the gluten protein composition and determine a reduction in the HMW-GS-to-
425 LMW-GS ratio (Triboi *et al.*, 2000; Godfrey *et al.*, 2010; Yu *et al.*, 2018). Within S-rich
426 prolamins, LMW-GSs are characterised by eight cysteine residues and have a key role on
427 determining technological performances on dough for their ability to form disulphide bonds
428 with other polymeric proteins (D'Ovidio and Masci, 2004). In this study, the higher LMW-
429 GS expression observed with the use AS and ASN fertilizers might have determined
430 variation in polymerization of gluten and then an increase of extensibility (Pompa *et al.*,
431 2009; Zorb *et al.*, 2009). Also the regulation was influenced by S supply of specific HMW-
432 GS subunits, such as Bx7, emerged as a key factor in influencing the alveographic
433 performance (Li *et al.*, 2020), and P/L in particular, which is highly relevant for technological
434 performances in biscuit-making (Cho *et al.*, 2018). The consequent rheological changes
435 consisted of a reduction in the dough tenacity to the extensibility ratio (P/L), even in cv. with
436 high dough tenacity such as Sy Alteo, and in agreement with the observation of Zhao *et al.*
437 (1999). These results help to understand the role of N and S fertilization on the influence of
438 storage protein composition on rheological quality of minor supply chain, such as biscuit-
439 making. This effect suggests the possibility of consider moderate sulphur co-applications to
440 reduce P/L for specific genotypes characterized by higher dough tenacity.

441 Finally, the different varietal response, in relation to N fertilisation, confirms the complexity
442 of determining wheat quality and the importance of studies that consider the effects of the
443 interactions GxYxM (Chope *et al.*, 2015) for the different supply-chains.

444 **5. Conclusions**

445 The results of this study show the influence of N fertilisation, in terms of N source and application
446 strategies, on the storage protein content and composition in relation to technological dough quality
447 in wheat cultivars used for biscuit production. N fertilisation may be modulated to obtain high grain
448 yields with a suitable grain protein content and composition for this specific supply chain. The
449 observed differences in storage protein expression, especially in the glutenin subunits, showed a
450 significant impact on dough quality, albeit more in terms of P/L than of W.

451 The use of slow release N fertilisers can be recommended for a suitable biscuit making quality wheat,
452 since was particularly useful to reduce grain protein content and W, without negatively affecting the
453 grain yield. In addition, a moderate sulphur supply may be suggested for cultivars characterised by
454 an excessive P/L to modulate both LMW-GS expression and dough extensibility, in order to satisfy
455 specific supply chain requirements. The marked interactions observed between fertilization
456 management, genotype and environment suggests the need for further studies to find the best
457 combination of agronomic practices and suitable genotypes to achieve a better stability of grain
458 quality in wheat for biscuit production.

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464

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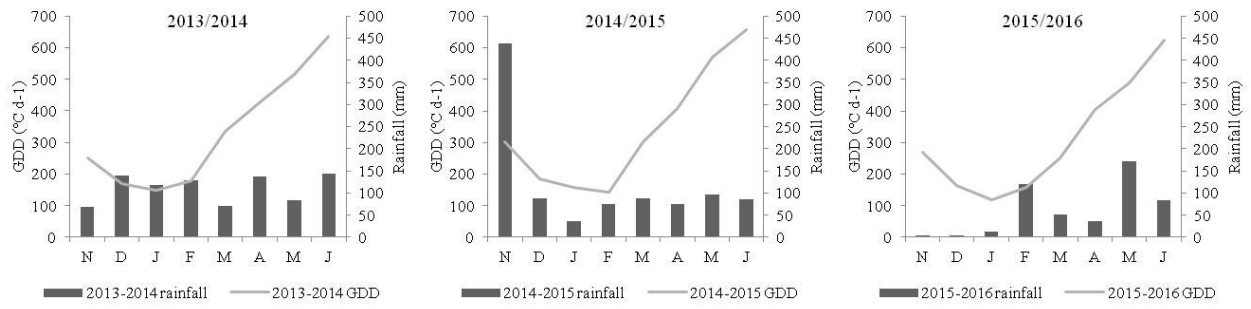
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609

610 **List of figures.**

611

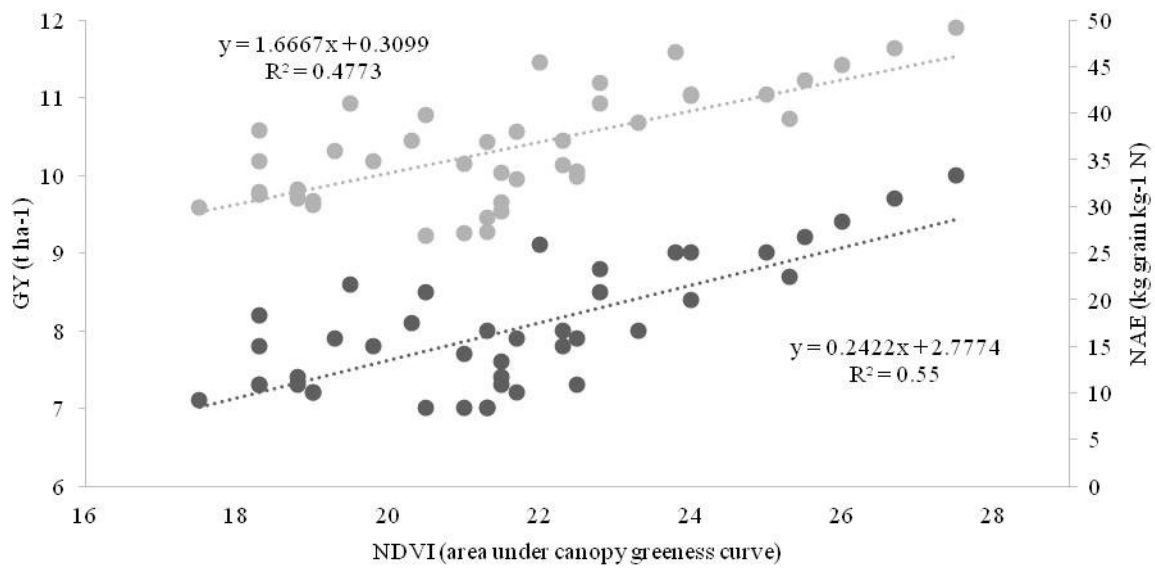


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613 **Fig. 1.** Monthly rainfall distribution and growing degree days (GDD^a) from each crop seasons.

614 ^a Accumulated growing degree days for each month using a 0°C base.

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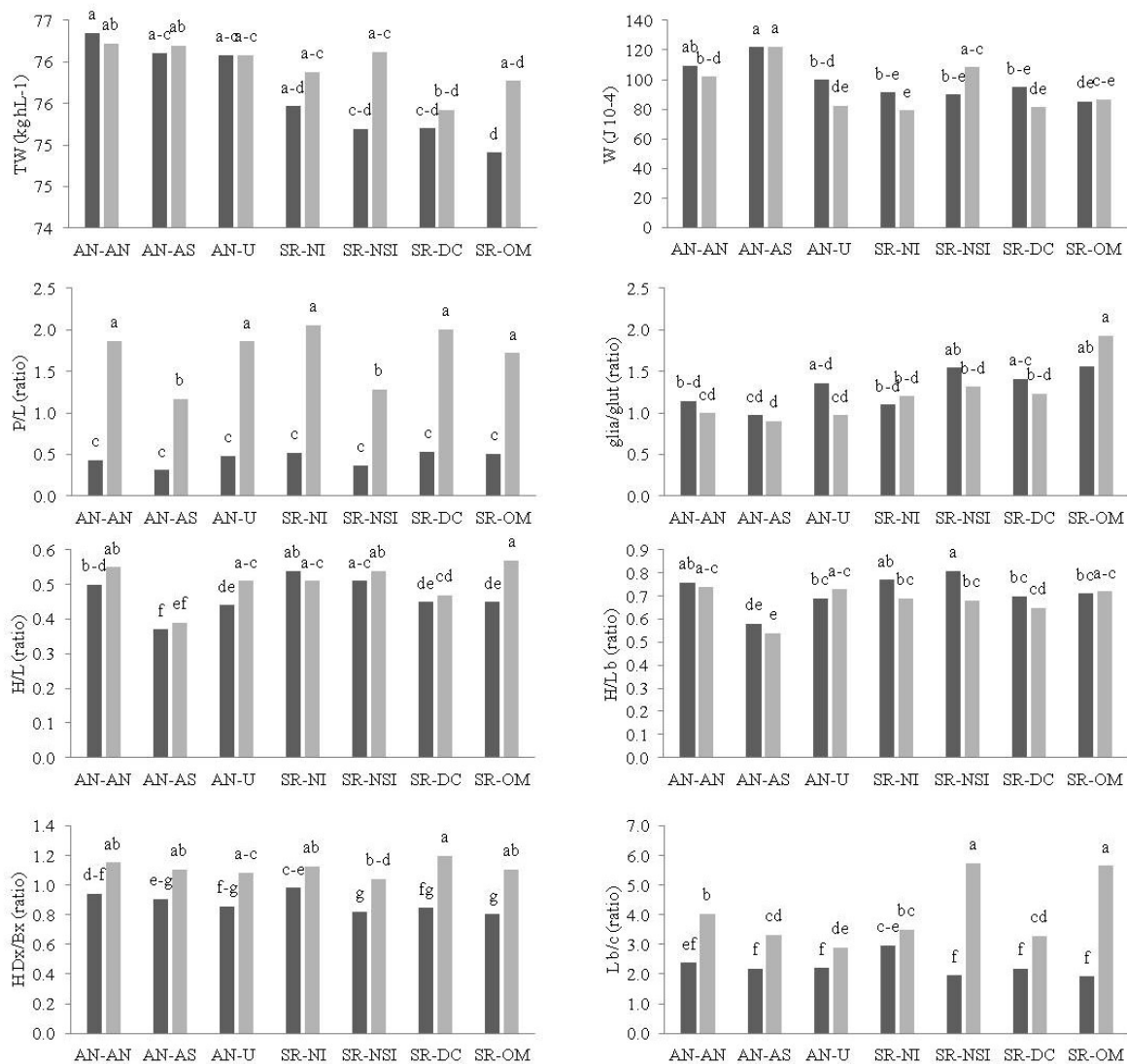


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620 **Fig. 2.** Relationship between the area under canopy greenness curve (AUCGC) obtained from NDVI
 621 measurements from anthesis to the complete crop senescence, with grain yield (GY, black) and
 622 nitrogen agronomic efficiency (NAE, grey) of two soft wheat genotypes under N fertilization
 623 strategies.

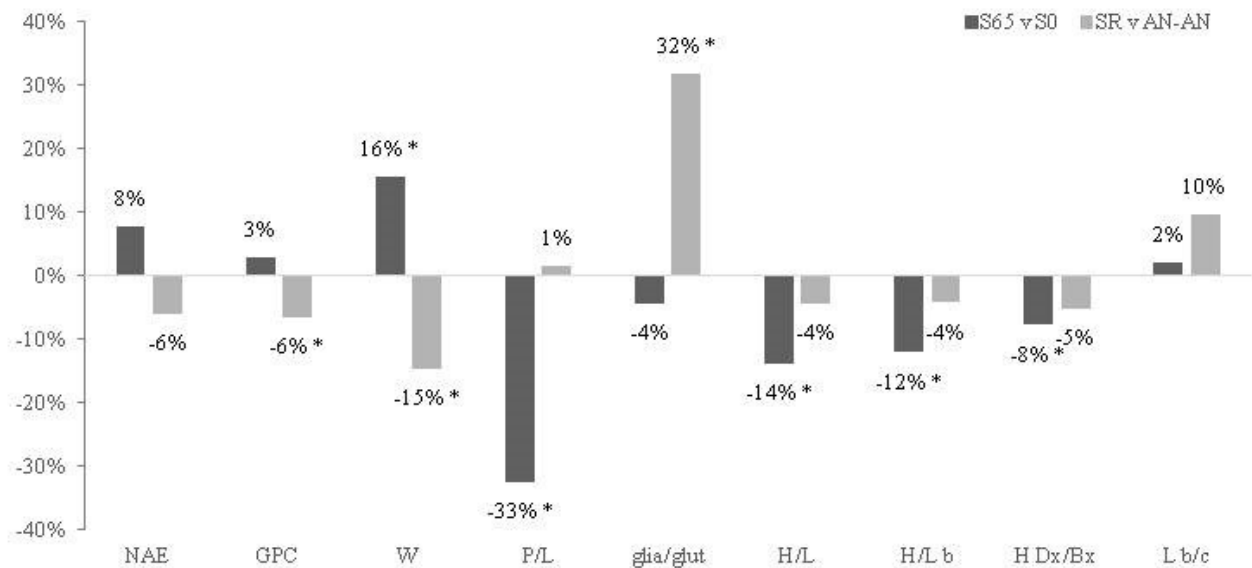


625

626 **Fig. 3.** Effect of the genotype x N fertilization (GxN) interaction on test weight (TW), alveographic
 627 parameters (W, P/L) and gluten composition of the two wheat cultivars under study (Sy Alteo and
 628 Artico).

629 See table 1 for the details of compared N fertilization strategies. W = dough strength; P/L = ratio between dough tenacity
 630 and extensibility; glia/glut = gliadin to glutenin ratio; H/L = ratio between HMW-GS to LMW-GS; H/L b = ratio between
 631 HMW-GS to B-type LMW-GS; H Dx/Bx = the ratio between Glu-Dx2 and Glu-Bx7 HMW-GSs; L b/c = ratio between
 632 B-type and C-type LMW-GSs.

633 Levels not connected by the same letters are significant different according to Tukey's test at 5% level of significance.
 634 When present, the dash replaces the intermediate letters in alphabetical order among those reported.



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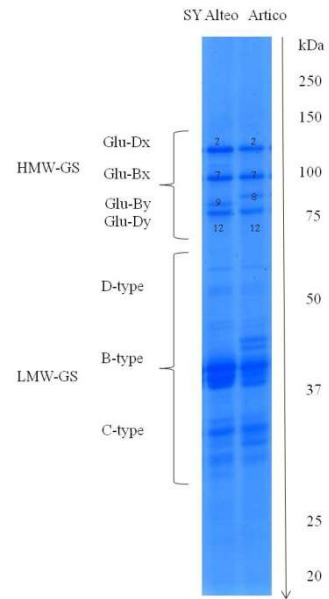
650

Fig. 4. Percent change due to the effect of sulphur (S) application at stem elongation stage (S65 vs S0) and to the slow release N fertilization strategies (SR) compared to split ammonium nitrate application (SR vs AN-AN) on the main agronomic and quality parameters of soft wheat under study

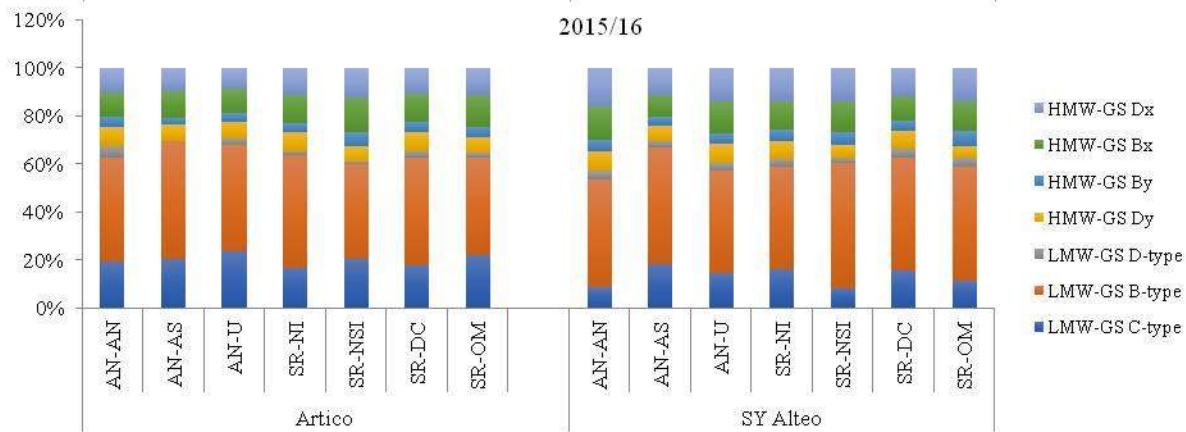
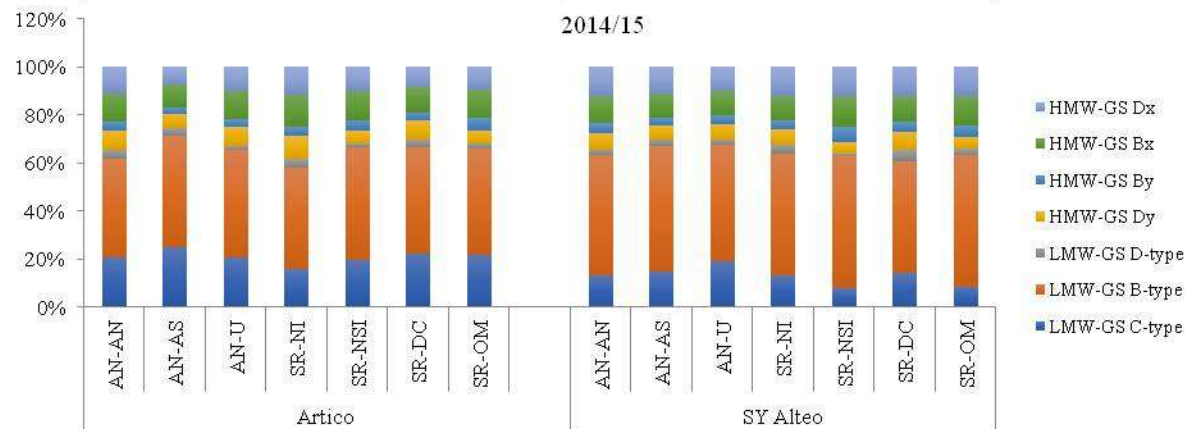
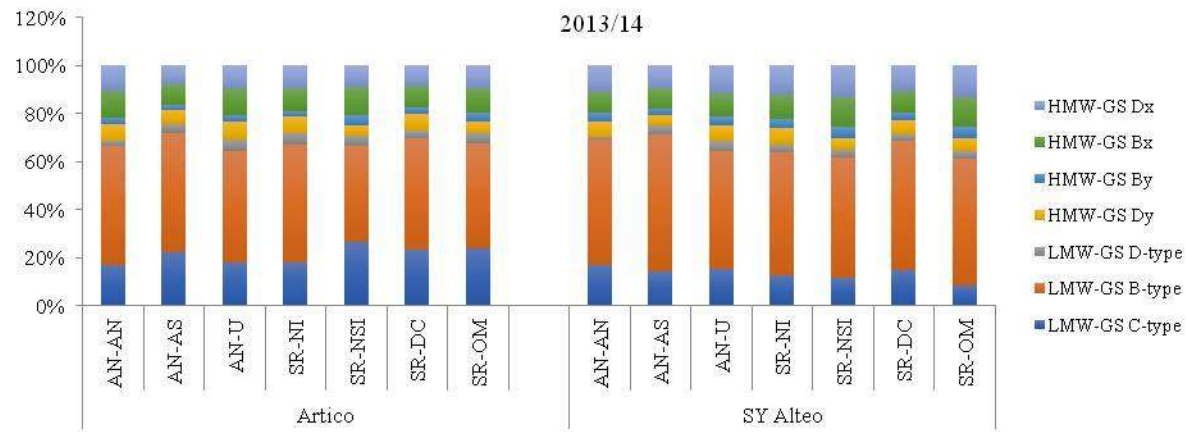
Mean changes for S effect were calculated by comparing means of S65 rate treatments (AN-AS, SR-NIS) with S0 rate ones (AN-AN, SR-NI), while mean changes for SR effect were calculated by comparing mean of SR treatments (SR-NI, SR-NIS, SR-DC, SR-OM) with the standard AN-AN treatment.

NAE = nitrogen agronomic efficiency; GPC = grain protein content; W = dough strength; P/L = ratio between dough tenacity and extensibility; glia/glut = gliadin to glutenin ratio; H/L = ratio between HMW-GS to LMW-GS; H/L b = ratio between HMW-GS to B-type LMW-GS; H Dx/Bx = the ratio between Glu-Dx2 and Glu-Bx7 HMW-GSs; L b/c = ratio between B-type and C-type LMW-GSs.

* = differences significant at 0.05 according to Student's T-Test .



652 **Fig. S1.** Electrophoretic separation by SDS-PAGE of soluble glutenin from two investigated soft
 653 wheat cultivars (Sy Alteo, Artico) and their relative allelic HMW-GS configuration.
 654



656

657 **Fig. S2.** Mean of glutenin subunits expression of soft wheat genotypes (Artico, SY Alteo) under different N fertilization strategies in three crop
658 seasons (2013/14, 2014/15, 2015/16).

659 In order from the top to the bottom: HMW-GS Dx2; HMW-GS Bx7; HMW-GS By (8 for Artico, 9 for SY Alteo); HMW-GS Dy12; LMW-GS D-
660 type; LMW-GS B-type; LMW-GS

661

662 **List of tables.**663 **Table 1.**

664 List of N fertilisation strategies adopted in the field trial of the two soft wheat cultivars under study.

N treatment	N source		N rate			S rate		
			kg ha ⁻¹			kg ha ⁻¹		
	tillering (GS23)	stem elongation (GS32)	GS23	GS32	total	GS23	GS32	total
AN-AN	ammonium nitrate ^a	ammonium nitrate ^a	50	80	130	0	0	0
AN-AS	ammonium nitrate	ammonium sulphate ^b	50	80	130	0	65	65
AN-U	ammonium nitrate	urea ^c	50	80	130	0	0	0
SR-NI	ammonium nitrate + nitrification inhibitor ^d	-	130	0	130	0	0	0
SR-NSI	ammonium sulphate nitrate + nitrification inhibitor ^e	-	130	0	130	65	0	65
SR-DC	slow release fertilizer trough double membrane ^f	-	130	0	130	22	0	22
SR-OM	slow release fertilizer trough organ-mineral ^g	-	130	0	130	26	0	26

665

666 ^a using granular ammonium nitrate (AN, 26% N) top dressed at tillering and stem elongation growth stages667 ^b using granular ammonium nitrate (AN, 26% N) top-dressed at tillering and a mixture of ammonium sulphate (AS; 21% N, 24% S) + ammonium nitrate top-dressed at the stem
668 elongation669 ^c using granular ammonium nitrate (AN, 26% N) top-dressed at tillering and urea (U; 46% N) top-dressed at the stem elongation stage670 ^d using granular ammonium nitrate with nitrification inhibitor dicyandiamide (DCD) (Supertet 26®, Panfertil Spa, Ravenna, Italy; 26% N: 13% NO₃⁻, 13% NH₄⁺) top-dressed at
671 tillering growth stage672 ^e using granular ammonium sulphate-nitrate with nitrification inhibitor 3,4-dimethylpyrazole phosphate (DMPP) (Entec 26®, EuroChem Agro Spa, Cesano Maderno, Italy; 26%
673 N: 7.5% NO₃⁻, 18.5% NH₄⁺ and 13% S) top-dressed at tillering growth stage674 ^f using granular urea ammonium sulphate with double organic and inorganic membrane (MeTA) (Rhizovit 35 N-process®, Timac Agro S.p.A, Atessa, Italy);675 ^g using granular organic - mineral fertilizer with humified peat (Azotop 30®, SCAM Spa, Modena, Italy; 30% N: 6% NH₄⁺, 23% ureic N, 1% organic N and 6% S, organic C
676 7.5%) top-dressed at tillering growth stage

677 **Table 2.** Analysis of variance (F-Statistics and p-value) relative to the genotype (G), year (Y), N fertilization treatments (N) and of their interactions.

Factors	DF	NDVI	GY	NAE	GN	TKW	TW	GPC	W	P/L	glia/glut	H/L	H/L b	H Dx/Bx	L b/c
G	1	253.3 **	19.8 **	4.1 ns	83.5 **	1820.2 **	10.8 *	2.1 ns	5.0 *	1067.8 **	3.9 ns	39.5 **	13.6 *	380.5 **	795.3 **
Y	2	206.7 **	45.5 **	53.1 **	112.4 **	928.8 **	104.9 **	75.3 **	15.7 **	63.3 **	16.2 **	109.9 **	104.1 **	30.7 *	4.0 *
N	6	7.2 **	7.9 **	7.9 **	7.4 **	1.7 ns	8.3 **	55.5 **	21.8 **	15.9 **	11.1 **	38.7 **	28.2 **	8.6 *	37.1 **
GxY	2	0.3 ns	16.6 **	7.7 *	12.8 **	32.9 **	29.3 **	25.8 **	43.3 **	50.9 **	4.1 *	41.4 **	43.8 **	2.7 ns	8.1 *
GxN	6	0.1 ns	0.4 ns	0.4 ns	0.2 ns	1.3 ns	2.3 *	1.1 ns	4.1 *	5.8 **	2.1 ns	7.9 **	5.5 **	4.5 *	66.3 **
YxN	12	3.2 *	2.4 *	2.4 **	3.1 *	2.5 *	2.9 **	7.7 **	2.9 *	1.3 ns	3.3 *	19.0 **	21.1 **	10.3 **	14.0 **
GxYxN	12	0.3 ns	0.5 ns	0.5 ns	0.4 ns	0.5 ns	1.4 ns	0.5 ns	1.2 ns	0.7 ns	1.6 ns	14.9 **	12.1 **	1.9 ns	10.0 **

678 DF = degree of freedom; AUCGC = area under canopy greenness curve; GY = grain yield; NAE = nitrogen agronomic efficiency; GN = grain number; TKW = thousand kernel
679 weight; GPC = grain protein content; W = dough strength; P/L = ratio between dough tenacity and extensibility; glia/glut = gliadin to glutenin ratio; H/L = ratio between HMW-
680 GS to LMW-GS; H/L b = ratio between HMW-GS to B-type LMW-GS; H Dx/Bx = the ratio between Glu-Dx2 and Glu-Bx7 HMW-GSs; L b/c = ratio between B-type and C-type
681 LMW-GSs.

682 Level of significance: * = $P \leq 0.05$; ** = $P \leq 0.001$; ns = not significant.

683 **Table 3.** Effects of the genotype x year (GxY) and of the year x N fertilization (YxN) interactions on the main agronomic and quality parameters of
 684 the two wheat cultivars under study.

Factors	Year	Level	AUCGC -	GY t ha ⁻¹	NAE kg grain kg ⁻¹ N	GN 10 ³ m ⁻²	TKW g	TW kg hl ⁻¹	GPC %	W J 10 ⁻⁴	P/L ratio	glia/glut ratio	H/L ratio	H/L b ratio	H Dx/Bx ratio	L b/c ratio
G	2013/14	Artico	22.7 b	7.9 b	38.2 b	16.5 c	48.0 c	75.1 c	9.7 c	99.3 bc	0.48 c	1.52 a	0.43 c	0.66 c	0.93 c	2.36 c
		Sy Alteo	25.7 a	9.3 a	44.0 a	16.0 c	58.0 a	74.3 d	9.3 d	88.2 cd	2.32 a	1.40 ab	0.43 c	0.58 d	1.14 a	4.01 b
	2014/15	Artico	19.1 d	8.0 b	36.3 b	21.1 a	38.1 e	75.5 c	10.3 a	103.5 b	0.53 c	1.31 b	0.48 b	0.74 b	0.79 d	2.17 c
		Sy Alteo	21.8 c	8.1 b	37.7 b	17.9 b	45.3 d	76.6 ab	10.0 b	77.6 d	1.43 b	1.20 ab	0.48 b	0.63 cd	1.07 b	4.34 a
	2015/16	Artico	18.8 d	7.4 c	29.9 c	16.6 c	44.6 d	76.2 b	9.9 b	93.6 bc	0.33 c	1.18 bc	0.49 b	0.74 b	0.91 c	2.23 c
		Sy Alteo	21.5 c	7.4 c	32.0 c	13.1 d	56.0 b	76.9 a	10.3 a	116.0 a	1.44 b	0.96 c	0.61 a	0.83 a	1.14 a	3.84 b
N	2013/14	AN-AN	24.0 a-b	8.3 b-f	38.3 b-f	15.6 d-f	52.9 a-c	75.0 f	9.8 e-j	104.0 be	1.38 a-e	1.32 b-d	0.38 ij	0.54 h-i	1.18 ab	2.93 ef
		AN-AS	25.6 a	9.5 a	47.9 a	17.9 c-e	53.3 ab	75.6 c-e	11.0 a	135.3 a	0.88 f-h	0.85 e	0.35 j	0.49 i	0.93 e-g	3.08 d-f
		AN-U	22.8 b-e	8.1 b-g	37.5 b-h	15.4 d-f	52.8 a-d	74.8 ef	9.4 ik	87.5 c-f	1.44 a-d	1.29 b-d	0.50 d-g	0.75 b-e	1.01 c-f	2.85 ef
		SR-NI	24.7 ab	8.6 a-d	41.0 abc	16.0 c-f	53.7 a	74.7 ef	9.3 jk	81.5 d-f	1.62 ab	1.39 b-d	0.43 g-j	0.56 hi	1.23 a	3.81 b-d
		SR-NSI	25.2 a	9.1 ab	44.9 ab	17.6 c-e	52.0 a-e	74.7 ef	9.3 jk	94.6 b-f	1.05 b-f	1.66 a-c	0.51 c-f	0.76 b-d	0.89 e-j	2.92 ef
		SR-DC	23.7 a-c	8.4 b-e	39.5 b-e	15.7 d-f	53.5 a	74.1 f	8.9 k	78.8 ef	1.67 a	1.29 b-d	0.37 j	0.54 hi	0.99 c-f	2.80 ef
	2014/15	SR-OM	23.5 a-d	8.3 b-e	38.7 b-g	15.8 d-f	52.7 a-d	74.2 f	8.8 k	75.1 f	1.50 a-c	2.18 a	0.50 d-g	0.70 d-g	1.02 c-f	3.92 a-c
		AN-AN	19.8 fg	8.1 b-g	37.5 c-e	19.2 a-c	43.1 f	77.1 a	10.7 a-c	100.5 b-f	1.03 d-h	0.96 cd	0.53 c-f	0.78 b-d	0.88 fg	2.91 ef
		AN-AS	20.8 e-g	8.9 a-c	43.2 a-c	21.6 a	41.8 fg	76.2 a-d	10.9 ab	116.2 ab	0.70 g-k	0.99 cd	0.39 h-j	0.58 hi	0.98 c-g	2.68 ef
		AN-U	19.6 fg	7.8 b-g	34.7 c-h	18.5 a-d	42.6 fg	76.8 ab	10.4 b-e	87.0 c-f	1.14 c-g	1.02 cd	0.40 h-j	0.61 f-i	0.90 e-g	2.40 f
		SR-NI	21.6 c-f	8.6 bc	41.6 a-c	21.7 a	41.0 fg	75.9 d-e	10.1 d-h	81.8 d-f	1.21 b-f	1.11 b-d	0.61 ab	0.85 ab	0.95 d-g	3.19 c-e
		SR-NSI	21.5 d-f	8.3 b-e	39.0 b-d	21.0 ab	40.0 g	75.7 b-e	10.0 d-h	86.3 c-f	0.63 h	1.51 b-d	0.49 e-g	0.64 e-h	0.92 e-g	4.61 a
	2015/16	SR-DC	19.8 fg	7.1 e-g	30.0 d-h	16.9 c-f	41.8 fg	75.7 b-e	9.6 g-j	78.8 ef	1.16 c-g	1.44 b-d	0.47 e-h	0.72 c-f	1.04 b-e	2.62 ef
		SR-OM	20.1 fg	7.5 c-g	32.7 c-h	18.1 b-e	41.4 fg	75.2 d-f	9.6 h-j	83.3 d-f	1.00 d-h	1.78 ab	0.46 f-i	0.62 f-h	0.84 g	4.38 ab
		AN-AN	20.8 e-g	7.9 b-g	35.2 c-h	16.3 c-f	49.5 e	76.8 ab	10.3 b-f	109.3 bc	0.98 e-h	0.93 cd	0.68 a	0.93 a	1.08 a-d	3.77 b-d
		AN-AS	21.1 ef	7.8 b-g	34.3 c-h	15.6 d-f	50.8 b-e	76.6 a-c	10.6 a-d	114.8 ab	0.64 h	0.97 cd	0.41 h-j	0.60 g-i	1.11 a-c	2.51 e-f
		AN-U	20.1 fg	7.3 d-g	30.6 d-h	15.0 ef	49.5 e	76.6 a-c	10.2 c-g	98.7 b-f	0.93 e-h	1.19 b-d	0.52 c-f	0.78 b-d	1.00 c-f	2.39 f
		SR-NI	19.0 g	7.0 g	28.3 h	14.2 f	50.3 de	76.5 a-c	9.8 f-j	92.2 b-f	1.04 d-h	0.95 cd	0.55 b-e	0.78 b-d	0.98 c-g	2.70 ef
	SR-NSI	20.3 fg	7.2 e-g	29.8 e-h	14.4 f	50.6 c-e	76.5 a-c	10.0 e-i	114.3 ab	0.76 f-h	1.13 cd	0.58 bc	0.84 abc	0.97 c-g	4.04 ab	
	SR-DC	19.8 fg	7.2 e-g	29.4 gh	14.3 f	51.0 a-e	76.1 a-c	10.0 e-h	106.3 b-d	0.99 d-h	1.23 b-d	0.53 b-f	0.76 b-d	1.03 b-e	2.80 ef	
		SR-OM	20.0 fg	7.1 fg	28.8 h	14.3 f	50.4 e	76.6 a-c	10.1 d-h	98.0 b-f	0.88 f-h	1.06 cd	0.57 b-d	0.82 a-c	1.00 c-f	3.06 d-f

685 AUCGC = area under canopy greenness curve, recorded from anthesis to complete senescence; GY = grain yield; NAE = nitrogen agronomic efficiency; GN = number of grain per
 686 square meter; TKW = thousand kernel weight; GPC = grain protein content; W = dough strength; P/L = ratio between dough tenacity and extensibility; glia/glut = gliadin to glutenin
 687 ratio; H/L = ratio between HMW-GS to LMW-GS; H/L b = ratio between HMW-GS to B-type LMW-GS; H Dx/Bx = the ratio between Glu-Dx2 and Glu-Bx7 HMW-GSs; L b/c
 688 = ratio between B-type and C-type LMW-GSs. See table 1 for the details of compared N fertilization strategies.

689 Levels not connected by the same letters are significant different at $P \leq 0.05$ according to Tukey's test. When present, the dash replaces the intermediate letters in alphabetical order
 690 among those reported.
 691

692 **Table 4.**

693 Matrix of correlation between agronomic and quality parameters of wheat cultivars for biscuit end-use, under different nitrogen fertilization strategies.

	W	P/L	glia/glut	H/L	H/L b	H Dx/Bx	L b/c
GPC	0.64 ***	-0.30 *	-0.61 **	0.06	0.08	-0.07	-0.12
W		-0.34 *	-0.49 **	0.09	0.13	-0.10	-0.05
P/L			0.01	0.09	-0.15	0.66 ***	0.50 **
glia/glut				-0.07	-0.08	-0.08	0.11
H/L					0.91 ***	0.06	0.31 *
H/L b						-0.19	-0.07
H Dx/Bx							0.46 **

694

695 Data reported in table are Pearson product-moment correlation coefficient. Data reported are based on 3 years, 2 cultivars, 7 fertilization strategies and 4 replications.

696 GPC = grain protein content; W = dough strength; P/L = ratio between dough tenacity and extensibility; glia/glut = gliadin to glutenin ratio; H/L = ratio between HMW-GS to
 697 LMW-GS; H/L b = ratio between HMW-GS to B-type LMW-GS; H Dx/Bx = the ratio between Glu-Dx2 and Glu-Bx7 HMW-GSs; L b/c = ratio between B-type and C-type LMW-
 698 GSs. Level of significance: * = $p \leq 0.05$; ** = $p \leq 0.01$; *** = $p \leq 0.001$.

699 **Supplementary material.**

700

701 **Table S1.**

702 Mean of NDVI evolution during ripening (AUCGC), grain yield (GY) and nitrogen agronomic
 703 efficiency (NAE) in unfertilized (N0) and control (N100) treatments.

Genotype	Year	N source	N rate			AUCGC -	GY t ha ⁻¹	NAE kg grain kg ⁻¹ N
			GS23	GS32	total			
Sy Alteo	2013/14	-	0	0	0	13.9	3.6	-
		AN	50	50	100	21.6	7.9	43.0
	2014/15	-	0	0	0	16.0	3.2	-
		AN	50	50	100	21.2	7.6	44.0
	2015/16	-	0	0	0	11.8	3.5	-
		AN	50	50	100	21.3	7.8	43.0
Artico	2013/14	-	0	0	0	12.2	3.0	-
		AN	50	50	100	21.1	7.7	47.0
	2014/15	-	0	0	0	11.8	3.3	-
		AN	50	50	100	21.5	7.9	46.0
	2015/16	-	0	0	0	9.7	3.2	-
		AN	50	50	100	21.4	7.8	46.0

704 AUCGC = area under canopy greenness curve; GY = grain yield; NAE = nitrogen agronomic efficiency, AN =
 705 ammonium nitrate (N 26%).

706