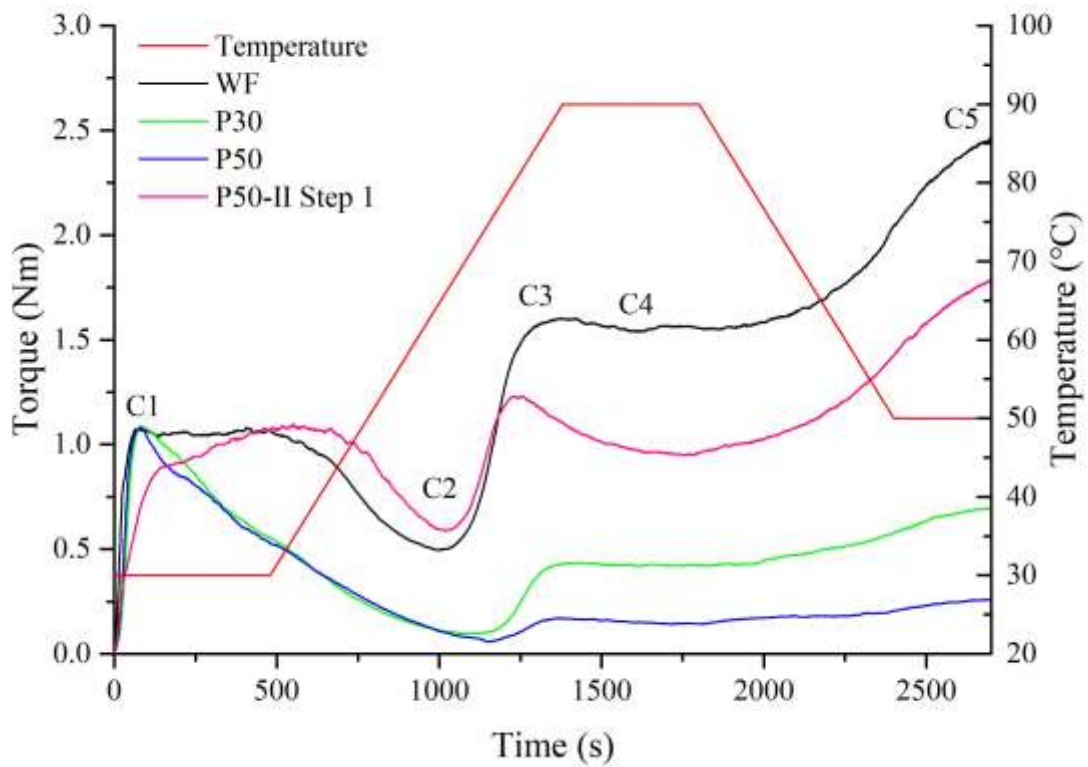


1 **Appendix A Thermomechanical properties of different mixed flours**



2
3 **Fig. S1.** Thermomechanical characteristics of different mixed flours.

4 **Table S1** Thermomechanical properties of different mixed flours.

Samples	Water absorption (%)	Torque (Nm)				
		C1	C2	C3	C4	C5
WF	63.73±0.15 ^a	1.08±0.01 ^a	0.50±0.01 ^c	1.61±0.01 ^d	1.55±0.01 ^d	2.48±0.02 ^d
P30	97.87±0.50 ^c	1.08±0.00 ^a	0.11±0.02 ^c	0.43±0.02 ^b	0.43±0.02 ^b	0.69±0.02 ^b
P50	117.80±0.20 ^d	1.09±0.01 ^a	0.06±0.01 ^a	0.17±0.01 ^a	0.15±0.03 ^a	0.26±0.01 ^a
P50- II Step 1	75.77±0.25 ^b	1.10±0.01 ^b	0.60±0.02 ^d	1.24±0.01 ^c	0.99±0.08 ^c	1.82±0.03 ^c

5 Values are means ± standard deviations (n = 3). Means with different superscript alphabets (a, b, c and d) in the
6 same column are significantly different (P < 0.05).