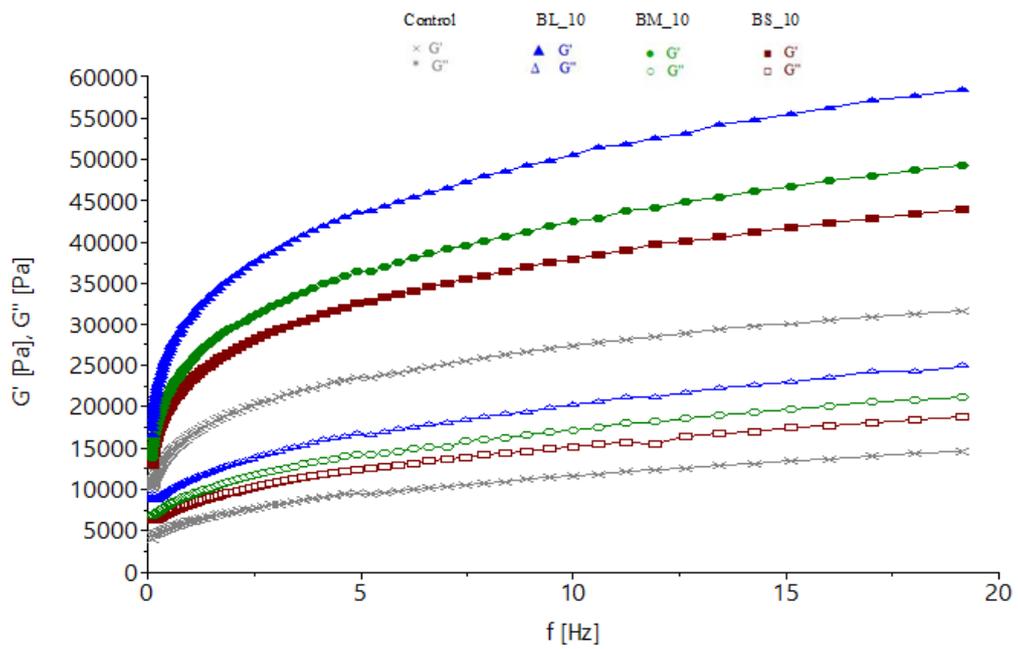


a



b

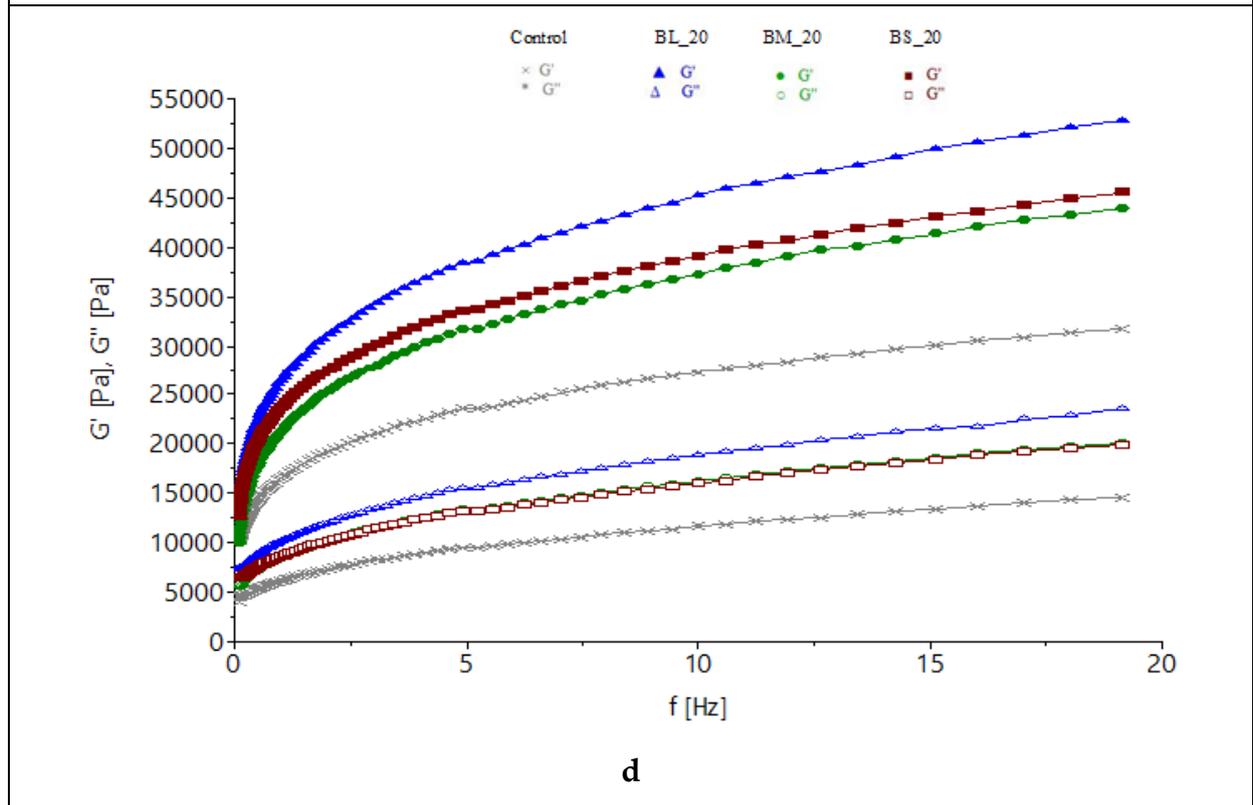
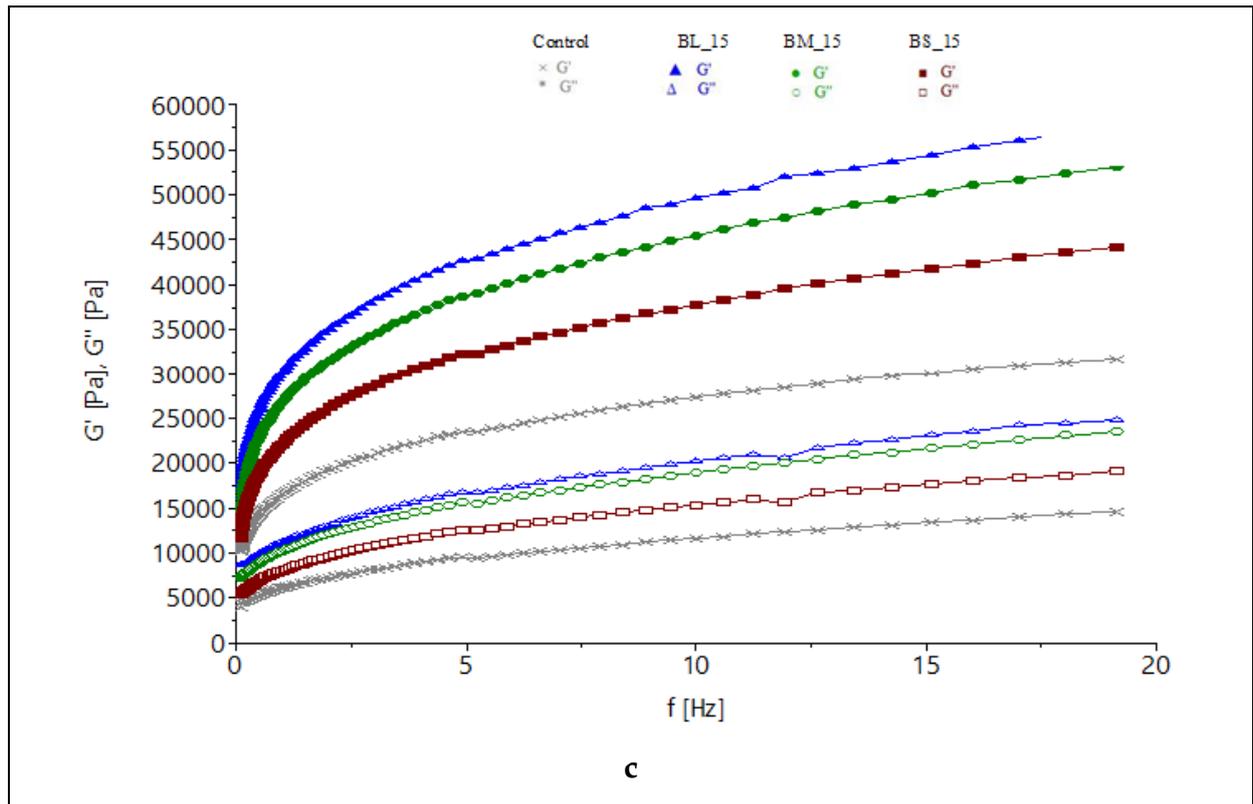
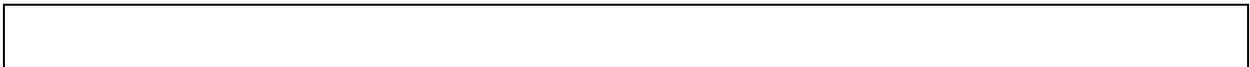
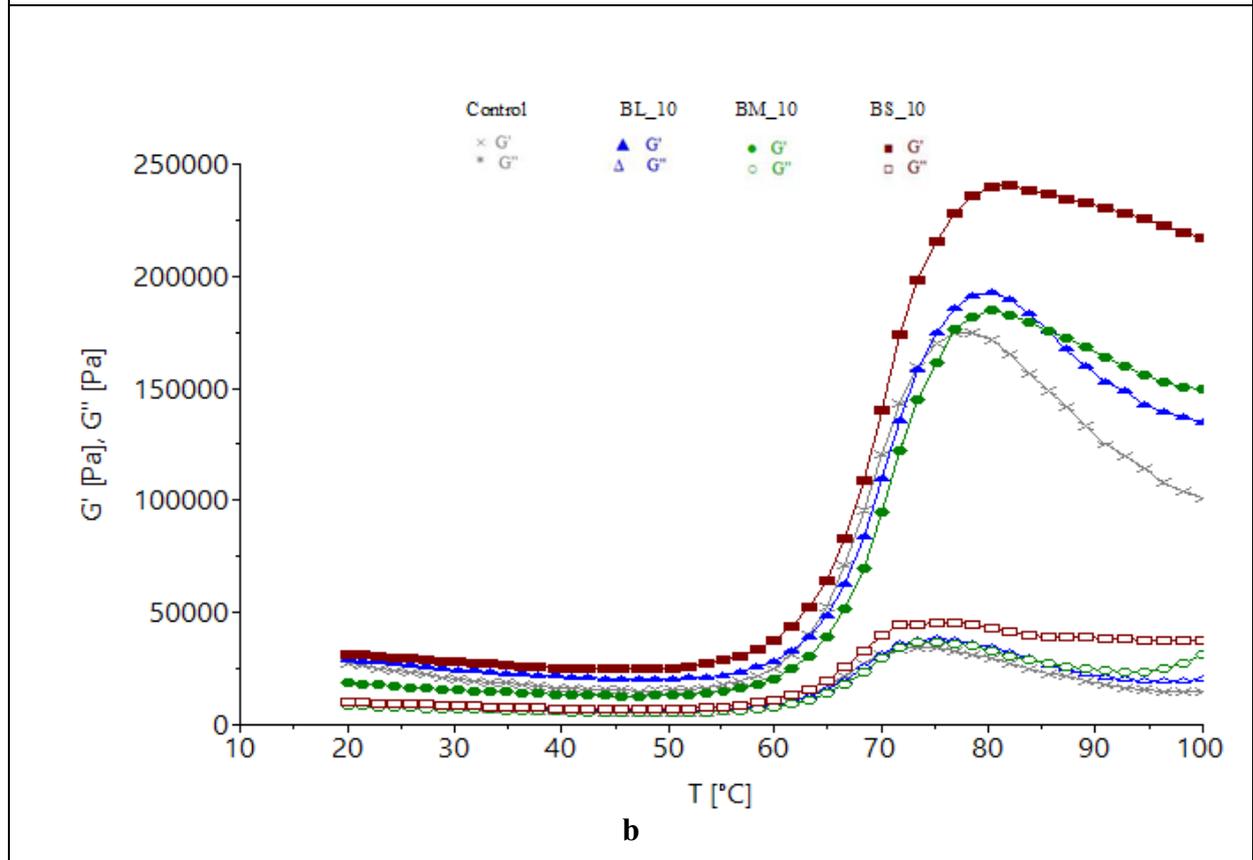
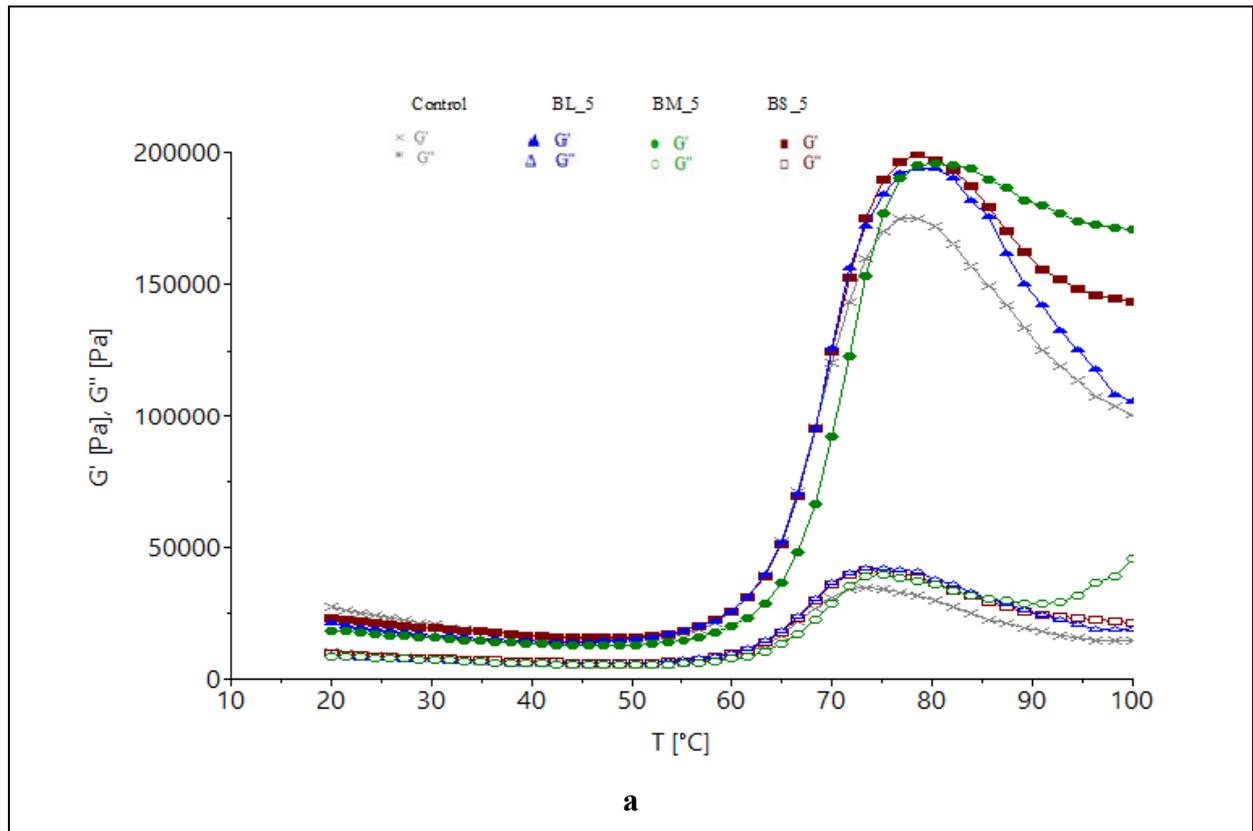


Figure S1 Effect of buckwheat fractions with large (L), medium (M), and small (S) particle size on mechanical spectra of the wheat flour with a 5%, b 10%, c 15%, and d 20% BF





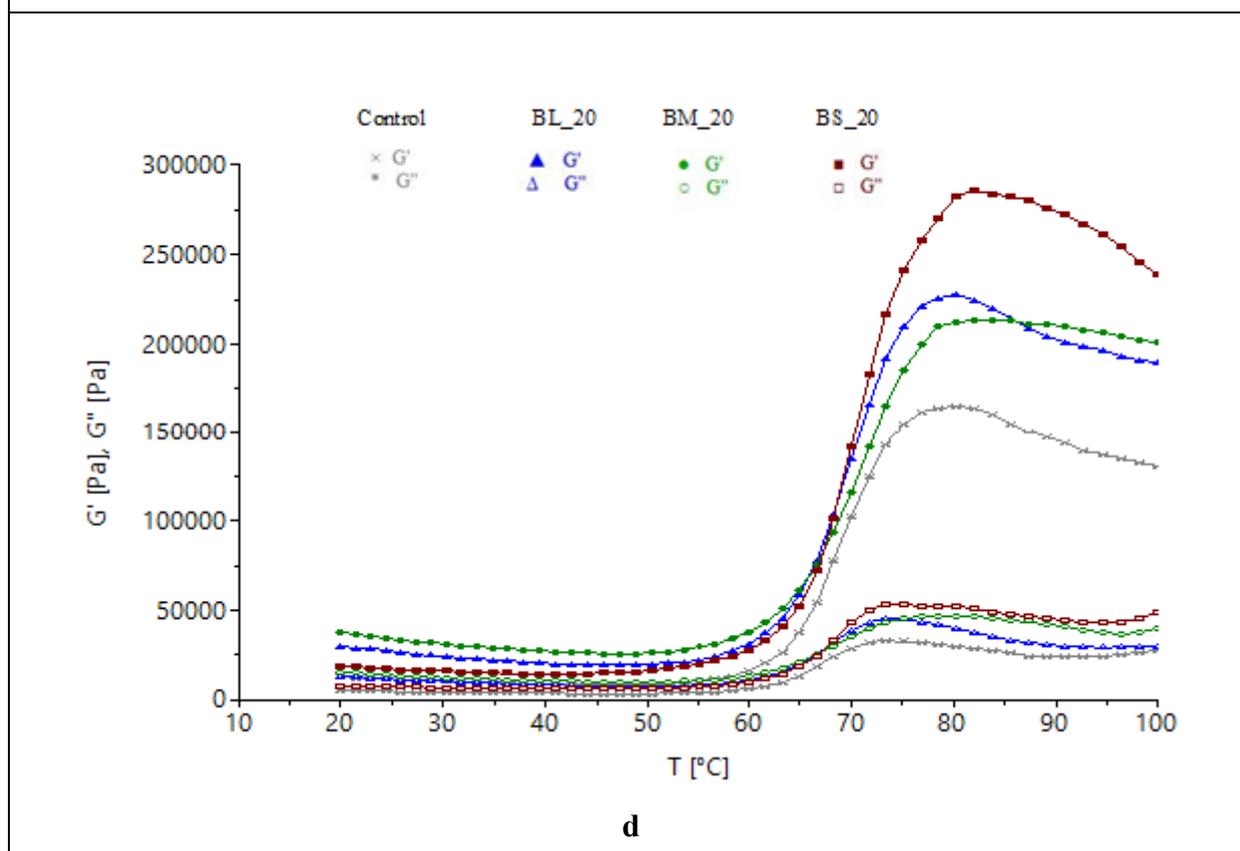
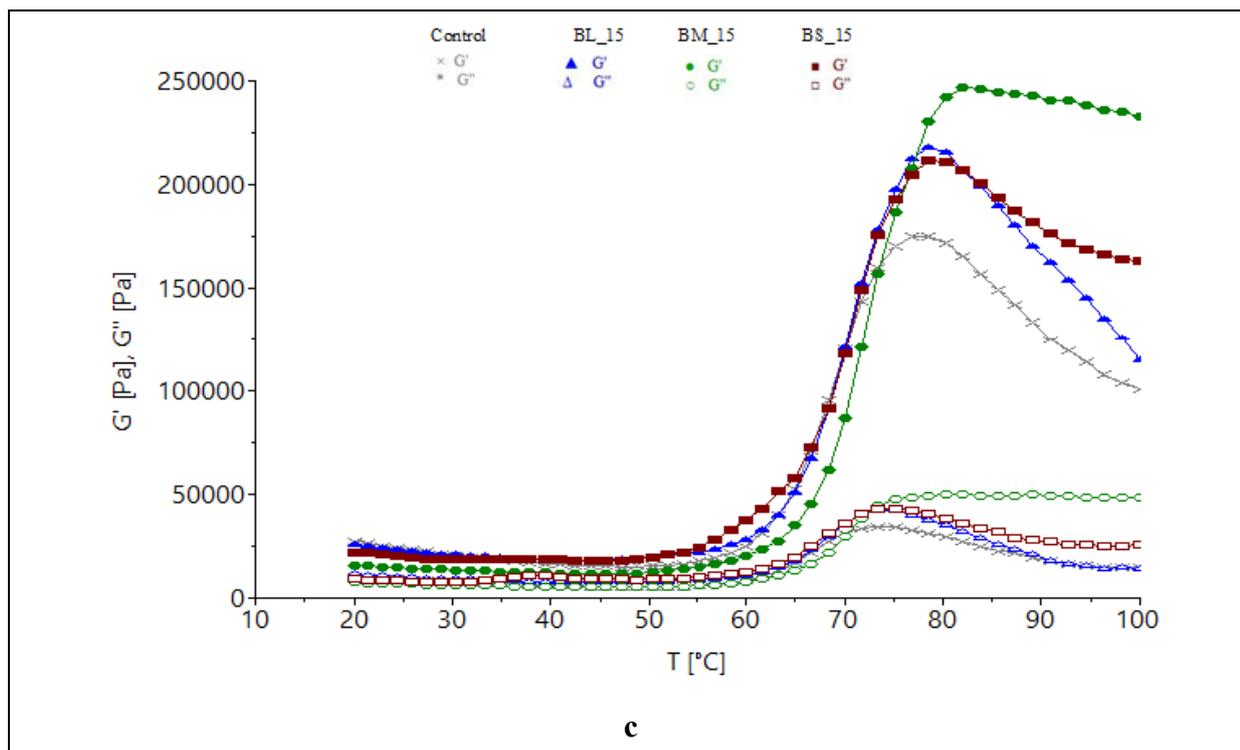


Figure S2 Effect of buckwheat fractions with large (L), medium (M), and small (S) particle size on maximum gelatinization temperature of the wheat flour with a 5%, b 10%, c 15%, and d 20% BF