

**Title: Investigation on functional, thermo-mechanical and bread-making properties of some white and black rice flours**

*Applied Sciences*

***Supplementary material***

*Table S1.* Correlations between solvent retention capacity and main chemical components found in the rice flours

Parameters	Protein	Fiber	Amylose	Starch damage
Na-SRC	0.9974*	0.3592***	-0.9839***	-0.7756***
LA-SRC	0.9957*	0.4741***	-0.9999**	-0.6714***
Ca-SRC	0.7875***	0.8498***	-0.9939*	-0.2706***
Su-SRC	0.4521***	0.9981*	-0.5280***	-0.0367***
SC-SRC	-0.6700***	-0.0067***	0.5968***	0.9953*

Na-SRC – NaCl solvent retention capacity; LA-SRC - lactic acid solvent retention capacity; Ca-SRC - CaCl<sub>2</sub> solvent retention capacity; Su-SRC - sucrose solvent retention capacity; SC-SRC - sodium carbonate solvent retention capacity.

\* Correlation is significant at  $p < 0.05$

\*\* Correlation is significant at  $p < 0.01$

\*\*\* Correlation is not significant