

Insight into the Gluten-Free Dough and Bread Properties Obtained from the Extruded Rice Flour: Physicochemical, Mechanical and Molecular Studies

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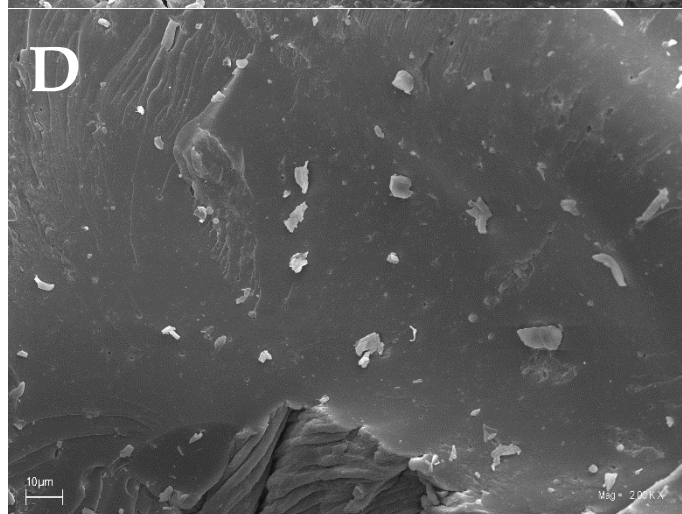
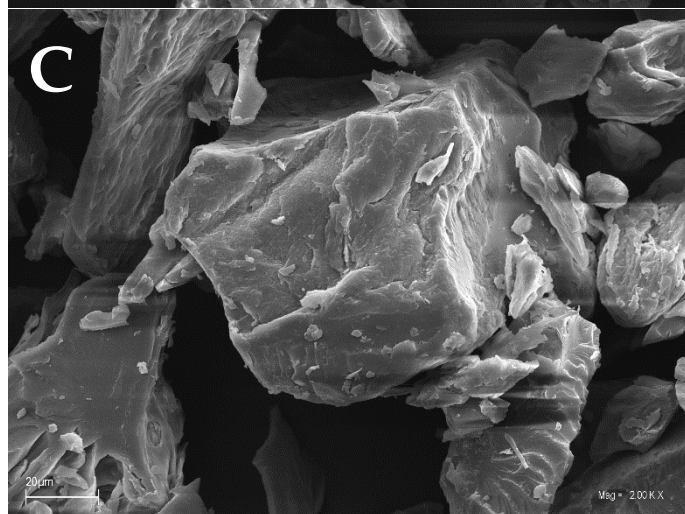
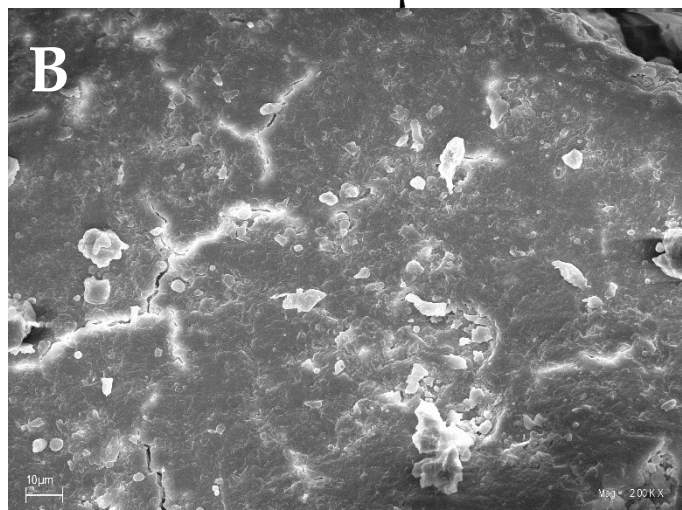
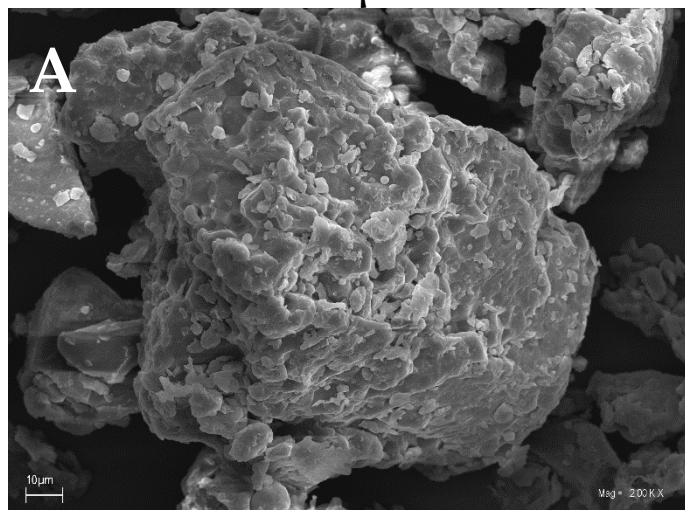
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<132 μm

>132-200 μm



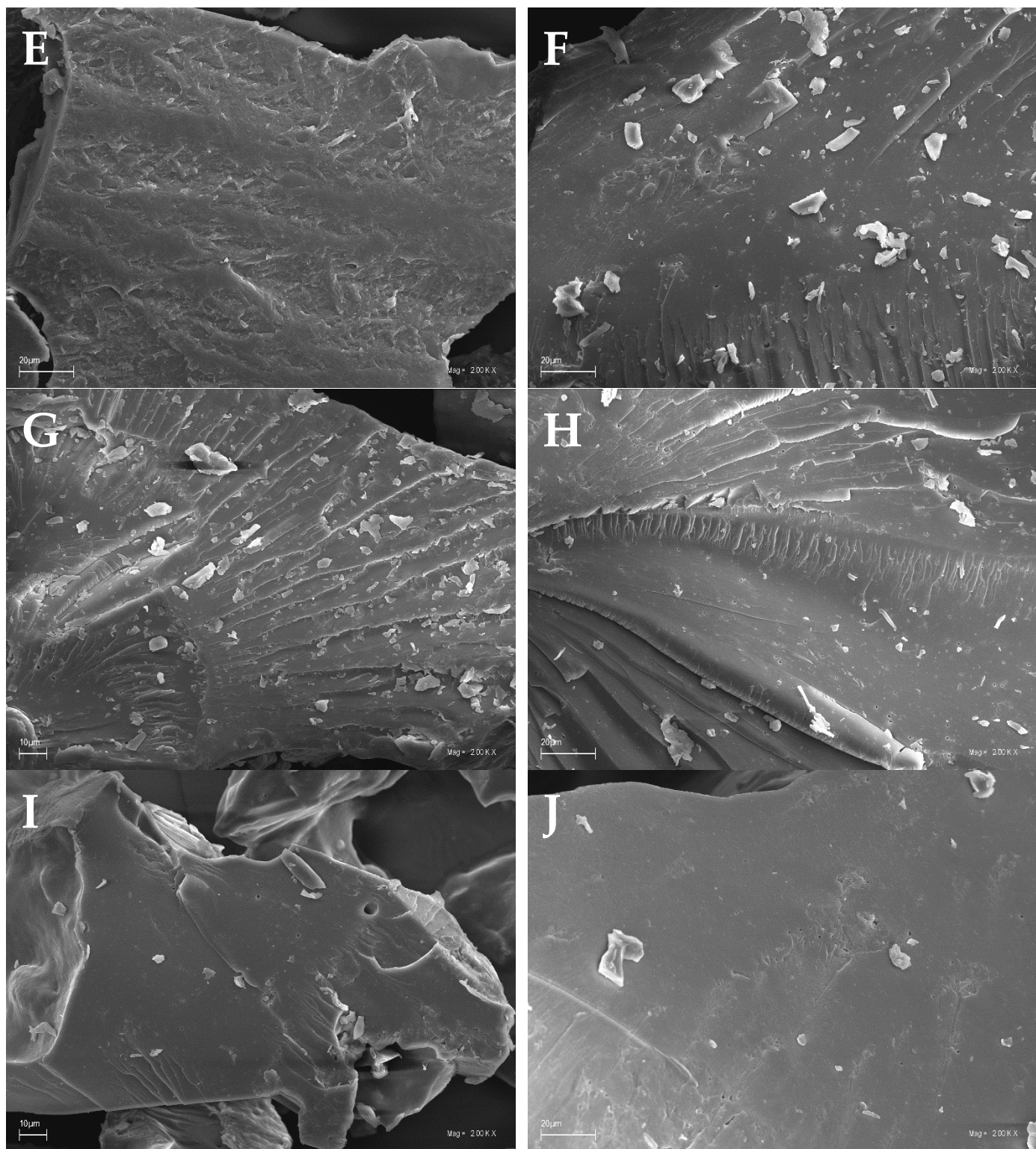


Figure S1. Scanning electron microscopic images of flours: (A) C, <132 µm; (B) C, >132-200 µm; (C) 15%, 80°C, <132 µm; (D) 15%, 80°C, >132-200 µm; (E) 30%, 80°C, <132 µm; (F) 30%, 80°C, >132-200 µm; (G) 15%, 120°C, <132 µm; (H) 15%, 120°C, >132-200 µm; (I) 30%, 120°C, <132 µm ; (J) 30%, 120°C, >132-200 µm; Mag. 20K

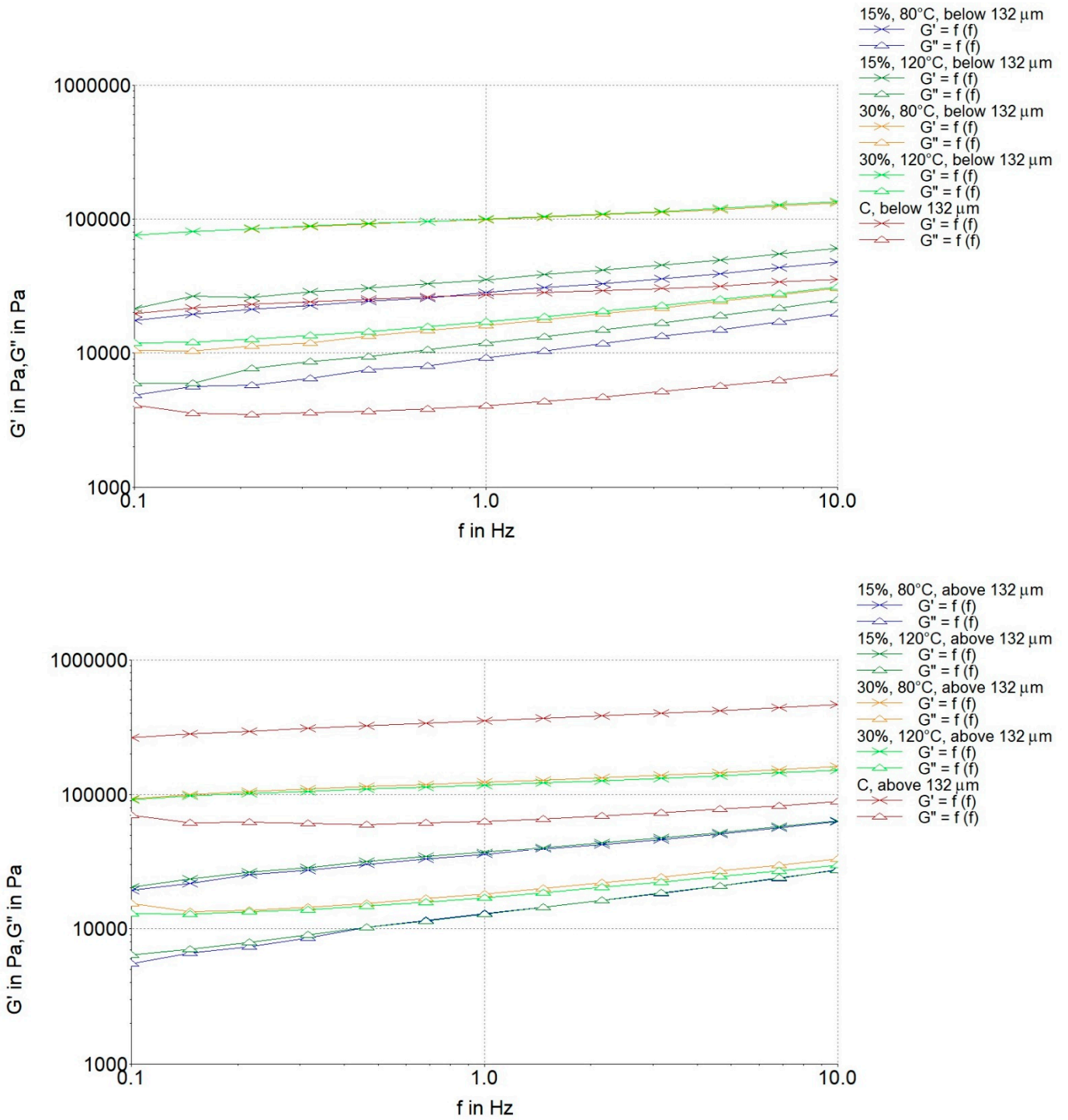


Figure S2. The mechanical spectra of the rice flour dough samples.

Table S1. Starch damage results, determined according to AACC Methods 76–31.

Sample	Starch damage (%)
<132 μm	
C, <132 μm	3.78 \pm 0.1 ^f
15%, 80°C	7.63 \pm 0.2 ^b
30%, 80°C	6.01 \pm 0.16 ^d
15%, 120°C	7.67 \pm 0.03 ^b
30%, 120°C	7.12 \pm 0.02 ^c
>132-200 μm	
C, >132 μm	4.92 \pm 0.16 ^e
15%, 80°C	8.22 \pm 0.04 ^a
30%, 80°C	8.29 \pm 0.02 ^a
15%, 120°C	8.21 \pm 0.02 ^a
30%, 120°C	8.57 \pm 0.09 ^a

Different lower case (a–f) indicates significant differences within the analyzed parameter ($p < 0.05$).