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Article

Supplementary material

Use of amylomaltase to steer the functional and nutritional properties of wheat starch

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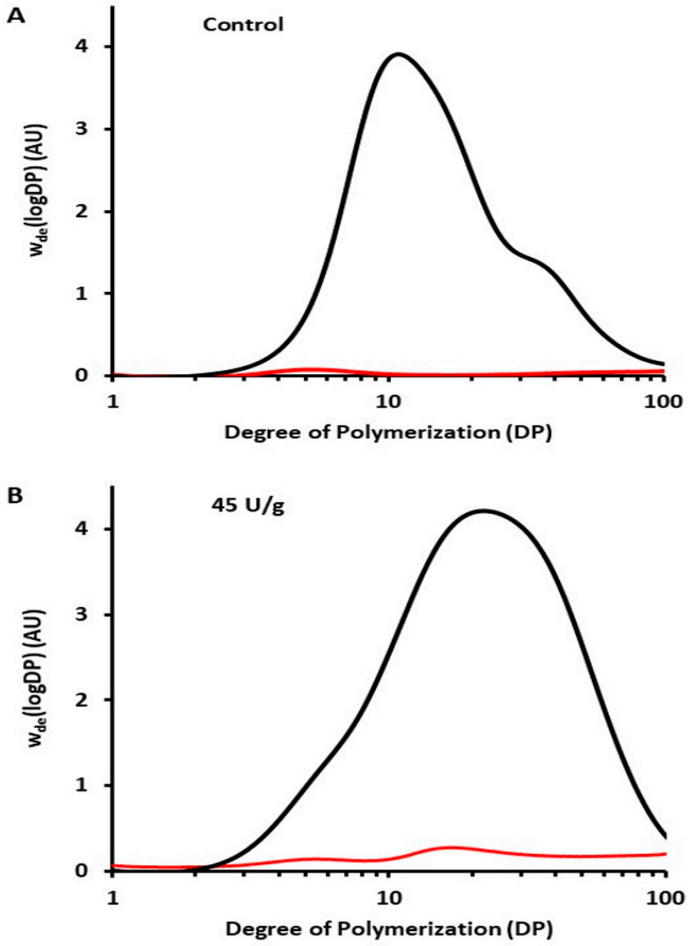

Figure S1. High performance size exclusion chromatography (HPSEC) weight distributions of intact (not subjected to debranching treatment; black line) and debranched starches (red line) modified by different dosages of amylomaltase (AMM) during rapid visco analysis (RVA): (**A**) 0 (control) and (**B**) 45 U/g starch dm. Weight distributions are expressed in arbitrary units (AU) and were not normalized.

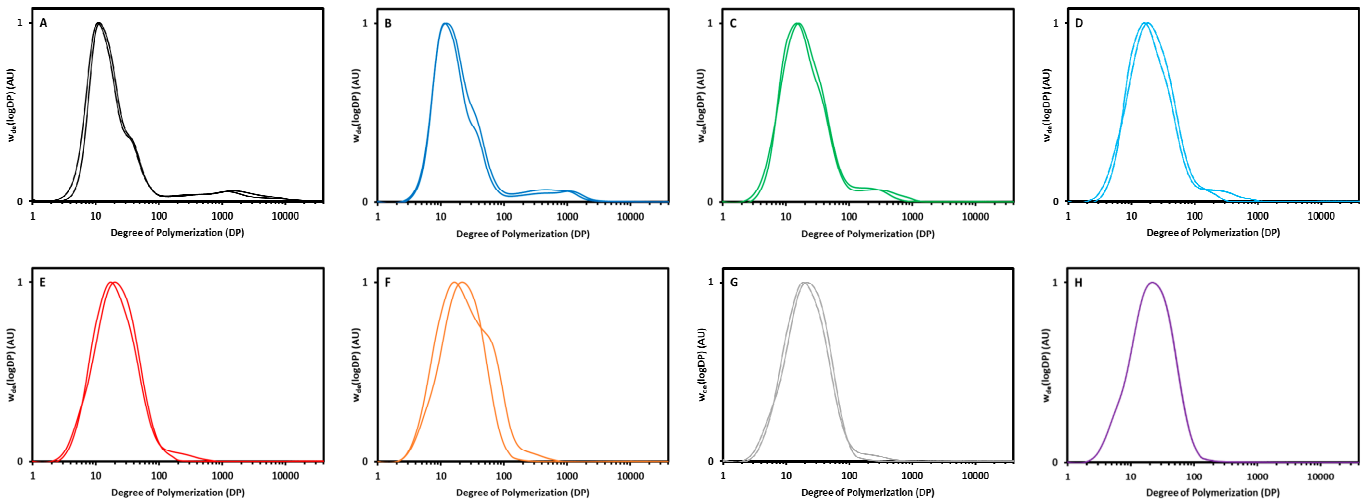

Figure 2. High performance size exclusion chromatography (HPSEC) weight distributions of debranched starches modified by different dosages of amylomaltase (AMM) during rapid visco analysis (RVA): (**A**) 0 (control), (**B**) 0.45, (**C**) 1.8, (**D**) 4.5, (**E**) 9, (**F**) 18, (**G**) 27 and (**H**) 45 U/g starch dm. Normalized weight distributions are expressed in arbitrary units (AU). Samples were collected either at the point of peak viscosity development or at the end of the RVA profile.

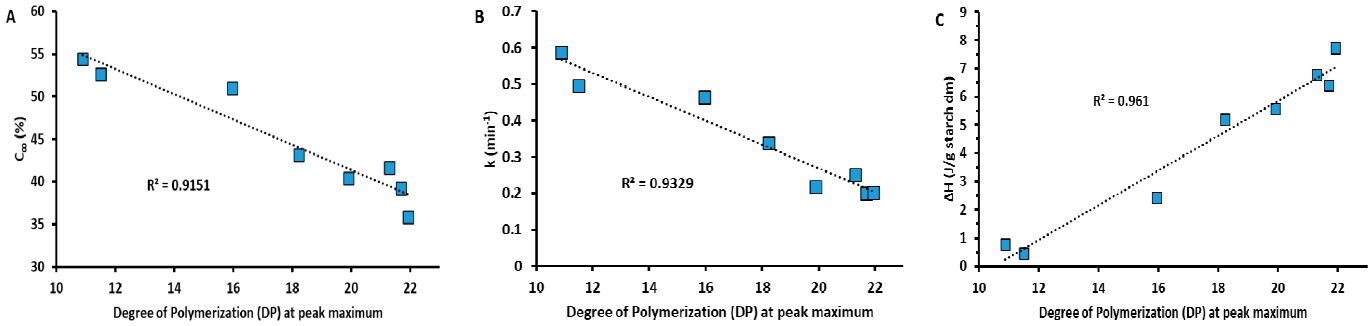

Figure 3. Linear relationship between the degree of polymerization (DP) of the peak maximum of debranched amylopectin and (**A**) extent of digestion (C∞), (**B**) digestion rate (k) and (**C**) melting enthalpies (ΔH) of starches first modified by different dosages of amylomaltase (AMM) during rapid visco analysis (RVA) and subsequently stored at 5 °C for 24 h.