

**Table S1** The texture properties of cooked brown rice under different soaking conditions

Samples	Hardness (g)	Stickiness (g.sec)
Unsoaked rice	2033±84 <sub>a</sub>	176.5±29.7 <sub>f</sub>
<b>Soaking at different conditions</b>		
40°C-30min	2001±96 <sub>ab</sub>	374.1±39.5 <sub>ab</sub>
40°C-60min	1975±95 <sub>ab</sub>	397.2±25.4 <sub>a</sub>
50°C-30min	1995±93 <sub>ab</sub>	305.0±27.6 <sub>cd</sub>
50°C-60min	1846±73 <sub>cd</sub>	387.0±36.4 <sub>a</sub>
60°C-30min	1916±75 <sub>bc</sub>	287.4±28.7 <sub>de</sub>
60°C-60min	1734±85 <sub>de</sub>	344.6±27.2 <sub>bc</sub>
70°C-30min	1816±78 <sub>cd</sub>	255.6±21.1 <sub>e</sub>
70°C-60min	1639±50 <sub>e</sub>	293.8±27.7 <sub>d</sub>

Means followed by different lowercase letters within rows are significantly different (p <0.05).