Eating Quality and In Vitro Digestibility of Brown Rice Improved by Ascorbic Acid Treatments

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Table S1. Sensory evaluation standard of cooked brown rice.

Primary index score	Secondary index score	Evaluation criteria	Score
Odor (20)	Purity and richness (20)	Unique aroma of rice, aroma	18~20
		Unique aroma of rice, fragrance	15~17
		Unique aroma of rice, slight aroma	12~14
		No fragrance, bran smell	7~12
		Unpleasant smell	0~6
Appearance (20)	Color and luster (10)	Color close to raw grain, luster	8~10
		Slightly dark color, less gloss	6~7
		Obviously different from raw grain	0~5
	Grain integrity (10)	Compact structure, good integrity	8~10
		Part of compact structure or good integrity	6~7
		Broken rice grain	0~5
Palatability (30)	Adhesiveness (10)	Sticky, not easy to stick to the teeth	8~10
		Sticky, not to stick to the teeth	6~7
		Sticky teeth, or non-sticky	0~5
	Springiness (10)	Moderate chewiness	8~10
		Slightly Chewy	6~7
		Loose and hard, with slag	0~5
	Hardness (10)	Moderate hardness and softness	8~10
		Slightly hard or soft	6~7
		Hard or soft	0~5
Flavor (25)	Purity and richness (25)	Rich fragrance, sweetness	22~25
		Light fragrance, sweetness	18~21
		No fragrance and sweetness, no Peculiar smell	16~17
		No fragrance and sweetness, peculiar smell	0~15
Cold texture (5)	Agglomeration, viscoelasticity, hardness (5)	Relatively loose, with good viscoelasticity and moderate hardness	4~5
		Agglomerate, poor viscoelasticity, slightly hardened	2~3
		Hardening, poor viscoelasticity, slightly hard	0~1