

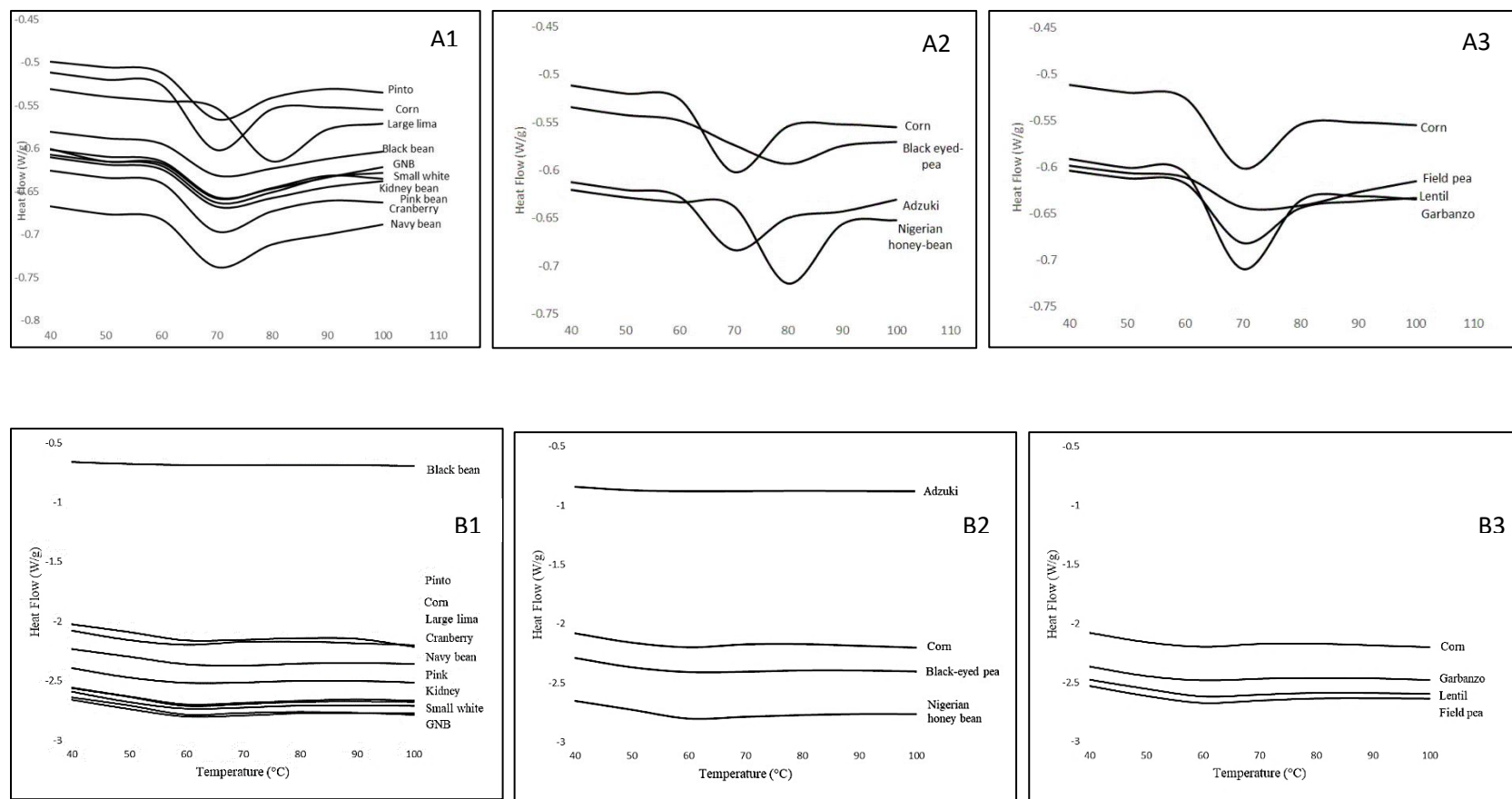
Optional supplementary information

Table S1: Recipe for American sandwich bread fortified with 13% purified chickpea starch.

Bread Recipe		
Ingredients	Recipe 001	Recipe 002
Whole wheat bread flour	195 g	195 g
Chickpea flour	195g	NA
Chickpea starch	NA	13 % of the total weight of the recipe
Yeast	7 g	7 g
Salt	8.54 g	8.5 g
Whole milk	6 oz	6 oz
Water	2.7 oz	2.7 oz
Unsalted butter	28.4 g	28.4 g
Honey	2 tbsp	2 tbsp
Makes: 1 loaf		
Rising time: 3 h		
Baking time: 40 min		
Cooling time: 45 min – 1 h at room temperature		

Recipes were developed from Bread Illustrated, a step-by-step guide to achieving bakery-quality results at home—America’s Test Kitchen.

Figure S1: Gelatinization and retrogradation characteristics of purified pulse starches compared to corn starch



Gelatinization (A1-A3) and retrogradation (B1-B2) thermographs of purified pulse starches.