

Table. S1 Testing items and scoring criteria for sensory evaluation of noodles

Item	Full marks	Scoring standard
Color and luster	10	The color and brightness of noodle White, milky, milky yellow, brightness: 8.5~10 Medium brightness: 6~8.4 Dark, gray, low brightness: 1~6
Apparent state	10	The degree of smoothness and expansion of the noodle surface The surface structure is fine and smooth: 8.5~10 The middle: 6.0~8.4 The surface is rough, expansion, and serious deformation:1~6
Oral (soft and hard)	20	The force required to cut up a piece of noodle with teeth. Moderate hardness: 17~20 Slightly hard or soft: 12~17 Too hard or too soft: 1~12
Toughness	25	The elasticity of the noodle during chewing Good elasticity: 21~25 Medium elasticity: 15~21 Insufficient elasticity: 1~15
Stickiness	25	The sticking strength of noodle during chewing Refreshing and non-sticky: 21~25 Slightly refreshing and medium stickiness' 15~21 Non-refreshing and sticky: 10~15
Smoothness	5	The smoothness of noodle Smooth: 4.3~5 Medium smoothness: 3~4.3 Poor smoothness: 1~3
Palatability	5	The taste of noodle Fresh fragrance 4.3~5 Odorless: 3~4.3 Peculiar smell: 1~3
Total points	100	During the evaluation, pure wheat noodle was used as a standard noodle with the score of 100