

SUPPLEMENTARY MATERIAL

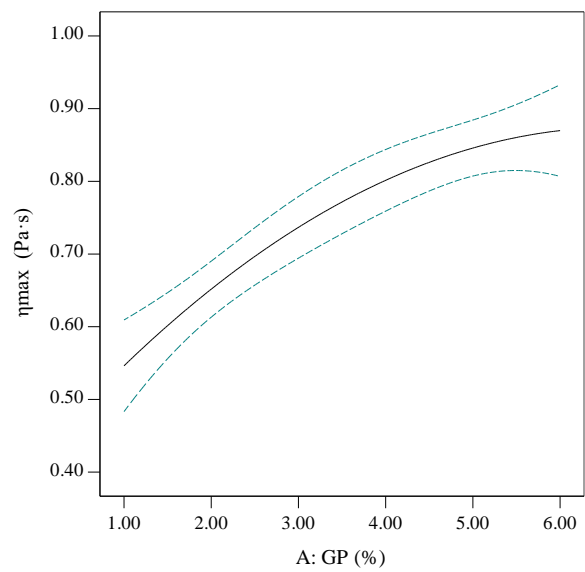


Figure S1. Effect of GP level on peak viscosity (η_{\max})

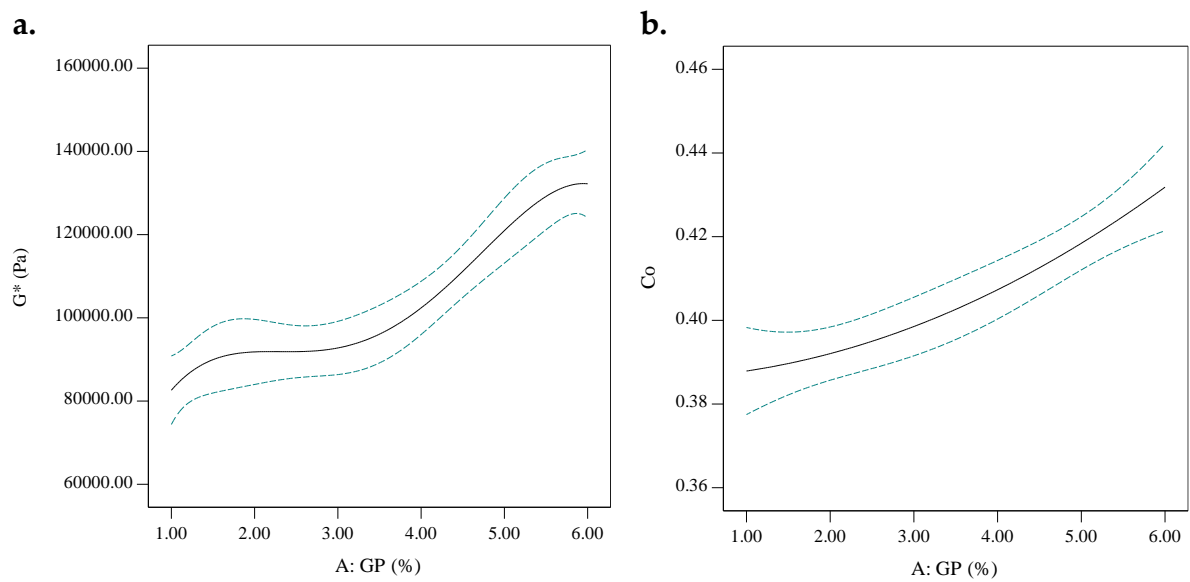


Figure S2. Effect of GP level on dough: a. complex modulus (G^*), b. cohesiveness (Co)

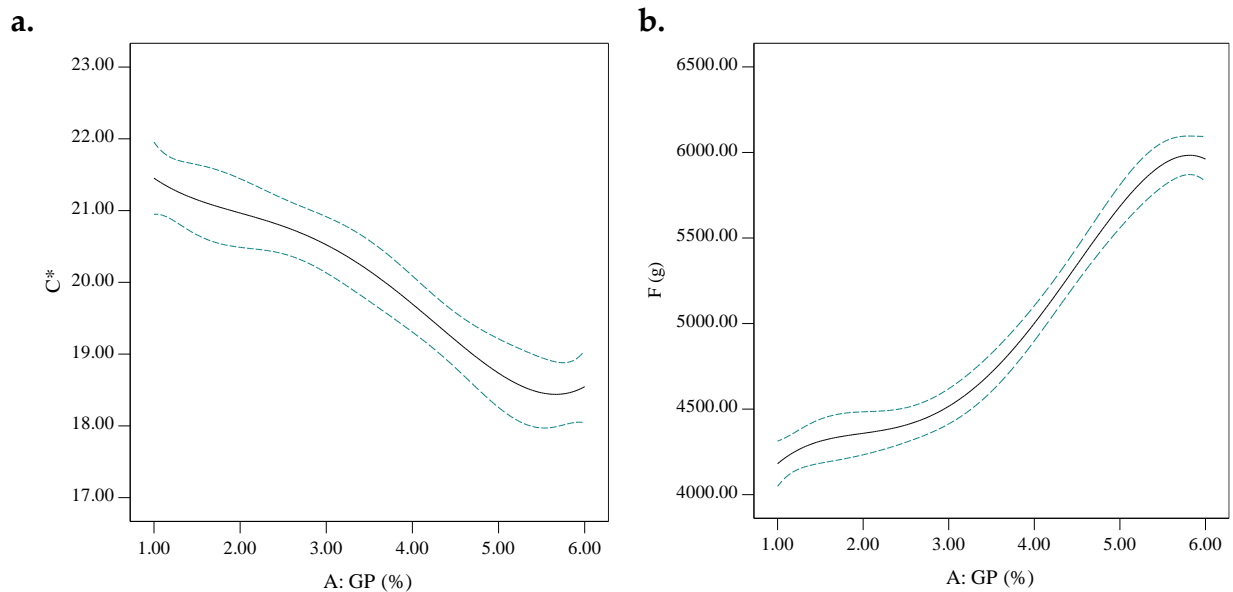


Figure S3. Effect of GP level on dry pasta: a. Chroma (C^*), b. fracturability (F)

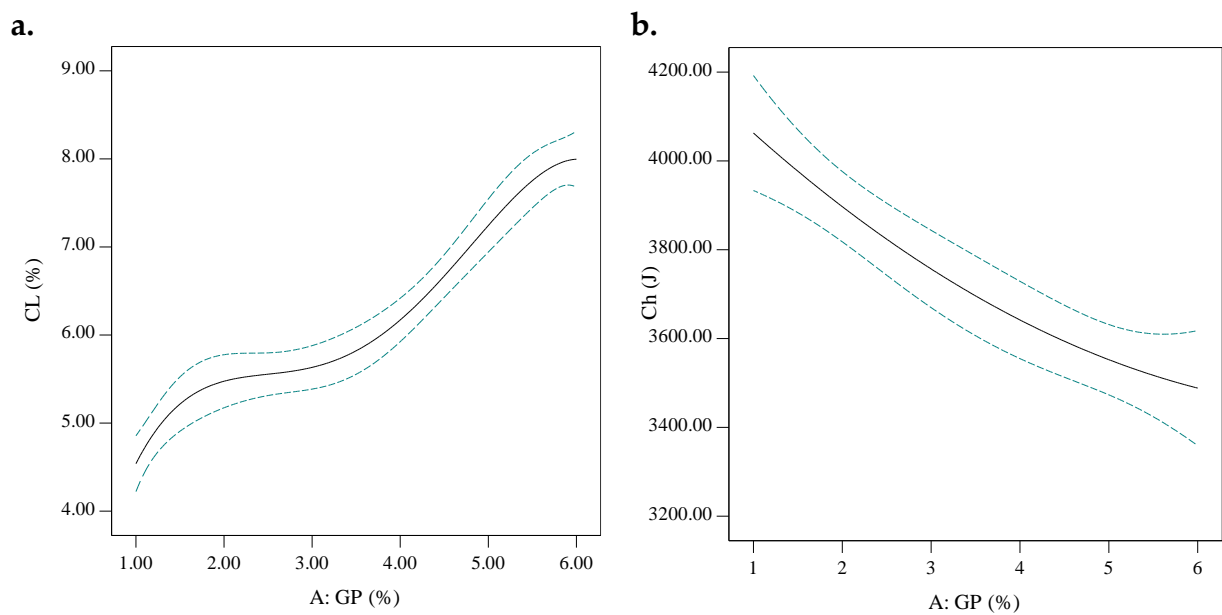


Figure S4. Effect of GP level on pasta: a. cooking loss (CL), b. chewiness (Ch)

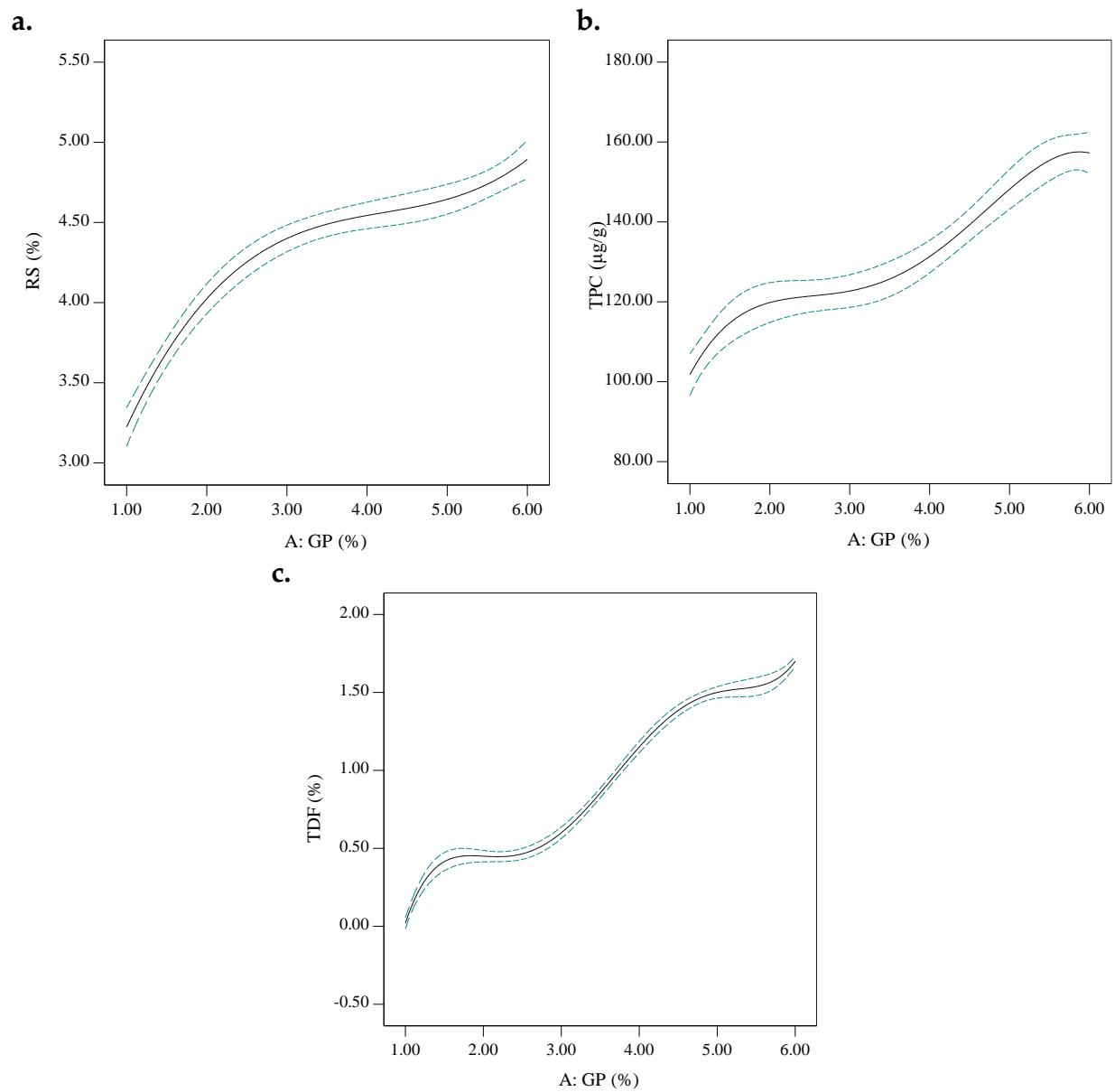


Figure S5. Effect of GP level on pasta: a. resistant starch content (RS), b. total polyphenols content (TPC), c. total dietary fiber (TDF)