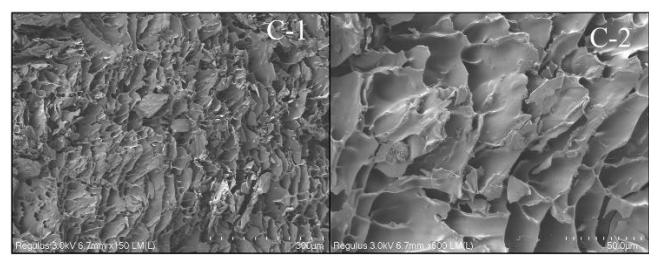


Supplementary Materials

Supplementary Table S1 Drying procedure for gluten-free <i>Tartary</i> buckwheat noodles						
Step s	Time (min)	Temperature (°C)	Humidity (%)	Cycle frequency (Hz)	Stirring Frequency (Hz)	Remove- water Frequency (Hz)
1	5	35	85	35	25	15
2	25	35	85	35	25	15
3	5	40	80	35	25	15
4	30	40	80	35	25	15
5	5	45	75	35	25	15
6	50	45	75	35	25	15
7	5	40	70	35	25	15
8	15	40	70	35	25	15
9	10	30	60	35	25	15
10	20	30	60	35	25	15



Supplementary Figure S1 Microstructure of 15% extruded starch gel.