

Figure S1. Viscosimetric and calorimetric parameters evaluated in native (A) and extruded (B) blend flours. Pasting temperature (PT), pasting viscosity (PV), peak time (Pt), breakdown viscosity (BD), hold (H), setback viscosity (SB), final viscosity (FV).

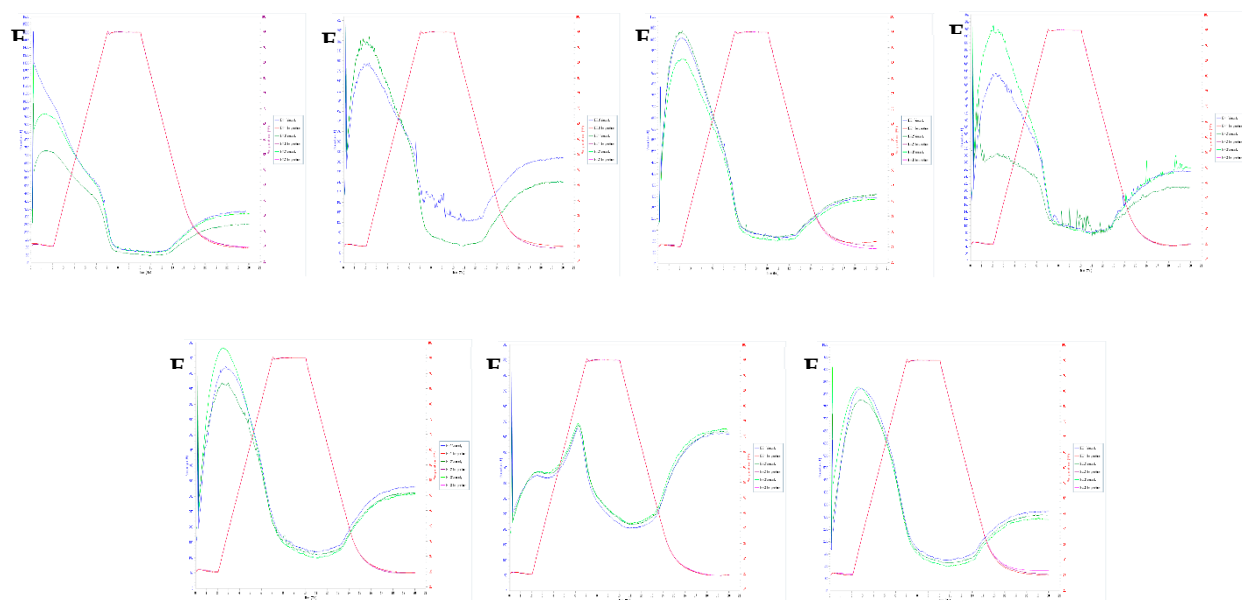


Figure S2. Viscosimetric and calorimetric profiles of native blend flours (M1-M7). M1 (100RF), M2 (12.5WTF/12.5BTF/75RF), M3 (25WTF/75RF), M4 (25BTF/75RF), M5 (25WTF/25 BTF/50RF), M6 (50WTF/50RF), M7 (50BTF/50RF).

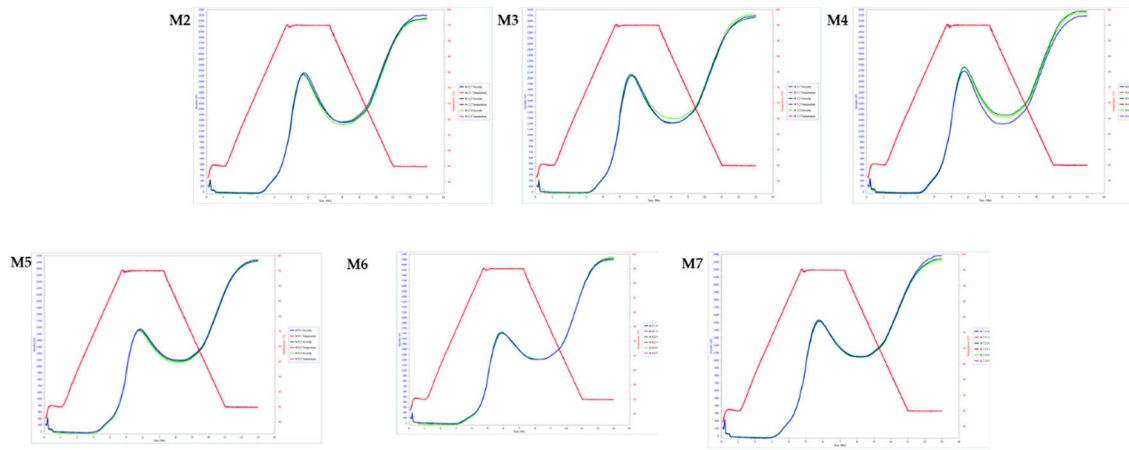


Figure S3. Viscosimetric and calorimetric profiles of extruded blend flours (E1-E7). E1(100RF), E2(12.5WTF/12.5BTF/75RF), E3(25WTF/75RF), E4(25BTF/75RF), E5(25WTF/25 BTF/50RF), E6 (50WTF/50RF), E7(50BTF/50RF).