



1. 15 % oat bran steamed bread



2. 15 % oat bran + 6,70,35ppm steamed bread



3. 15 % oat bran + 10,120,60ppm steamed bread

Figure S1. Image analysis of steamed bread slices

Table S1. Description of experimental factors at two level

Factor	(A) α – Amylase	(B) Xylanase	(C) Cellulase
Regular	-	-	-
Control	0	0	0
F1	-1	-1	-1
F2	1	-1	-1
F3	-1	1	-1
F4	1	1	-1
F5	-1	-1	1
F6	1	-1	1
F7	-1	1	1
F8	1	1	1

Amylase (-1, 1) – (6 ppm, 10 ppm); Xylanase (-1, 1) – (70 ppm, 120 ppm);
Cellulase (-1, 1) – (35 ppm, 60 ppm).