

Figure S1. Particle size distribution of untreated and MW-treated tef flours at different moisture content (15%, 20%, and 25%). **(A)** White tef flour (WTF) and **(B)** brown tef flour (BTF).

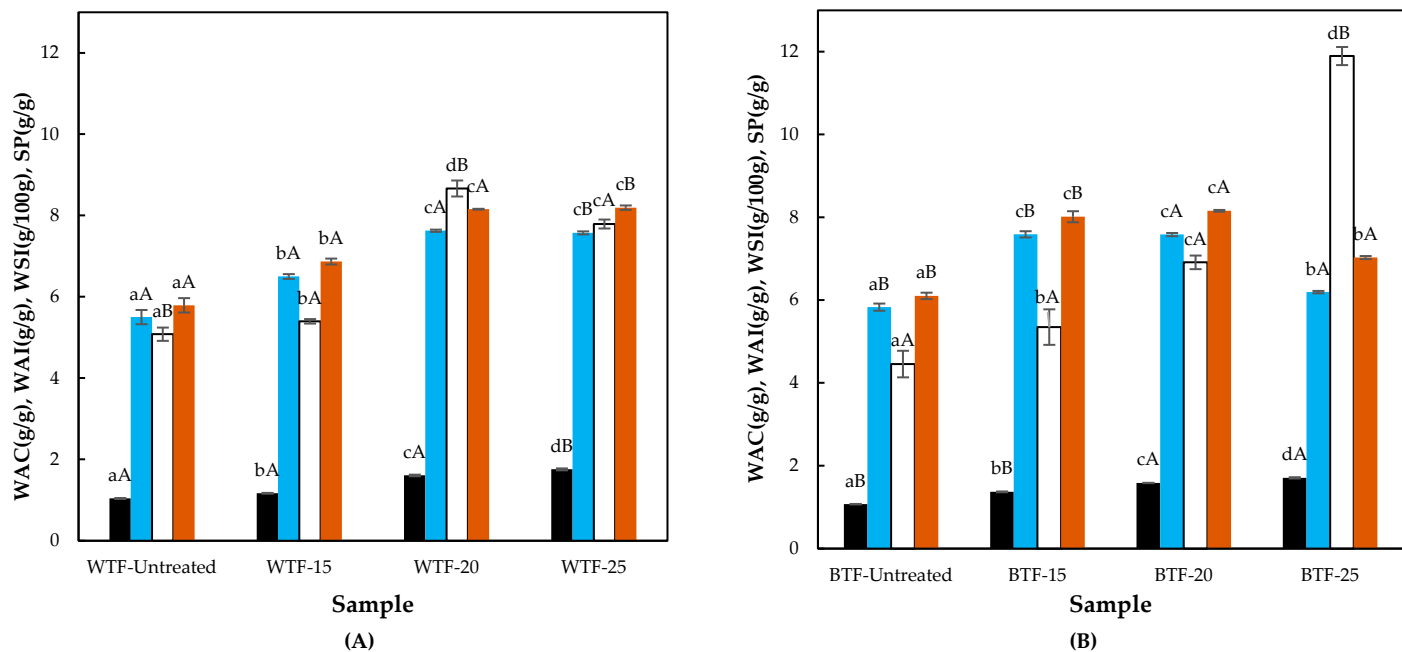


Figure S2. Hydration properties of untreated and MW-treated tef flours at different moisture content (15%, 20%, and 25%). **(A)** White tef flour (WTF) and **(B)** brown tef flour (BTF). WAC (water absorption capacity, g water/g flour dry matter) (black), WAI (water absorption index, g sediment/g flour dry matter) (blue), WSI (water solubility index, g soluble solids/100g flour dry matter) (white), and SP (swelling power, g sediment/g insoluble solids flour dry matter) (brown). Different letters in the corresponding column within each studied factor indicate statistically significant differences between means at $p < 0.05$. Lowercase letters are used to compare the effect of moisture content and capital letters to compare the effect of tef ecotype.

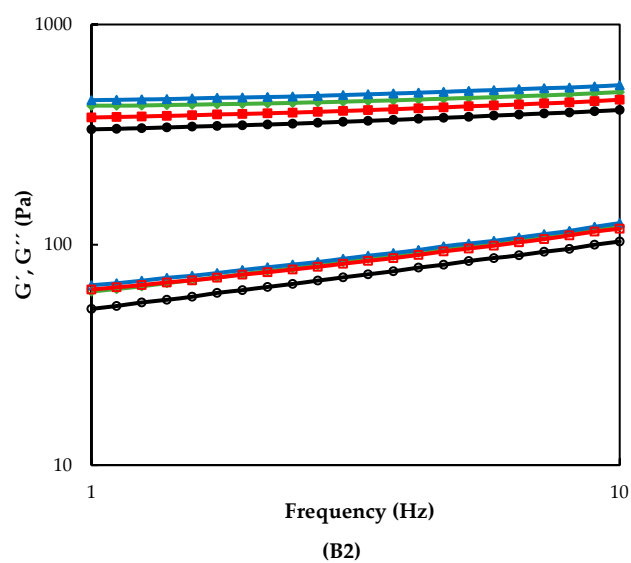
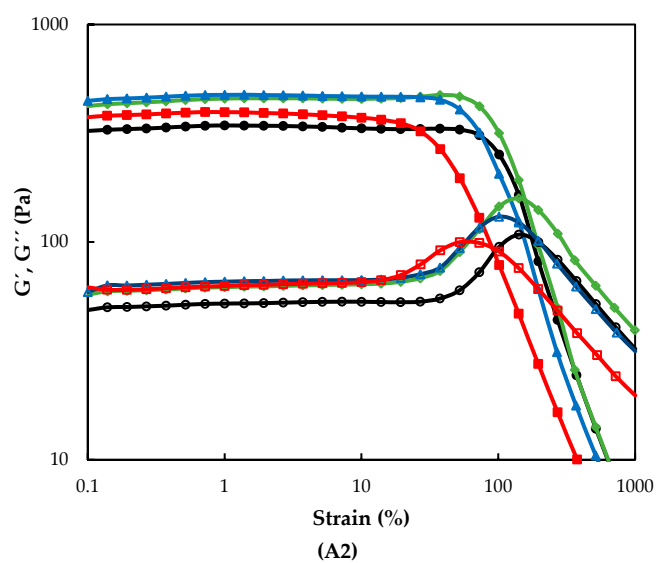
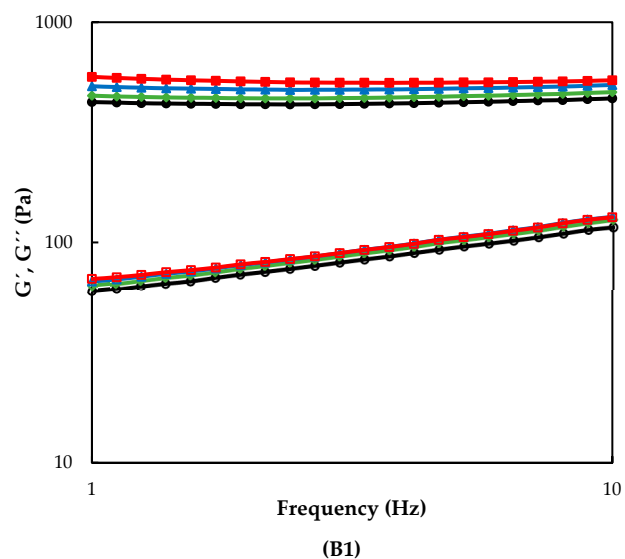
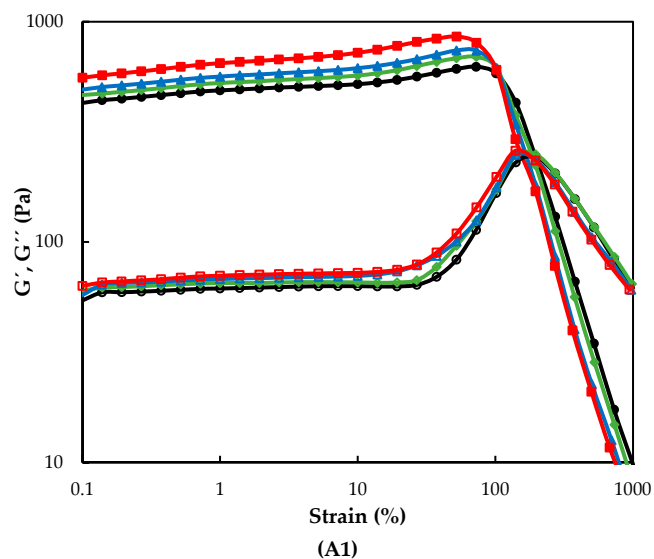


Figure S3. Strain sweeps (A) and frequency sweeps (B) of gels prepared from untreated white (1) and brown (2) tef flours (\bullet), and 15% (\blacklozenge), 20% (\blacktriangle), and 25% (\blacksquare) MW-treated samples. G' is represented by full symbols; G'' is represented by empty symbols.