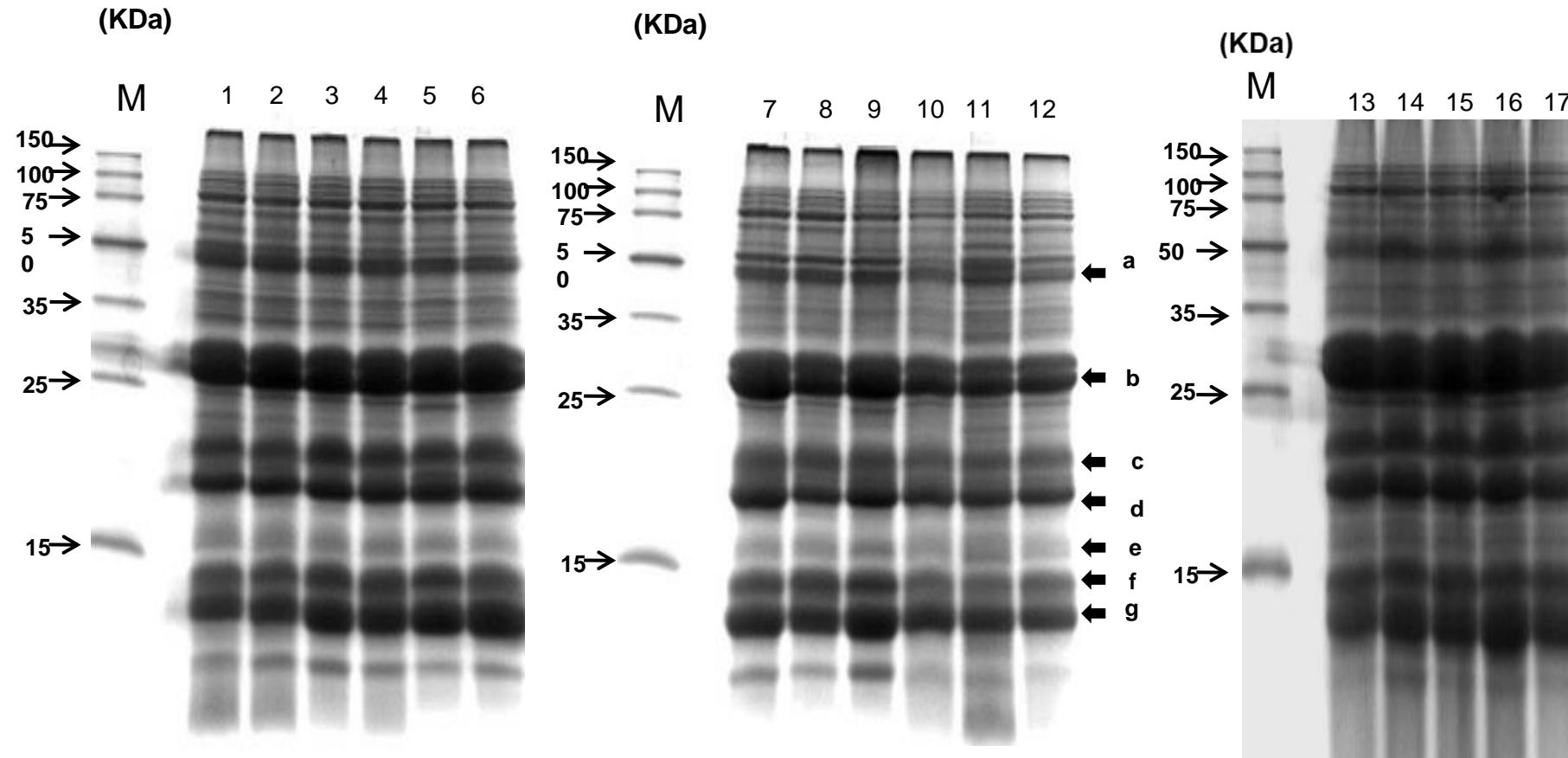


**Supplemental Table 1. Physical properties of cooked rice after 24h at 6°C.**

Sample	Surface		Overall		Surface		Overall		Surface		Surface		Overall		Surface		Overall	
	layer				layer				layer		layer				layer			
	Hardness	SD	Hardness	SD	Stickiness	SD	Stickiness	SD	Adhered	SD	Balance	SD	Balance	SD	Balance	SD	Balance	SD
	(H 1)		(H 2)		(S 1)		(S 2)		(L 3)		degree H1		degree H2		degree A1		degree A2	
	×10 <sup>5</sup> [N/cm <sup>2</sup> ]		×10 <sup>5</sup> [N/cm <sup>2</sup> ]		×10 <sup>5</sup> [N/cm <sup>2</sup> ]		×10 <sup>5</sup> [N/cm <sup>2</sup> ]		[mm]		(S1/H1)		(S2/H2)		(A3/A1)		(A6/A4)	
Benika (red glutinous rice)	0.03	a	0.01	1.04	a	0.12	-0.003	b	0.002	-0.266	c	0.052	0.0029	e	0.0005	0.12	c	0.05
Shihou (purple glutinous rice)	0.04	a	0.01	1.21	a	0.15	-0.004	b	0.003	-0.295	b	0.035	0.0029	e	0.0005	0.11	c	0.06
Hakuchomochi (glutinous rice)	0.04	a	0.01	1.20	a	0.08	-0.006	a	0.001	-0.313	b	0.036	0.0032	e	0.0000	0.17	d	0.05
Koganemochi (glutinous rice)	0.04	a	0.01	1.22	a	0.13	-0.007	a	0.002	-0.312	b	0.047	0.0031	e	0.0001	0.18	d	0.06
Himenomochi (glutinous rice)	0.04	a	0.01	1.17	a	0.11	-0.007	a	0.002	-0.315	b	0.038	0.0032	e	0.0001	0.18	d	0.05
Kinunohada (glutinous rice)	0.04	a	0.01	1.18	a	0.15	-0.006	a	0.002	-0.317	b	0.040	0.0032	e	0.0000	0.14	c	0.04
Kitayukimochi (glutinous rice)	0.04	a	0.01	1.18	a	0.10	-0.006	a	0.002	-0.318	b	0.037	0.0031	e	0.0002	0.15	c	0.04
Yumepirika (low-amylase japonica rice)	0.08	b	0.02	1.72	b	0.24	-0.006	a	0.004	-0.426	a	0.045	0.0025	d	0.0009	0.08	b	0.05
Koshihikari (premium japonica rice)	0.10	b	0.03	1.70	b	0.21	-0.003	b	0.002	-0.238	c	0.100	0.0023	c	0.0009	0.04	b	0.03
Jasmin rice (low-amylase indica rice)	0.08	b	0.02	1.62	b	0.19	-0.004	b	0.003	-0.291	b	0.085	0.0028	e	0.0007	0.05	b	0.04
Calrose (japonica rice)	0.15	c	0.06	2.03	c	0.21	-0.006	a	0.005	-0.336	b	0.085	0.0021	c	0.0011	0.05	b	0.04
Carnaroli (tropical japonica rice)	0.14	c	0.06	3.44	f	0.66	-0.001	c	0.001	-0.063	e	0.075	0.0010	a	0.0010	0.01	a	0.01
Hoshiyutaka (japonica-indica hybrid rice)	0.12	c	0.03	2.10	c	0.22	-0.001	d	0.000	-0.111	d	0.066	0.0016	b	0.0012	0.01	a	0.00
Basmati (indica rice)	0.23	d	0.10	2.57	d	0.38	-0.001	d	0.000	-0.010	f	0.014	0.0008	a	0.0010	0.00	a	0.00
Goami2 (Ae mutant rice)	0.29	e	0.09	3.09	e	0.36	-0.001	d	0.000	0.000	f	0.000	0.0005	a	0.0009	0.00	a	0.00
Niigata 129gou (Ae mutant rice)	0.33	e	0.10	2.92	e	0.37	-0.001	d	0.000	-0.001	f	0.002	0.0009	a	0.0012	0.00	a	0.00
Dodam (Ae mutant rice)	0.32	e	0.08	2.89	e	0.30	-0.001	d	0.000	0.000	f	0.000	0.0014	b	0.0013	0.00	a	0.00

Within each measure (H1, H2, etc.) in the same column, different letters (a, b, c, etc.) denote statistically significant differences.



a; Glutelin precursor, b; Glutelin  $\alpha$ -subunit, c;  $\alpha$ -Globulin, d; Glutelin  $\beta$ -subunit, e; f; g; Prolamin

1, Benika; 2, Shihou; 3, Yumepirika; 4, Koshihikari; 5, Jasmin rice; 6, Calrose;  
 7, Carnaroli; 8, Hoshiyutaka; 9, Basmati; 10, Goami2; 11, Niigata129go; 12, Dodam;  
 13, Koganemochi; 14, Hakuchomochi; 15, Himenomochi; 16, Kitayukimochi; 17, Kinunohada

Supplemental Fig.1 SDS-PAGE analysis of proteins extracted from 17 rice samples.