

Table S1. Results of two-way analysis of variance in this study

	Properties	TG Treatment	Refrigerated Storage
WEAX	Ferulic acid of content ($\mu\text{g/kg}$)	***	***
	Yield of WEAX (%)	***	***
Dough	Resistance to Extension (g)	***	***
	Extensibility	***	***
Color of raw noodles	L	***	***
	a	***	***
	b	***	***
Color of cooked noodles	L	***	***
	a	**	**
	b	***	***
TPA of cooked noodles	Hardness	***	***
	Adhesiveness	***	***
	Springiness	**	**
	Cohesiveness	**	***
	Gumminess	**	**
	Chewiness	**	**
	Resilience	**	**
Cooking parameters	Cooking Loss (%)	***	***
	Water Absorption (%)	***	***
	Swelling index	***	***
Frequency sweep of dough	G' (Elastic Modulus) (kPa)	***	***
	G'' (Viscous modulus) (kPa)	***	***
	Loss factor ($\tan \delta$)	***	***

Table S2. Loss factor ($\tan \delta$) of WWD as a function of frequency.

		Transglutaminase concentrations		
		Control**	WWD + TG0.1 %	WWD + TG1 %
Refrigerated Storage Times	Day 0***	0.37 \pm 0.00 aA	0.36 \pm 0.01 A	0.32 \pm 0.01 B
	Day 1***	0.39 \pm 0.00 bA	0.36 \pm 0.01 B	0.31 \pm 0.01 C
	Day 2***	0.38 \pm 0.00 bA	0.36 \pm 0.01 B	0.32 \pm 0.01 C
	Day 3***	0.40 \pm 0.00 cA	0.36 \pm 0.01 B	0.32 \pm 0.00 C

All values are average of loss factor for overall range of frequency and it is shown as means of three replications \pm standard deviations. Values with same lowercase letters are not significantly different among refrigerated storage times, while same capital letters are not significantly different among TG concentrations. **, *** Significantly differ at $p < 0.01$, < 0.001 , respectively.

Table S3. Correlation coefficients among rheological properties of WWD and texture profile analysis of WWN

Index1	Hardness	Adhesiveness	Springiness	Cohesiveness	Chewiness	Resilience
R to Ex	0.004	-0.488**	-0.237	0.336*	0.022	0.451**
Exten	-0.727***	-0.642***	0.244	0.725***	-0.432**	0.537**
CL	0.123	0.622***	-0.053	-0.404*	-0.021	-0.459**
WA	-0.677***	-0.669***	0.304	0.745***	-0.304	0.477**
SI	-0.758***	-0.488**	0.356*	0.683***	-0.404*	0.358*
G'	0.719***	0.353*	-0.280	-0.639***	0.462**	-0.391**
G''	0.463**	0.064	-0.156	-0.464**	0.359*	-0.283
tan δ	-0.801***	-0.514**	0.353*	0.625***	-0.469**	0.387*

¹R to Ex = resistance to extension (g); Exten = extensibility; CL = cooking loss (%); WA = water absorption (%); SI = swelling index; G' = elastic/storage modulus (kPa); G'' = viscous/loss modulus (kPa); tan δ = loss factor.

*, **, *** Significantly differ at $p < 0.05$, < 0.01 , < 0.001 , respectively.