

Table S1. Formulations of gluten-free bread with and without the addition of konjac flour [16].

Ingredients		Control Bread	Bread 12.50%*	Bread 25%*	Bread 37.50%*	Bread 50%*
Control flour basis	Potato starch (g)	30	30	30	30	30
	Rice flour (g)	70	70	70	70	70
Konjac flour (g/100g of control flour basis)		0	14.3	33.3	60	100
Crystal sugar (g/100g of control flour basis)		12	12	12	12	12
Salt (g/100g of control flour basis)		3	3	3	3	3
Water (g/100g of control flour basis)		34.5	131	228	297	406
Soy oil (g/100g of control flour basis)		16.5	16.5	16.5	16.5	16.5
Whole Egg (g/100g of control flour basis)		29.5	29.5	29.5	29.5	29.5
Yeast (g/100g of control flour basis)		1.5	1.7	2	2.4	3

* The percentage value is related to the weight of the konjac flour in the total flour(potato starch + rice flour + konjac flour) amount.