

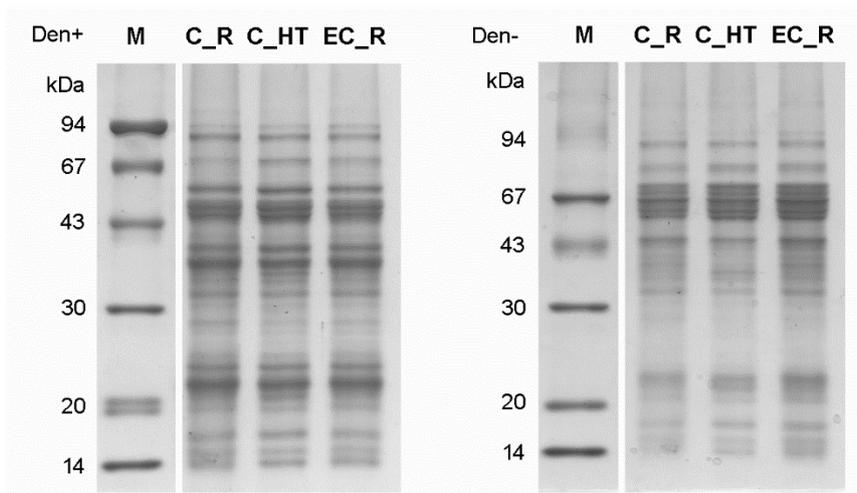
## Supplementary material

**Table S1.** Chemical composition of experimental pasta samples from red lentils.

Samples	Moisture	Carbohydrates	Proteins	Lipids	Ash	Total fiber	Soluble fiber	Insoluble fiber
C_R	8.9	53.5	24.3	2.0	2.6	8.7	1.4	7.3
EC_R	8.8	53.9	24.8	2.3	2.5	7.7	1.1	6.6
C_HT	8.6	56.9	23.0	2.3	2.2	7.0	0.9	6.1

Data are expressed as g/100 g raw sample (wet basis).

C\_R. pasta from raw red lentils by conventional extrusion; EC\_R. pasta from raw red lentils by extrusion-cooking; C\_HT. pasta from heat treated red lentils by conventional extrusion.



**Supplementary Figure S1.** SDS-PAGE of C\_R, C\_HT, and EC\_R samples. Left, reducing conditions (Den+); right: non-reducing conditions (Den-). M, markers; C\_R, pasta from raw red lentils by conventional extrusion; C\_HT, pasta from heat treated red lentils by conventional extrusion; EC\_R, pasta from raw red lentils by extrusion-cooking.