

Table S1. Rice bran traits of whole grain rice samples.

Varieties	Bran layer without germ			Bran layer with germ		
	BW	BWG	BWS	BW	BWG	BWS
	(g/100 g)	(mg/g)	(mg/cm ²)	(g/100 g)	(mg/g)	(mg/cm ²)
66B09	2.75 ± 0.12 ^{g-j}	27.45 ± 1.23 ^{g-j}	2.28 ± 0.10 ^{h-j}	5.97 ± 0.25 ^{j-l}	59.67 ± 2.47 ^{j-l}	4.96 ± 0.21 ^{j-l}
PK4#20A09	1.84 ± 0.06 ^{a-c}	18.44 ± 0.65 ^{a-c}	1.52 ± 0.05 ^{a-c}	4.96 ± 0.12 ^{d-g}	49.59 ± 1.15 ^{d-g}	4.09 ± 0.09 ^{e-h}
16F35	2.58 ± 0.08 ^{e-j}	25.85 ± 0.79 ^{e-j}	2.28 ± 0.07 ^{h-j}	5.20 ± 0.23 ^{f-h}	51.95 ± 2.34 ^{f-h}	4.59 ± 0.21 ^{h-k}
MU2-00005	2.43 ± 0.04 ^{d-i}	24.34 ± 0.36 ^{d-i}	1.94 ± 0.03 ^{c-h}	4.36 ± 0.22 ^{b-d}	43.57 ± 2.20 ^{b-d}	3.48 ± 0.18 ^{a-d}
PK4#117A08	2.91 ± 0.12 ^{i-k}	29.06 ± 1.20 ^{i-k}	2.38 ± 0.10 ^{i-j}	5.01 ± 0.05 ^{e-g}	50.13 ± 0.62 ^{e-g}	4.11 ± 0.05 ^{e-h}
PK4#78A03	2.10 ± 0.10 ^{c-f}	21.03 ± 1.02 ^{c-f}	1.71 ± 0.08 ^{b-f}	5.46 ± 0.10 ^{g-j}	54.60 ± 1.05 ^{g-j}	4.44 ± 0.09 ^{g-j}
DGR	2.27 ± 0.10 ^{c-f}	22.69 ± 1.01 ^{c-f}	1.68 ± 0.07 ^{b-d}	4.44 ± 0.83 ^{b-e}	44.44 ± 8.39 ^{b-e}	3.28 ± 0.62 ^{a-c}
M9997	2.24 ± 0.13 ^{c-g}	22.38 ± 1.25 ^{c-g}	1.82 ± 0.10 ^{b-g}	4.74 ± 0.29 ^{c-f}	47.41 ± 2.86 ^{c-f}	3.86 ± 0.23 ^{d-f}
BMT	2.48 ± 0.07 ^{d-i}	24.83 ± 0.74 ^{d-i}	1.69 ± 0.05 ^{b-f}	5.29 ± 0.08 ^{f-i}	52.87 ± 0.75 ^{f-i}	3.61 ± 0.05 ^{b-e}
KTH	3.39 ± 0.31 ^o	33.89 ± 3.10 ^o	3.11 ± 0.28 ^{l,m}	5.65 ± 0.35 ^a	56.52 ± 3.48 ^a	5.18 ± 0.32 ^{l,m}
RD43	2.32 ± 0.04 ^{c-h}	23.16 ± 0.35 ^{c-h}	1.78 ± 0.03 ^{b-f}	5.79 ± 0.08 ^{i-k}	57.85 ± 0.80 ^{i-k}	4.45 ± 0.06 ^{g-i}
RD15	2.55 ± 0.06 ^{d-j}	25.45 ± 0.55 ^{d-j}	2.01 ± 0.04 ^{d-i}	5.75 ± 0.21 ^{h-k}	57.50 ± 2.08 ^{h-k}	4.55 ± 0.16 ^{g-k}
PNL80	2.81 ± 0.15 ^{h-j}	28.12 ± 1.46 ^{h-j}	2.31 ± 0.12 ^{h-j}	5.51 ± 0.23 ^{g-k}	55.12 ± 2.34 ^{g-k}	4.54 ± 0.19 ^{g-k}
PK1	2.02 ± 0.14 ^{b-d}	20.23 ± 1.37 ^{b-d}	1.67 ± 0.11 ^{b-e}	4.99 ± 0.14 ^{e-g}	49.85 ± 1.37 ^{e-g}	4.12 ± 0.11 ^{e-h}
KDML105	2.53 ± 0.49 ^{d-i}	25.29 ± 4.88 ^{d-i}	2.11 ± 0.41 ^{f-i}	5.33 ± 0.39 ^{g-i}	53.27 ± 3.90 ^{g-i}	4.45 ± 0.33 ^{g-j}
HS	3.37 ± 0.04 ^{k,l}	33.67 ± 0.43 ^{k,l}	2.68 ± 0.03 ^{j,k}	5.04 ± 0.15 ^{e-g}	50.38 ± 1.49 ^{e-g}	4.01 ± 0.12 ^{d-g}
PTN1	2.48 ± 0.12 ^{d-i}	24.80 ± 1.22 ^{d-i}	2.02 ± 0.10 ^{d-i}	5.22 ± 0.06 ^{f-i}	52.21 ± 0.61 ^{f-i}	4.26 ± 0.05 ^{f-h}
M7881	2.71 ± 0.35 ^{f-j}	27.13 ± 3.50 ^{f-j}	2.14 ± 0.28 ^{e-i}	6.41 ± 0.25 ^l	64.13 ± 2.46 ^l	5.06 ± 0.19 ^{k,l}
MU2-42	2.67 ± 0.19 ^{e-j}	26.66 ± 1.95 ^{e-j}	1.98 ± 0.14 ^{c-i}	6.14 ± 0.10 ^{k,l}	61.42 ± 1.02 ^{k,l}	4.55 ± 0.08 ^{b-j}
SL	1.33 ± 0.04 ^a	13.30 ± 0.40 ^a	1.12 ± 0.03 ^a	3.74 ± 0.04 ^a	37.39 ± 0.32 ^a	3.16 ± 0.03 ^{a,b}
909-10-3	2.67 ± 0.14 ^{f-j}	26.67 ± 1.39 ^{f-j}	2.24 ± 0.12 ^{g-i}	4.24 ± 0.22 ^{a-c}	42.36 ± 2.25 ^{a-c}	3.55 ± 0.19 ^{a-e}
JHN	2.02 ± 0.09 ^{b-e}	20.17 ± 0.93 ^{b-e}	1.83 ± 0.08 ^{b-h}	4.52 ± 0.04 ^{b-e}	45.24 ± 0.42 ^{b-e}	3.52 ± 0.03 ^{a-d}
HCS	1.66 ± 0.01 ^{a,b}	16.59 ± 0.09 ^{a,b}	1.40 ± 0.01 ^{a,b}	4.01 ± 0.12 ^{a,b}	40.05 ± 1.02 ^{a,b}	3.38 ± 0.09 ^{a-c}
HLN	3.11 ± 0.09 ^{j,k}	31.12 ± 0.87 ^{j,k}	2.45 ± 0.07 ^{i,j}	6.10 ± 0.11 ^{k,l}	60.97 ± 1.14 ^{k,l}	4.80 ± 0.09 ^{j-l}
RB	2.15 ± 0.05 ^{b-f}	21.55 ± 0.49 ^{b-f}	1.64 ± 0.04 ^{b-d}	4.02 ± 0.07 ^{a,b}	40.23 ± 0.71 ^{a,b}	3.06 ± 0.05 ^a
SYN	4.24 ± 0.16 ^m	42.35 ± 1.57 ^m	3.03 ± 0.11 ^{k-m}	5.25 ± 0.03 ^{f-i}	52.48 ± 0.29 ^{f-i}	3.76 ± 0.02 ^{c-f}
NHN	3.78 ± 0.41 ^{l-m}	37.83 ± 4.10 ^{l-m}	3.19 ± 0.35 ^{l,m}	6.11 ± 0.43 ^{k,l}	61.10 ± 4.29 ^{k,l}	5.14 ± 0.36 ^{l,m}
KH	4.03 ± 0.12 ^m	40.32 ± 1.18 ^m	2.97 ± 0.09 ^{k,l}	7.69 ± 0.29 ^{f-i}	76.93 ± 2.87 ^{f-i}	5.66 ± 0.21 ^l
MU1-2313	4.89 ± 0.29 ⁿ	48.86 ± 2.88 ⁿ	3.41 ± 0.20 ^m	10.43 ± 0.05 ^m	104.30 ± 0.53 ^m	7.28 ± 0.04 ^m
RD6	2.67 ± 0.33 ^{f-j}	26.72 ± 3.33 ^{f-j}	2.08 ± 0.26 ^{e-i}	6.16 ± 0.49 ^{k,l}	61.61 ± 4.88 ^{k,l}	4.79 ± 0.38 ^{i-l}

Results are the means ± SE on dry basis. Values with different letters in the same column are significantly different with $P < 0.05$. The weight of bran layer without germ or with germ, determined by alkaline method are presented as bran layer weight/whole grain rice: BW, g/100 g and BWG, mg/g, and presented as bran layer weight/unit of surface area: BWS, mg/cm².

Table S2. Physical characteristics of whole grain rice samples.

Varieties	^a Alkaline	^b Shape				^c FKW (g)	^d Surface area	
	test	L (cm)	W (cm)	T (cm)	L : W		s (cm ² /kernel)	S (cm ² /g)
66B09	2.40	0.75 ± 0.01 ^{j-l}	0.22 ± 0.00 ^{o-q}	0.17 ± 0.00 ^{h-j}	3.45 ± 0.04 ^{d,e}	1.067 ± 0.004 ^{k-m}	0.257 ± 0.007 ^j	12.03 ± 0.31 ^{b-d,f}
PK4#20A09	4.50	0.71 ± 0.02 ^{e-h}	0.23 ± 0.01 ^r	0.18 ± 0.00 ^{k,l}	3.07 ± 0.12 ^a	1.090 ± 0.006 ^{l,m}	0.265 ± 0.007 ^j	12.13 ± 0.31 ^{b-f}
16F35	1.70	0.75 ± 0.01 ^{j-l}	0.22 ± 0.00 ^{p,q}	0.17 ± 0.00 ^{g-i}	3.46 ± 0.07 ^{d,e}	1.127 ± 0.005 ^m	0.255 ± 0.006 ^j	11.32 ± 0.25 ^{a,b}
MU2-00005	1.00	0.74 ± 0.01 ^{h-k}	0.19 ± 0.00 ^{c-e}	0.16 ± 0.00 ^{c,d}	3.87 ± 0.07 ^{j-m}	0.901 ± 0.012 ^{e-h}	0.226 ± 0.002 ^{f,g}	12.52 ± 0.10 ^{d-j}
PK4#117A08	3.40	0.76 ± 0.01 ^{l,m}	0.21 ± 0.00 ^{k-p}	0.17 ± 0.00 ^{j,k}	3.65 ± 0.04 ^{f,i}	1.068 ± 0.006 ^{k-m}	0.260 ± 0.002 ^j	12.19 ± 0.11 ^{c-g}
PK4#78A03	1.00	0.74 ± 0.02 ^{h-l}	0.20 ± 0.00 ^{d-l}	0.16 ± 0.00 ^{e-i}	3.71 ± 0.08 ^{g-k}	0.978 ± 0.004 ^{d,f}	0.241 ± 0.005 ^{g-i}	12.30 ± 0.28 ^{c-i}
DGR	1.25	0.70 ± 0.00 ^{d-g}	0.20 ± 0.01 ^{f,m}	0.17 ± 0.00 ^{i-k}	3.50 ± 0.11 ^{d-g}	0.877 ± 0.005 ^{c-h}	0.238 ± 0.005 ^{f-h}	13.54 ± 0.29 ^{j-l}
M9997	1.40	0.73 ± 0.01 ^{g-j}	0.21 ± 0.00 ^{k-p}	0.17 ± 0.00 ^{g-i}	3.48 ± 0.08 ^{d,f}	0.992 ± 0.003 ^{h-k}	0.244 ± 0.006 ^{h,i}	12.30 ± 0.28 ^{c-h}
BMT	1.63	0.75 ± 0.02 ^{i-l}	0.18 ± 0.00 ^b	0.15 ± 0.00 ^{b-d}	4.20 ± 0.12 ^o	0.750 ± 0.005 ^{b,c}	0.219 ± 0.008 ^{c-f}	14.66 ± 0.51 ⁿ
KTH	1.00	0.68 ± 0.01 ^{b-d}	0.21 ± 0.00 ^{m-p}	0.16 ± 0.00 ^{f,i}	3.23 ± 0.07 ^{a-c}	1.057 ± 0.007 ^{j-m}	0.230 ± 0.007 ^{f,g}	10.90 ± 0.33 ^a
RD43	2.75	0.75 ± 0.01 ^{k-m}	0.20 ± 0.00 ^{h-o}	0.17 ± 0.00 ^{j,k}	3.77 ± 0.05 ^{g-k}	0.994 ± 0.002 ^{h-l}	0.259 ± 0.006 ^{i,j}	13.01 ± 0.30 ^{g-k}
RD15	2.75	0.75 ± 0.02 ^{i-l}	0.20 ± 0.01 ^{c-j}	0.16 ± 0.01 ^{c-f}	3.78 ± 0.08 ^{h-l}	0.925 ± 0.003 ^{e-i}	0.234 ± 0.004 ^{f-h}	12.64 ± 0.20 ^{d-k}
PNL80	4.10	0.71 ± 0.01 ^{e-g}	0.20 ± 0.00 ^{g-k}	0.16 ± 0.00 ^{c-e}	3.53 ± 0.05 ^{d-g}	0.929 ± 0.005 ^{f,i}	0.226 ± 0.004 ^{f,g}	12.15 ± 0.24 ^{c-h}
PK1	3.75	0.76 ± 0.04 ^{k-m}	0.21 ± 0.01 ^{j-p}	0.17 ± 0.01 ^{h-k}	3.65 ± 0.11 ^{e-j}	1.070 ± 0.005 ^{k-m}	0.259 ± 0.010 ^j	12.11 ± 0.45 ^{b-h}
KDML105	2.63	0.75 ± 0.03 ^{i-l}	0.20 ± 0.01 ^{g-n}	0.16 ± 0.01 ^{e-i}	3.66 ± 0.09 ^{e-j}	1.022 ± 0.008 ^{i-m}	0.244 ± 0.005 ^{h-j}	11.96 ± 0.24 ^{b-f}
HS	1.20	0.72 ± 0.01 ^{f-i}	0.20 ± 0.00 ^{c-h}	0.15 ± 0.00 ^{b,c}	3.68 ± 0.05 ^{g-i}	0.879 ± 0.006 ^{d-g}	0.221 ± 0.004 ^{d,f}	12.57 ± 0.23 ^{e,g,j}
PTN1	2.30	0.71 ± 0.01 ^{e-h}	0.20 ± 0.00 ^{e-i}	0.15 ± 0.00 ^c	3.58 ± 0.05 ^{e-i}	0.908 ± 0.004 ^{e-i}	0.223 ± 0.003 ^{d,f}	12.26 ± 0.19 ^{c-i}
M7881	2.00	0.79 ± 0.03 ^m	0.19 ± 0.01 ^{c-g}	0.16 ± 0.01 ^{c-g}	4.10 ± 0.10 ^{n,o}	0.956 ± 0.005 ^{f,k}	0.242 ± 0.009 ^{h-j}	12.67 ± 0.49 ^{e,g,k}
MU2-42	1.50	0.67 ± 0.01 ^{b,c}	0.19 ± 0.00 ^c	0.15 ± 0.00 ^b	3.56 ± 0.05 ^{e-h}	0.742 ± 0.004 ^b	0.200 ± 0.004 ^b	13.49 ± 0.27 ^{k,l}
SL	1.75	0.69 ± 0.01 ^{b-f}	0.20 ± 0.01 ^{f-m}	0.17 ± 0.01 ^{h-j}	3.44 ± 0.09 ^{c-f}	0.978 ± 0.005 ^{h-k}	0.231 ± 0.003 ^{e-h}	11.83 ± 0.15 ^{b,c}
909-10-3	1.60	0.67 ± 0.00 ^b	0.20 ± 0.00 ^{d-i}	0.15 ± 0.00 ^{b,c}	3.37 ± 0.05 ^{b-d}	0.872 ± 0.003 ^{d-g}	0.208 ± 0.004 ^{b,c}	11.92 ± 0.20 ^{b,c}
JHN	2.00	0.67 ± 0.01 ^{b-e}	0.19 ± 0.00 ^{b-d}	0.16 ± 0.00 ^{c-f}	3.61 ± 0.11 ^{e-i}	0.818 ± 0.001 ^{b-g}	0.210 ± 0.005 ^{b-d}	12.85 ± 0.28 ^{e-k}
HCS	1.00	0.73 ± 0.04 ^{g-l}	0.19 ± 0.01 ^{c-h}	0.16 ± 0.00 ^{d-h}	3.80 ± 0.16 ^{i-m}	0.980 ± 0.006 ^{h-j}	0.233 ± 0.007 ^{f-h}	11.86 ± 0.34 ^{b-d}
HLN	1.60	0.67 ± 0.01 ^b	0.19 ± 0.00 ^{c-f}	0.15 ± 0.00 ^{b,c}	3.50 ± 0.06 ^{d-g}	0.805 ± 0.001 ^{b-d}	0.205 ± 0.004 ^b	12.71 ± 0.25 ^{e,g,j}
RB	2.00	0.68 ± 0.01 ^{b-d}	0.18 ± 0.00 ^{b-d}	0.15 ± 0.00 ^{b,c}	3.89 ± 0.14 ^{d-i}	0.771 ± 0.001 ^{b-e}	0.203 ± 0.005 ^b	13.14 ± 0.29 ^{i-l}
SYN	1.00	0.62 ± 0.01 ^a	0.16 ± 0.00 ^a	0.14 ± 0.00 ^a	3.90 ± 0.08 ^{k-n}	0.582 ± 0.002 ^a	0.163 ± 0.002 ^a	13.97 ± 0.13 ^{l,m}
NHN	1.00	0.90 ± 0.01 ^o	0.22 ± 0.01 ^{n-q}	0.19 ± 0.01 ^l	4.12 ± 0.02 ^{m-o}	1.313 ± 0.007 ⁿ	0.312 ± 0.010 ^l	11.88 ± 0.36 ^{b-f}
KH	1.00	0.84 ± 0.01 ⁿ	0.21 ± 0.00 ^{i-p}	0.18 ± 0.01 ^{j,k}	4.02 ± 0.06 ^{l-o}	1.046 ± 0.011 ^{j-m}	0.284 ± 0.010 ^k	13.58 ± 0.49 ^{k,l}
MU1-2313	1.00	0.70 ± 0.01 ^{c-f}	0.20 ± 0.00 ^{c-h}	0.15 ± 0.01 ^b	3.55 ± 0.03 ^{d-g}	0.735 ± 0.006 ^b	0.211 ± 0.004 ^{b-e}	14.33 ± 0.30 ^{m,n}
RD6	4.00	0.71 ± 0.01 ^{e-h}	0.23 ± 0.00 ^{q,r}	0.16 ± 0.00 ^{c-g}	3.15 ± 0.11 ^{a,b}	0.946 ± 0.008 ^{g-i}	0.243 ± 0.003 ^{h-j}	12.85 ± 0.15 ^{h-k}

Results are the means ± SE on dry basis. Values with different letters in the same column are significantly different with $P < 0.05$. ^aAlkaline spreading test, the spreading value was rated visually on a 7-point numerical scale: 1 = Intact, 7= Greatly dispersed. ^b Shape: L, length; W, width; T, thickness; L : W, length : width ratio. ^cFKW, 50 kernel weight. ^dSurface area; s, surface area/kernel where S, surface area/g whole grain rice.

Table S3. Chemical compositions of whole grain rice samples.

Varieties	Colour	Amylose	Starch	^a Dietary fibre			
				SDF	IDF	TDF	SDF:IDF
66B09	White	27.53 ± 0.05 ^a	81.92 ± 0.52 ^{g,h}	0.57 ± 0.03 ^{a-e}	3.33 ± 0.02 ^{e-g}	3.90 ± 0.01 ^{e-h}	0.17 ± 0.01 ^{a-e}
PK4#20A09	White	26.86 ± 0.04 ^b	84.29 ± 0.46 ^{i,j}	0.27 ± 0.02 ^a	2.71 ± 0.38 ^{a-e}	2.97 ± 0.40 ^{a,b}	0.10 ± 0.01 ^a
16F35	White	26.77 ± 0.11 ^b	78.76 ± 0.15 ^{c-e}	0.37 ± 0.05 ^a	2.44 ± 0.33 ^{a-c}	2.80 ± 0.29 ^a	0.15 ± 0.04 ^{a-d}
MU2-00005	White	26.73 ± 0.63 ^b	83.12 ± 0.41 ^{h-j}	0.82 ± 0.21 ^{e-h}	3.23 ± 0.12 ^{e-g}	4.05 ± 0.09 ^{f-i}	0.25 ± 0.07 ^{b-g}
PK4#117A08	White	26.69 ± 0.48 ^b	80.92 ± 0.35 ^{f,g}	0.31 ± 0.01 ^a	2.82 ± 0.24 ^{a-e}	3.13 ± 0.23 ^{a-d}	0.11 ± 0.01 ^a
PK4#78A03	White	25.74 ± 0.47 ^c	84.56 ± 0.77 ⁱ	0.71 ± 0.00 ^{b,f}	2.86 ± 0.18 ^{b-e}	3.57 ± 0.18 ^{b-g}	0.25 ± 0.02 ^{b-f}
DGR	White	25.01 ± 0.21 ^d	83.51 ± 0.64 ^{h-j}	0.78 ± 0.14 ^{c-g}	2.18 ± 0.59 ^a	2.96 ± 0.73 ^{a,b}	0.36 ± 0.04 ^{f,j}
M9997	White	23.91 ± 0.04 ^e	78.12 ± 0.43 ^{b-e}	0.96 ± 0.01 ^{f,j}	2.79 ± 0.16 ^{a-e}	3.75 ± 0.16 ^{c-h}	0.34 ± 0.02 ^{f,i}
BMT	White	22.48 ± 0.36 ^f	79.64 ± 0.46 ^{e,f}	0.79 ± 0.11 ^{d-g}	2.26 ± 0.18 ^{a,b}	3.05 ± 0.07 ^{a-c}	0.35 ± 0.07 ^{f,i}
KTH	White	21.73 ± 0.04 ^g	79.05 ± 0.12 ^{d-f}	0.49 ± 0.04 ^{a-d}	3.77 ± 0.07 ^{f,h}	4.26 ± 0.03 ^{g-k}	0.13 ± 0.01 ^{a,b}
RD43	White	19.98 ± 0.28 ^h	75.83 ± 0.83 ^a	0.27 ± 0.01 ^a	2.92 ± 0.02 ^{c-e}	3.19 ± 0.03 ^{a-e}	0.09 ± 0.00 ^a
RD15	White	18.23 ± 0.06 ⁱ	84.26 ± 0.20 ^{i,j}	0.48 ± 0.01 ^{a-c}	2.95 ± 0.21 ^{c-e}	3.43 ± 0.21 ^{a-f}	0.16 ± 0.01 ^{a-e}
PNL80	White	17.84 ± 0.00 ^{i,j}	76.42 ± 0.79 ^{a,b}	0.94 ± 0.06 ^{f,j}	3.13 ± 0.47 ^{d-f}	4.07 ± 0.53 ^{f,j}	0.31 ± 0.03 ^{f,h}
PK1	White	17.66 ± 0.21 ^{i,j}	82.85 ± 0.16 ^{h-j}	1.05 ± 0.01 ^{g-k}	2.68 ± 0.23 ^{a-e}	3.73 ± 0.24 ^{c-h}	0.39 ± 0.03 ^{h-j}
KDML105	White	17.57 ± 0.13 ^{j,k}	83.28 ± 0.68 ^{h-j}	0.95 ± 0.01 ^{f,j}	2.85 ± 0.35 ^{b-e}	3.80 ± 0.35 ^{d-h}	0.34 ± 0.04 ^{f,i}
HS	White	17.37 ± 0.19 ^{j,k}	82.47 ± 1.06 ^{g-i}	1.08 ± 0.01 ^{g-l}	3.28 ± 0.13 ^{c-g}	4.36 ± 0.12 ^{h-l}	0.33 ± 0.02 ^{f,i}
HD	White	16.98 ± 0.22 ^{k,l}	80.90 ± 0.38 ^{f,g}	1.02 ± 0.01 ^{f,k}	3.72 ± 0.27 ^{f,h}	4.73 ± 0.26 ^{i-m}	0.27 ± 0.02 ^{c-h}
PTN1	White	16.67 ± 0.10 ^{l,m}	77.68 ± 1.32 ^{a-d}	0.92 ± 0.04 ^{f,i}	3.28 ± 0.06 ^{e-g}	4.20 ± 0.10 ^{g-k}	0.28 ± 0.01 ^{d-h}
M7881	White	16.26 ± 0.08 ^m	78.97 ± 0.59 ^{d-e}	0.95 ± 0.02 ^{f,j}	2.18 ± 0.02 ^a	3.13 ± 0.04 ^{l,a-d}	0.44 ± 0.01 ^{i-k}
MU2-42	Purple	15.03 ± 0.11 ⁿ	79.45 ± 0.05 ^{d-f}	1.44 ± 0.03 ^{m,n}	3.81 ± 0.16 ^{g,h}	5.25 ± 0.13 ^m	0.38 ± 0.02 ^{g,j}
SL	White	14.86 ± 0.02 ^{n,o}	83.80 ± 1.06 ^{h-j}	1.05 ± 0.06 ^{g-k}	2.18 ± 0.18 ^a	3.23 ± 0.24 ^{a-e}	0.48 ± 0.01 ^{j,k}
909-10-3	Purple	14.67 ± 0.06 ^{n-p}	77.57 ± 1.20 ^{a-d}	1.15 ± 0.05 ^{i-m}	3.62 ± 0.17 ^{f,h}	4.77 ± 0.22 ^{i-m}	0.32 ± 0.00 ^{f,i}
JHN	Purple	14.66 ± 0.03 ^{n-p}	83.40 ± 1.48 ^{h-j}	0.90 ± 0.01 ^{f,i}	2.47 ± 0.01 ^{a-c}	3.36 ± 0.02 ^{a-f}	0.36 ± 0.00 ^{f,j}
HCS	White	14.42 ± 0.03 ^{o-q}	84.11 ± 0.21 ^{i,j}	0.41 ± 0.02 ^{a,b}	2.72 ± 0.04 ^{a-e}	3.13 ± 0.02 ^{a-d}	0.15 ± 0.01 ^{a-c}
HLN	Purple	14.26 ± 0.02 ^{p,q}	78.12 ± 0.01 ^{b-e}	1.24 ± 0.01 ^{i-m}	3.75 ± 0.25 ^{f,h}	4.99 ± 0.25 ^{l,m}	0.33 ± 0.02 ^{f,i}
RB	Purple	13.96 ± 0.02 ^q	79.44 ± 0.22 ^{d-f}	1.37 ± 0.34 ^{l-n}	2.53 ± 0.10 ^{a-d}	3.90 ± 0.24 ^{e-h}	0.55 ± 0.16 ^k
SYN	Purple	13.16 ± 0.14 ^r	79.13 ± 1.06 ^{d-f}	1.01 ± 0.01 ^{f,j}	3.82 ± 0.04 ^{g,h}	4.82 ± 0.04 ^{k-m}	0.26 ± 0.00 ^{c-g}
NHN	White	7.83 ± 0.01 ^s	84.12 ± 0.23 ^{i,j}	1.10 ± 0.34 ^{h-l}	3.68 ± 0.15 ^{f,h}	4.77 ± 0.19 ^{i-m}	0.30 ± 0.10 ^{f,h}
KH	Purple	6.70 ± 0.01 ^t	76.32 ± 0.47 ^{a,b}	1.32 ± 0.02 ^{k-n}	4.12 ± 0.27 ^h	5.43 ± 0.28 ^m	0.32 ± 0.02 ^{f,i}
MU1-2313	Purple	6.75 ± 0.08 ^t	76.96 ± 0.16 ^{a-c}	1.55 ± 0.01 ⁿ	5.28 ± 0.16 ⁱ	6.83 ± 0.16 ⁿ	0.29 ± 0.01 ^{e-h}
RD6	White	6.23 ± 0.01 ^t	84.18 ± 0.26 ^{i,j}	0.62 ± 0.01 ^{e-h}	2.37 ± 0.04 ^{a-c}	2.99 ± 0.03 ^{a-e}	0.35 ± 0.08 ^{f,i}

Results are the means ± SE on dry basis and expressed as the percentage of whole grain rice flour. Values with different letters in the same column are significantly different with $P < 0.05$. ^aDietary fibre: soluble dietary fibre (SDF), insoluble dietary fibre (IDF), calculated total dietary fibre (TDF = sum of SDF and IDF).

Table S4. Chemical compositions of milled bran samples.

Varieties	Colour	Fat	Starch	^a Dietary fibre			
				SDF	IDF	TDF	SDF:IDF
66B09	Brown	21.05 ± 0.04 ^{jk}	27.74 ± 1.17 ^p	1.30 ± 0.02 ^{a-c}	31.93 ± 1.26 ^{h-j}	33.23 ± 1.28 ^{f-j}	0.04 ± 0.00 ^{a-c}
PK4#20A09	Brown	25.02 ± 0.10 ⁿ	6.78 ± 0.04 ^a	2.04 ± 0.17 ^{c-g}	33.80 ± 0.16 ^{k,l}	35.85 ± 0.00 ^{l-n}	0.06 ± 0.01 ^{b-f}
16F35	Brown	18.41 ± 0.05 ^{c,d}	26.74 ± 1.33 ^{o,p}	1.71 ± 0.38 ^{a-e}	32.20 ± 0.14 ^{ij}	33.91 ± 0.52 ^{h-k}	0.05 ± 0.01 ^{a-d}
PK4#117A08	Brown	20.32 ± 0.24 ^{h-j}	21.61 ± 0.58 ^{i-k}	1.74 ± 0.27 ^{b-e}	31.44 ± 0.26 ^{g-j}	33.18 ± 0.52 ^{e-j}	0.06 ± 0.01 ^{a-e}
PK4#78A03	Brown	19.53 ± 0.02 ^{f-h}	18.53 ± 1.79 ^{d-g}	3.84 ± 0.19 ^{k-m}	27.22 ± 0.54 ^{b,c}	31.06 ± 0.72 ^{b-d}	0.14 ± 0.00 ^{k-l}
DGR	Brown	20.91 ± 0.57 ^{jk}	15.49 ± 0.47 ^c	0.92 ± 0.01 ^{a,b}	31.26 ± 0.02 ^{g-j}	32.17 ± 0.03 ^{d-h}	0.03 ± 0.00 ^a
M9997	Brown	19.61 ± 1.24 ^{f-i}	21.47 ± 0.46 ^{i-k}	2.47 ± 0.26 ^{e-i}	29.04 ± 0.39 ^{d-f}	31.50 ± 0.50 ^{b-f}	0.09 ± 0.01 ^{e-h}
BMT	Brown	18.99 ± 0.76 ^{e,f}	23.79 ± 0.57 ^{k-n}	0.78 ± 0.07 ^a	26.83 ± 0.54 ^b	27.61 ± 0.47 ^a	0.03 ± 0.00 ^a
KTH	Brown	22.80 ± 0.01 ^m	18.72 ± 0.18 ^{e-h}	2.69 ± 0.24 ^{f-j}	28.75 ± 0.32 ^{c-e}	31.44 ± 0.56 ^{b-f}	0.09 ± 0.01 ^{f-i}
RD43	Brown	16.42 ± 0.98 ^b	19.38 ± 0.32 ^{g-i}	3.16 ± 0.02 ^{h-k}	34.17 ± 0.72 ^l	37.33 ± 0.70 ^{n-p}	0.09 ± 0.00 ^{f-i}
RD15	Brown	19.78 ± 0.08 ^{f-i}	16.34 ± 1.33 ^{c,d}	4.45 ± 0.29 ^{l-m}	25.25 ± 0.18 ^a	29.70 ± 0.47 ^b	0.18 ± 0.01 ^m
PNL80	Brown	21.97 ± 0.47 ^{l-m}	24.39 ± 0.30 ^{m,n}	1.51 ± 0.03 ^{a-d}	30.27 ± 0.58 ^{e-g}	31.79 ± 0.55 ^{c-g}	0.05 ± 0.00 ^{a-d}
PK1	Brown	21.20 ± 0.17 ^{j-l}	12.80 ± 0.04 ^b	3.11 ± 0.12 ^{h-k}	29.17 ± 0.05 ^{d-f}	32.28 ± 0.08 ^{d-i}	0.11 ± 0.00 ^{h-j}
KDML105	Brown	20.83 ± 0.02 ^{jk}	24.01 ± 0.44 ^{l-n}	3.59 ± 0.38 ^{j-l}	34.36 ± 0.07 ^l	37.94 ± 0.31 ^{o,p}	0.10 ± 0.01 ^{h-j}
HS	Brown	17.64 ± 0.01 ^c	23.97 ± 0.69 ^{l-n}	1.59 ± 0.08 ^{a-e}	34.16 ± 1.00 ^l	35.75 ± 0.92 ^{k,n}	0.05 ± 0.00 ^{a-c}
PTN1	Brown	20.98 ± 0.49 ^{jk}	22.17 ± 0.85 ^{j-m}	2.47 ± 0.08 ^{e-i}	30.74 ± 0.55 ^{g-i}	33.22 ± 0.63 ^{f-j}	0.08 ± 0.00 ^{d-h}
M7881	Brown	22.48 ± 0.01 ^m	22.06 ± 0.55 ^{j-l}	3.59 ± 0.02 ^{j-l}	27.75 ± 0.32 ^{b-d}	31.34 ± 0.34 ^{b-e}	0.13 ± 0.00 ^{j-l}
MU2-42	Purple	22.50 ± 0.46 ^m	16.09 ± 0.80 ^c	2.31 ± 0.10 ^{d-h}	29.10 ± 0.33 ^{d-f}	31.42 ± 0.43 ^{b-f}	0.08 ± 0.00 ^{d-h}
SL	Brown	22.01 ± 0.22 ^{l,m}	16.25 ± 0.31 ^{c,d}	2.71 ± 0.21 ^{g-j}	30.85 ± 0.15 ^{g-j}	33.56 ± 0.36 ^{g-j}	0.09 ± 0.01 ^{e-h}
909-10-3	Purple	21.26 ± 0.11 ^{k,l}	16.90 ± 1.73 ^{c-f}	3.28 ± 0.15 ^{i-k}	32.22 ± 1.32 ^{i-j}	35.50 ± 1.47 ^{k-n}	0.10 ± 0.00 ^{g-j}
JHN	Purple	21.14 ± 0.03 ^{j-l}	21.02 ± 0.56 ^{h-j}	4.47 ± 0.33 ^{l-m}	29.08 ± 0.15 ^{d-f}	33.55 ± 0.19 ^{g-j}	0.15 ± 0.01 ^{l,m}
HCS	Brown	18.91 ± 0.13 ^{e,f}	18.88 ± 0.02 ^{f-h}	4.56 ± 0.38 ^m	30.47 ± 0.24 ^{f-h}	35.03 ± 0.63 ^{j-m}	0.15 ± 0.01 ^{k-m}
HLN	Purple	20.48 ± 0.01 ^{i-k}	25.00 ± 0.11 ^{n,o}	2.00 ± 0.04 ^{c-g}	28.08 ± 0.24 ^{b-d}	30.08 ± 0.19 ^{b,c}	0.07 ± 0.00 ^{c-g}
RB	Purple	19.24 ± 0.02 ^{f,g}	19.65 ± 0.72 ^{g-i}	3.88 ± 0.92 ^{k-m}	32.34 ± 0.87 ^{i,k}	36.23 ± 0.05 ^{m-n}	0.12 ± 0.03 ^{j-k}
SYN	Purple	22.43 ± 0.37 ^m	16.53 ± 0.21 ^{c-e}	1.38 ± 0.07 ^{a-d}	39.71 ± 0.06 ^m	41.09 ± 0.13 ^q	0.03 ± 0.00 ^{a,b}
NHN	Brown	20.89 ± 0.01 ^{jk}	16.99 ± 0.51 ^{c-f}	1.76 ± 0.24 ^{b-f}	29.94 ± 0.79 ^{e-g}	31.70 ± 1.03 ^{c-f}	0.06 ± 0.01 ^{a-e}
KH	Purple	12.98 ± 0.03 ^a	35.10 ± 0.16 ^q	3.73 ± 0.42 ^{k-m}	34.88 ± 0.08 ^l	38.61 ± 0.34 ^p	0.11 ± 0.01 ^{h-j}
MU1-2313	Purple	15.75 ± 0.01 ^b	22.45 ± 0.78 ^{j-m}	3.17 ± 0.18 ^{h-k}	39.30 ± 0.25 ^m	42.47 ± 0.43 ^q	0.08 ± 0.00 ^{d-h}
RD6	Brown	19.90 ± 0.17 ^{g-i}	17.81 ± 1.59 ^{c-g}	3.79 ± 0.97 ^{k-m}	30.32 ± 0.25 ^{f,g}	34.11 ± 1.22 ^{i-l}	0.13 ± 0.03 ^{i-l}

Results are the means ± SE on dry basis and expressed as the percentage of rice bran powder. Values with different letters in the same column are significantly different with $P < 0.05$. ^aDietary fibre: soluble dietary fibre (SDF), insoluble dietary fibre (IDF), calculated total dietary fibre (TDF = sum of SDF and IDF).

Table S5. Pearson's correlation matrix: correlation coefficients of amylose content, gelatinization temperature, textural properties, and dietary fibre profiles.

	AC	GT	HRD	ADH	SPR	COH	GUM	CHEW	SDFWGR	IDFWGR	SDF:IDF
AC	1										
GT	-0.23	1									
HRD	0.80**	-0.05	1								
ADH	-0.75**	0.21	-0.66**	1							
SPR	0.76**	-0.25	0.54**	-0.61**	1						
COH	0.78**	-0.25	0.66**	-0.61**	0.86**	1					
GUM	0.86**	-0.12	0.96**	-0.69**	0.71**	0.84**	1				
CHEW	0.89**	-0.15	0.87**	-0.69**	0.86**	0.91**	0.96**	1			
SDFWGR	-0.63**	-0.02	-0.70**	0.45*	-0.35	-0.58**	-0.72**	-0.62**	1		
IDFWGR	-0.25	0.25	0.05	0.29	-0.28	-0.22	-0.07	-0.15	0.25	1	
SDF:IDF	-0.51**	-0.16	-0.74**	0.31	-0.22	-0.45*	-0.69**	-0.55**	0.87**	-0.24	1

* Correlation is significant at the 0.05 level; ** Correlation is significant at the 0.01 level.

AC = amylose content; GT = gelatinization temperature; HRD = hardness; ADH = adhesiveness; SPR = springiness; COH = cohesiveness; GUM = gumminess; CHEW = chewiness; SDFWGR = SDF in whole grain rice; IDFWGR = IDF in whole grain rice; SDF:IDF = SDF to IDF ratio of whole grain rice.

Table S6. Texture profile analysis of cooked whole grain rice samples.

Varieties	Hardness (HRD) (N)	Adhesiveness (ADH) (mN.sec)	Springiness (SPR) (Sec/Sec)	Cohesiveness (COH) (N.sec/N.sec)	Gumminess (GUM) (N)	Chewiness (CHEW) (N)
66B09	30.50 ± 1.03 ^{c,d}	12.62 ± 1.58 ^{a,b}	0.65 ± 0.04 ^{c-g}	0.47 ± 0.00 ^{b,c}	13.27 ± 0.84 ^{b,d}	8.67 ± 0.96 ^{d,e}
PK4#20A09	36.67 ± 0.17 ^a	10.62 ± 1.42 ^a	0.66 ± 0.01 ^{c-f}	0.44 ± 0.04 ^{c-f}	16.00 ± 1.75 ^a	10.61 ± 1.31 ^{a-c}
16F35	30.41 ± 0.95 ^{c,d}	14.34 ± 0.27 ^{a-c}	0.70 ± 0.01 ^{b,c}	0.49 ± 0.01 ^b	14.93 ± 0.13 ^{a,b}	10.62 ± 0.44 ^{a,b}
MU2-00005	27.62 ± 0.16 ^{e,f}	12.93 ± 1.46 ^{a,b}	0.70 ± 0.04 ^{b,c}	0.50 ± 0.01 ^{a,b}	13.91 ± 0.33 ^{b,c}	9.96 ± 0.70 ^{a-d}
PK4#117A08	34.44 ± 0.16 ^b	13.41 ± 2.25 ^{a,b}	0.67 ± 0.01 ^{b-d}	0.46 ± 0.01 ^{b-d}	15.78 ± 0.21 ^a	10.66 ± 0.07 ^{a,b}
PK4#78A03	29.04 ± 0.68 ^{d,e}	11.81 ± 2.79 ^a	0.70 ± 0.01 ^{b,c}	0.39 ± 0.01 ^{f-l}	11.42 ± 0.69 ^{e-g}	8.01 ± 0.64 ^{e,f}
DGR	25.00 ± 0.42 ^{g-i}	19.30 ± 4.09 ^{a-e}	0.74 ± 0.01 ^b	0.47 ± 0.01 ^{b-d}	12.70 ± 0.54 ^{d-f}	9.61 ± 0.26 ^{b,c}
M9997	24.02 ± 0.18 ^{h-j}	24.00 ± 7.38 ^{a-e}	0.89 ± 0.02 ^a	0.53 ± 0.00 ^a	12.84 ± 0.25 ^{c-e}	11.52 ± 0.08 ^a
BMT	24.59 ± 1.01 ^{g-i}	12.22 ± 1.50 ^a	0.67 ± 0.04 ^{b-e}	0.41 ± 0.01 ^{e-i}	10.07 ± 0.28 ^{g,h}	6.74 ± 0.55 ^{f,g}
KTH	31.59 ± 0.39 ^c	47.64 ± 2.96 ^{f-j}	0.67 ± 0.03 ^{b-d}	0.46 ± 0.00 ^{b-d}	14.63 ± 0.22 ^{a,b}	9.86 ± 0.56 ^{b-d}
RD43	25.77 ± 0.38 ^{f-h}	19.65 ± 0.45 ^{a-e}	0.58 ± 0.04 ^{g-i}	0.44 ± 0.02 ^{c-e}	11.39 ± 0.35 ^{e-g}	6.58 ± 0.67 ^{f,g}
RD15	26.23 ± 0.08 ^g	21.70 ± 3.70 ^{a-e}	0.58 ± 0.02 ^{g-i}	0.42 ± 0.01 ^{d-g}	11.08 ± 0.36 ^{f,g}	6.43 ± 0.48 ^{f,g}
PNL80	22.27 ± 0.32 ^{i,k}	56.58 ± 0.11 ^{h-k}	0.64 ± 0.03 ^{c-g}	0.41 ± 0.02 ^{e-i}	9.20 ± 0.46 ^{h,i}	6.00 ± 0.50 ^{g,h}
PK1	18.70 ± 0.05 ^{m,n}	17.91 ± 1.62 ^{a-d}	0.64 ± 0.06 ^{c-g}	0.38 ± 0.01 ^{g-k}	7.19 ± 0.23 ^{j,k}	4.62 ± 0.62 ^{h-k}
KDML105	20.63 ± 0.16 ^{k,l}	28.10 ± 4.79 ^{a-f}	0.58 ± 0.01 ^{e-h}	0.39 ± 0.01 ^{g-j}	8.12 ± 0.21 ^{i-k}	4.75 ± 0.04 ^{h-j}
HS	19.39 ± 0.87 ^{l-n}	47.13 ± 1.39 ^{f-j}	0.53 ± 0.01 ^{h-k}	0.36 ± 0.01 ^{j-l}	7.06 ± 0.56 ^{j,k}	3.78 ± 0.37 ^{i-l}
HD	23.11 ± 1.25 ^{i,j}	77.14 ± 11.22 ^k	0.58 ± 0.03 ^{g-i}	0.39 ± 0.01 ^{g-j}	9.19 ± 0.74 ^{h,i}	5.28 ± 0.70 ^{g-i}
PTN1	18.39 ± 0.04 ⁿ	62.22 ± 9.35 ^{j,k}	0.55 ± 0.02 ^{h-j}	0.37 ± 0.01 ^{i-k}	6.84 ± 0.10 ^{k-m}	3.83 ± 0.21 ^{i-l}
M7881	14.19 ± 0.60 ^{o,p}	35.57 ± 7.97 ^{c-h}	0.58 ± 0.01 ^{f-i}	0.38 ± 0.00 ^{h-k}	5.35 ± 0.17 ^{l-n}	3.14 ± 0.14 ^{k-m}
MU2-42	16.05 ± 0.04 ^o	55.51 ± 12.00 ^{g-k}	0.48 ± 0.01 ^{j,k}	0.32 ± 0.01 ^{l,m}	5.21 ± 0.11 ^{m,n}	2.48 ± 0.02 ^{l,m}
SL	22.14 ± 0.62 ^{j,k}	39.38 ± 6.78 ^{d-i}	0.54 ± 0.04 ^{h-k}	0.39 ± 0.02 ^{g-j}	8.66 ± 0.20 ^{h-j}	4.66 ± 0.45 ^{h-k}
909-10-3	20.98 ± 1.19 ^{k,l}	34.15 ± 7.68 ^{b-g}	0.49 ± 0.03 ^{i,k}	0.31 ± 0.02 ^m	6.64 ± 0.73 ^{k-m}	3.26 ± 0.57 ^{j-m}
JHN	20.58 ± 0.45 ^{k,m}	60.24 ± 7.99 ^{j,k}	0.55 ± 0.02 ^{h-j}	0.36 ± 0.01 ^{j-l}	7.49 ± 0.35 ^{j,k}	4.14 ± 0.31 ^{i-k}
HCS	19.09 ± 1.00 ^{l-n}	54.37 ± 25.53 ^{g-j}	0.50 ± 0.02 ^{i-k}	0.36 ± 0.02 ^{j-l}	7.00 ± 0.68 ^{j-l}	3.52 ± 0.50 ^{j-m}
HLN	20.77 ± 1.07 ^{k,l}	37.08 ± 7.22 ^{d-h}	0.53 ± 0.03 ^{h-k}	0.34 ± 0.01 ^{k-m}	7.19 ± 0.60 ^{j,k}	3.85 ± 0.52 ^{i-l}
RB	13.04 ± 0.18 ^p	46.24 ± 7.98 ^{f-j}	0.46 ± 0.03 ^k	0.34 ± 0.02 ^{k-m}	4.47 ± 0.38 ⁿ	2.09 ± 0.30 ^m
SYN	23.53 ± 0.94 ^{i,j}	40.22 ± 1.23 ^{e-i}	0.60 ± 0.00 ^{d-h}	0.41 ± 0.01 ^{e-h}	9.77 ± 0.73 ^{g-i}	5.95 ± 0.40 ^{g,h}

Results are the means ± SE. Values with different letters in the same column are significantly different with $P < 0.05$. The texture analyzer instrumental parameters including hardness (HRD), adhesiveness (ADH), springiness (SPR), cohesiveness (COH), gumminess (GUM), and chewiness (CHEW) were derived from Texture analyzer (TA-XT plus, Stable Micro System, Godalming, UK) with two-cycle compression test.

Table S7. Genotype of rice samples: the GT/TT polymorphism at the 5' splice site of the first intron of the waxy (*Wx*) gene and two predominant *Wx* alleles.

Varieties	<i>Wx</i> Splice site	<i>Wx</i> alleles
66B09	GT	<i>Wx^a</i>
PK4#20A09	GT	<i>Wx^a</i>
16F35	GT	<i>Wx^a</i>
MU2-00005	GT	<i>Wx^a</i>
PK4#117A08	GT	<i>Wx^a</i>
PK4#78A03	GT	<i>Wx^a</i>
DGR	GT	<i>Wx^a</i>
M9997	GT	<i>Wx^a</i>
BMT	GT	<i>Wx^a</i>
KTH	GT	<i>Wx^a</i>
RD43	TT	<i>Wx^b</i>
RD15	TT	<i>Wx^b</i>
PNL80	TT	<i>Wx^b</i>
PK1	TT	<i>Wx^b</i>
KDML105	TT	<i>Wx^b</i>
HS	TT	<i>Wx^b</i>
HD	TT	<i>Wx^b</i>
PTN1	TT	<i>Wx^b</i>
M7881	TT	<i>Wx^b</i>
MU2-42	TT	<i>Wx^b</i>
SL	TT	<i>Wx^b</i>
909-10-3	TT	<i>Wx^b</i>
JHN	TT	<i>Wx^b</i>
HCS	TT	<i>Wx^b</i>
HLN	TT	<i>Wx^b</i>
RB	TT	<i>Wx^b</i>
SYN	TT	<i>Wx^b</i>

Table S8. Range of basic nutrient compositions of whole grain rice, milled rice, and rice bran.

Nutrient	Whole grain rice	Milled rice	Rice bran
Starch	75.8-84.6	86.9-92.9	6.8-35.1
Lipids	2.9-3.4	0.4-0.9	13.0-25.0
Protein	7.3-8.8	7.6-9.0	16.8-20.1
Dietary fibre	2.9-6.8	1.2-2.6	27.6.-42.5
Ash	1.4-1.6	0.4-0.5	9.7-11.4

Results are the percentage of whole grain rice flour or milled rice flour or rice bran powder

Table S9. Comparison of the β -glucan and pectin content in whole grain rice and rice bran.

Varieties	β -glucan		Pectin	
	^a Grain	^b Bran	^a Grain	^b Bran
PK4#20A09	0.03 \pm 0.00 ^a	0.24 \pm 0.01 ^{a-d}	0.07 \pm 0.01 ^a	0.26 \pm 0.01 ^a
PK4#78A03	0.03 \pm 0.00 ^a	0.25 \pm 0.00 ^{b-d}	0.10 \pm 0.01 ^{a,b}	0.27 \pm 0.01 ^a
RD43	0.03 \pm 0.00 ^a	0.24 \pm 0.01 ^{a-d}	0.16 \pm 0.03 ^{b-d}	0.31 \pm 0.01 ^a
RD15	0.06 \pm 0.02 ^{a-c}	0.29 \pm 0.00 ^e	0.25 \pm 0.00 ^e	0.29 \pm 0.02 ^a
PK1	0.07 \pm 0.01 ^{b-c}	0.22 \pm 0.00 ^{a-c}	0.11 \pm 0.00 ^{a,b}	0.30 \pm 0.04 ^a
M7881	0.08 \pm 0.00 ^{b,c}	0.21 \pm 0.00 ^a	0.14 \pm 0.04 ^{b,c}	0.29 \pm 0.06 ^a
SLK	0.11 \pm 0.00 ^d	0.26 \pm 0.00 ^{d,e}	0.16 \pm 0.01 ^{b-d}	0.33 \pm 0.04 ^{a,b}
JHN	0.11 \pm 0.00 ^d	0.26 \pm 0.02 ^{c-e}	0.27 \pm 0.01 ^e	0.32 \pm 0.01 ^{a,b}
HCS	0.09 \pm 0.01 ^{c,d}	0.23 \pm 0.01 ^{a-c}	0.16 \pm 0.01 ^{b-d}	0.27 \pm 0.01 ^a
RB	0.14 \pm 0.02 ^e	0.40 \pm 0.03 ^f	0.25 \pm 0.04 ^e	0.42 \pm 0.02 ^b

Results are the means \pm SE on dry basis. Values with different letters in the same column are significantly different with $P < 0.05$. β -glucan and pectin content are presented as the percentage of ^awhole grain rice flour or ^bmilled bran powder.