

Effects of processing on starch structure, textural, and digestive property of “Horisenbada”, a traditional mongolia food

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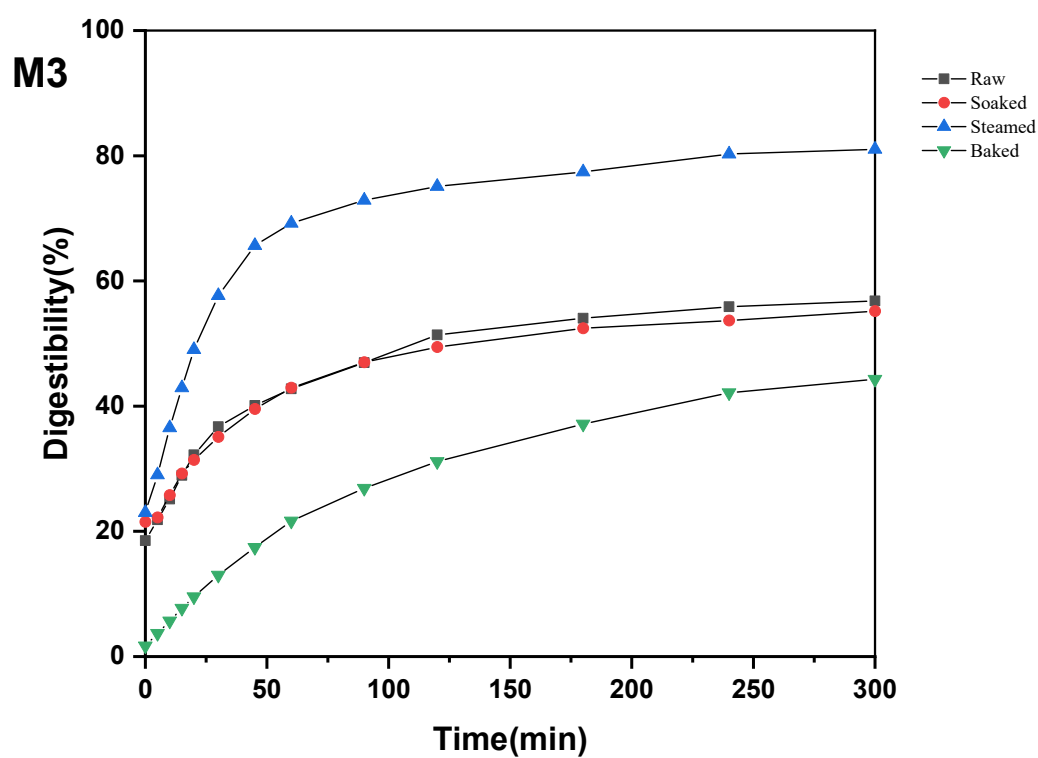
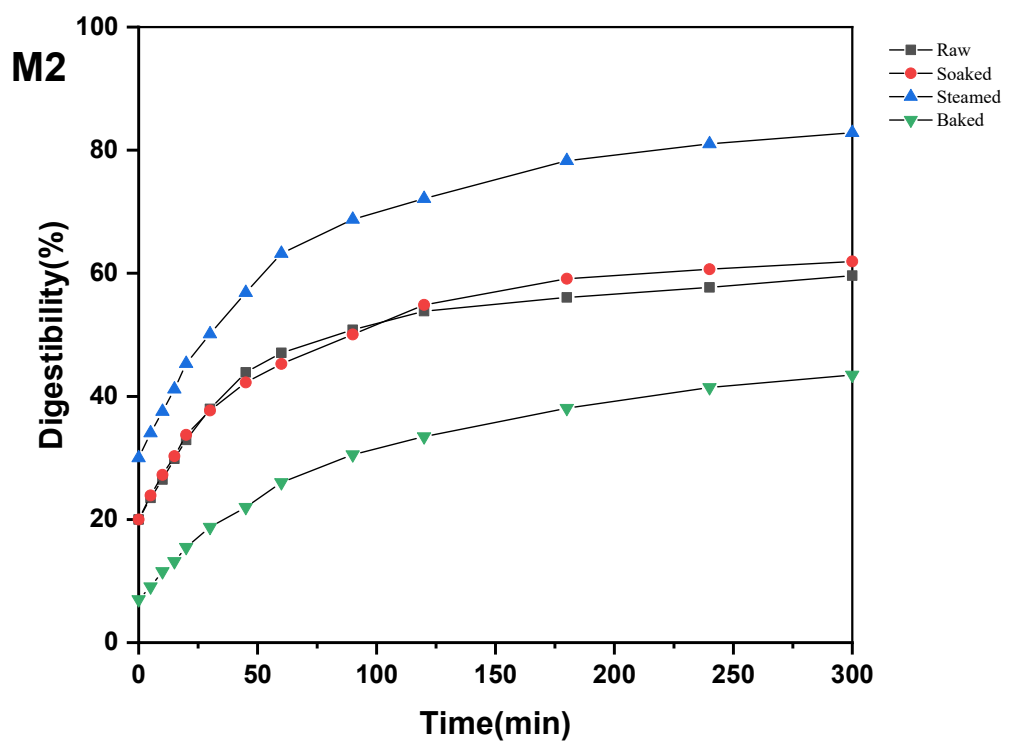


Fig. S1 The digestibility of raw and soaked, steamed, and baked M2 and M3 millets

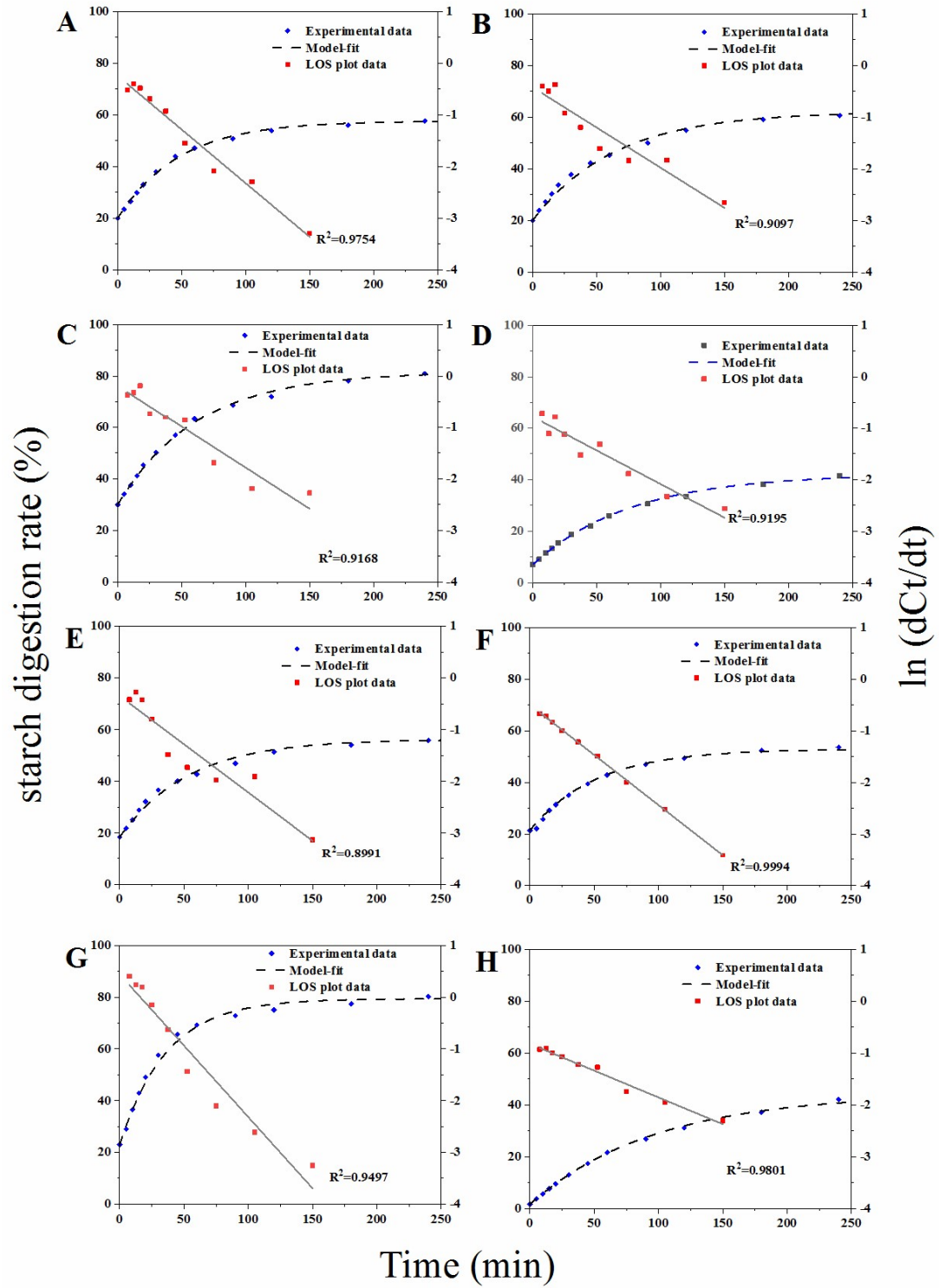


Fig. S2 Typical starch digestion curves, LOS plots and model-fit curves from M2 and M3 millets by different processes. A, B, C, D represent native millet, soaked, steamed, and baked millets of M2, respectively; E, F, G, H represent native millet, soaked, steamed, and baked millets of M3, respectively. The R-squared values relate to the LOS plots.