Table S1 Composition of the catechins

	Of total (%)
Epigallocatechin	14.23
D-Catechin	1.61
Epicatechin	8.02
Epigallocatechin gallate	51.92
Gallocatechin gallate	1.95
Epicatechin gallate	14.10
Total Catechins	91.83

Table S2 The effects of chitosan and pectin on pH of dough

Dough		**pH**	**Dough**		**pH**
Control		8.37 ± 0.34 [a]			
	0.33%	8.35 ± 0.27 [a]		0.33%	8.45± 0.10 [a]
	0.67%	8.22 ± 0.15 [a]		0.67%	8.30 ± 0.08 [a]
	1.00%	7.97 ± 0.10 [ab]		1.00%	8.25 ± 0.24 [a]
Pectin	2.00%	7.70 ± 0.24 [b]	Chitosan	2.00%	8.47 ± 0.14 [a]
	3.00%	7.33 ± 0.15 [c]		3.00%	8.34 ± 0.27 [a]
	4.00%	6.87 ± 0.21 [d]		4.00%	8.22 ± 0.09 [a]
	5.00%	6.20 ± 0.37 [e]		5.00%	8.26 ± 0.12 [a]

[1] Values expressed are mean ± standard deviation (n = 3); means in the columns with different superscripts are significantly ($p < 0.05$) different.