Revisiting the elution of multi-scale structures of starches with different crystalline structures during the enzymatic digestion

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Table S1 Particle diameter of starches

Sample	Specific surface area (m^2/kg)	D10 (μm)	D50 (μm)	D90 (μm)
Rice	184.32 ± 4.54^{d}	17.82 ± 0.29^{a}	45.32 ± 0.89^{a}	98.58 ± 7.98^{a}
Rice20	211.90 ± 6.11^{c}	16.40 ± 0.50^{b}	39.26 ± 0.71^{b}	70.24 ± 1.00^{b}
Rice60	209.98 ± 6.39^{c}	16.68 ± 0.52^{b}	39.86 ± 0.15^{b}	70.46 ± 0.47^{b}
Potato	1160.20 ± 3.56^{b}	1.34 ± 0.00^{c}	5.48 ± 0.02^{c}	9.48 ± 0.06^{c}
Potato20	1374.00 ± 0.71^{a}	1.30 ± 0.00^{c}	4.20 ± 0.00^{d}	7.17 ± 0.01^{d}
Potato60	1390.80 ± 52.49^{a}	1.31 ± 0.04^{c}	4.07 ± 0.11^{d}	7.28 ± 0.80^{d}

Note: Values were the mean ± SD (n = 5). Values followed by different lowercase letters within a column differed significantly ($P < 0.05$).

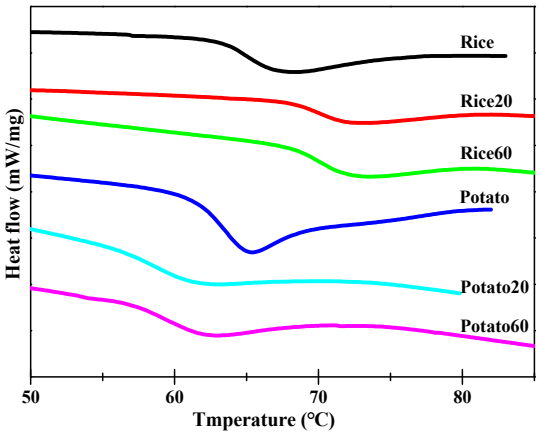


Figure S1 DSC thermograms of starches

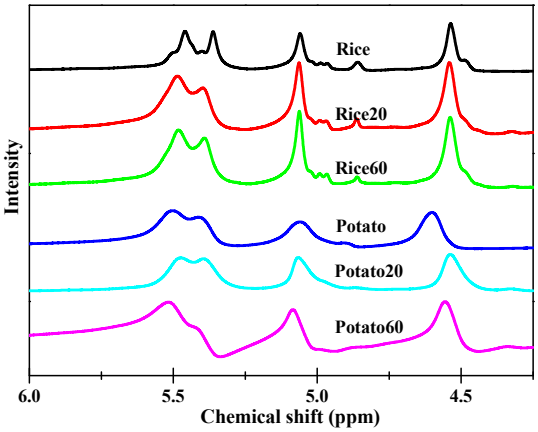


Figure S2 ^{1}H NMR spectra of starches