- Supplementary material -

Curdlan Incorporation Enhances the Cooking, Rheological, and Textural Attributes of Thermally Sterilized Rice Noodles

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Table S1. Sensory scoring rules for rice noodles.

TABLE

Table S1. Sensory scoring rules for rice noodles.

Index (score)	Description
Appearance (30)	color (10): Off-white (8-10), Normal (4-7), Heterochromatic color (0-3) structural integrity (20): epidermis without cracking and not easily broken (11-20), A small amount of cracking of the epidermis without breaks (6-10), epidermis with cracking and easily broken (0-5)
Odor (20)	rice aroma (16-20) light rice flavor (11-15) No rice fragrance, no peculiar smell (5-10) No rice fragrance, peculiar smell (0-4)
Taste (20)	Stronger rice flavor when chewing (16-20) Faint rice flavor when chewing (11-15) No rice flavor, no peculiar smell when chewing (5-10) No rice flavor but peculiar smell when chewing (0-4)
Palatability (30)	Moderate hardness and softness (20-30), Slightly soft or slightly hard (10-19), Very soft or very hard (0-9)