

Spaghetti Enriched with Inulin: Effect of Polymerization Degree on Quality Traits and α -Amylase Inhibition

Nunzio Cardullo ¹, Vera Muccilli ¹, Vita Di Stefano ², Sonia Bonacci³, Lucia Sollima ⁴
and Maria Grazia Melilli ^{4*}

¹ Dipartimento di Scienze Chimiche, Università degli Studi di Catania, V.le A. Doria 6, Catania 95125, Italy; ncardullo@unict.it (N.C.), v.muccilli@unict.it (V.M.)

² Department of Biological, Chemical, and Pharmaceutical Science and Technology (STEBICEF), University of Palermo, Palermo, Italy; vita.distefano@unipa.it (V.D.)

³ Department of Health Sciences, University Magna Græcia of Catanzaro, Viale Europa, Germaneto, 88100 Catanzaro, CZ, Italy; s.bonacci@unicz.it (S.B.)

⁴ National Council of Research, Institute of BioEconomy (CNR-IBE), Via Paolo Gaifami 18, Catania, Italy; lucia.sollima@cnr.it (L.S.); mariagrazia.melilli@cnr.it (M.G.M.)

* Correspondence: mariagrazia.melilli@cnr.it

Supplementary Material

Table S1. Retention time (min.), coefficient of determination (R^2) and linear regression model of external standards used for calibration.

Aminoacid	(RT min)	R^2	Linear Regression
L-Alanine	47.55	0.958	$y=941627x-83.308$
L-Leucine	48.97	0.976	$y=1*(10^6)x-61.269$
L-Methionine	51.13	0.961	$y=993983x-10.114$
L-Phenylalanine	52.51	0.952	$y=1*(10^6)x+15.772$
L-Cystine	55.06	0.988	$y=1*(10^6)x-59.647$
L-Histidine	55.45	0.960	$y=1*(10^6)x-160.23$
L-Lysine	55.24	0.988	$y=1*(10^6)x-59.647$