

Supplementary Figures

Synergistic modification of hot-melt extrusion and nobiletin on the multi-scale structures, interactions, thermal properties, and *in vitro* digestibility of rice starch

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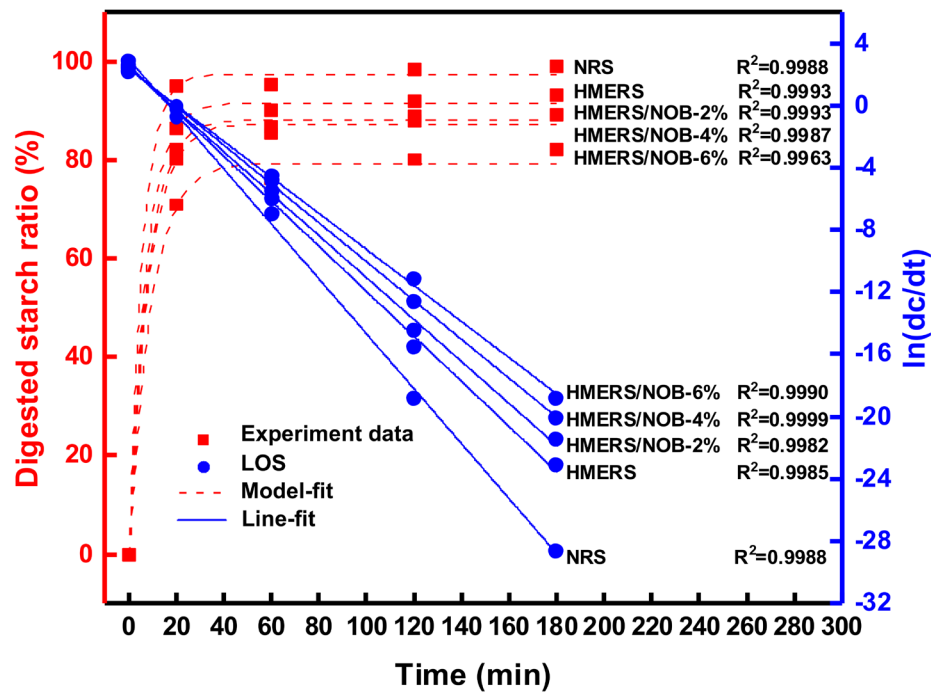
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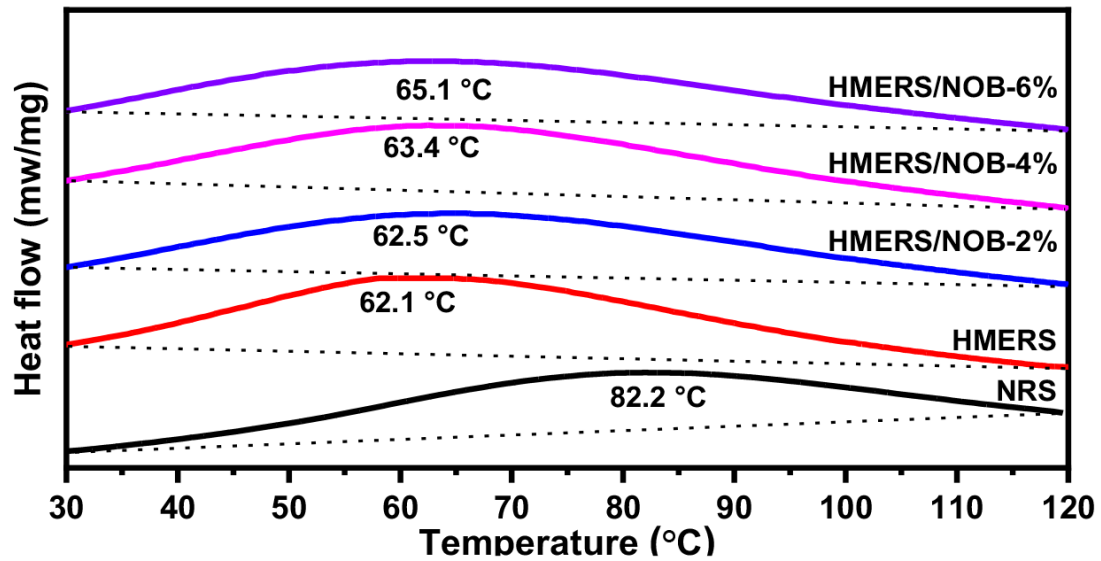
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Supplementary Figure 1



Supplementary Figure 1. Digestibility curves and LOS plots for NRS and HMERS samples. LOS, the logarithm of the slope; NRS, native rice starch; HMERS, hot-melt extruded rice starch; HMERS/NOB, hot-melt extruded rice starch–nobiletin complex.

Supplementary Figure 2


Supplementary Figure 2. DSC thermograms for NRS and HMERS samples. NRS, native rice starch; HMERS, hot-melt extruded rice starch; HMERS/NOB, hot-melt extruded rice starch–nobiletin complex.