

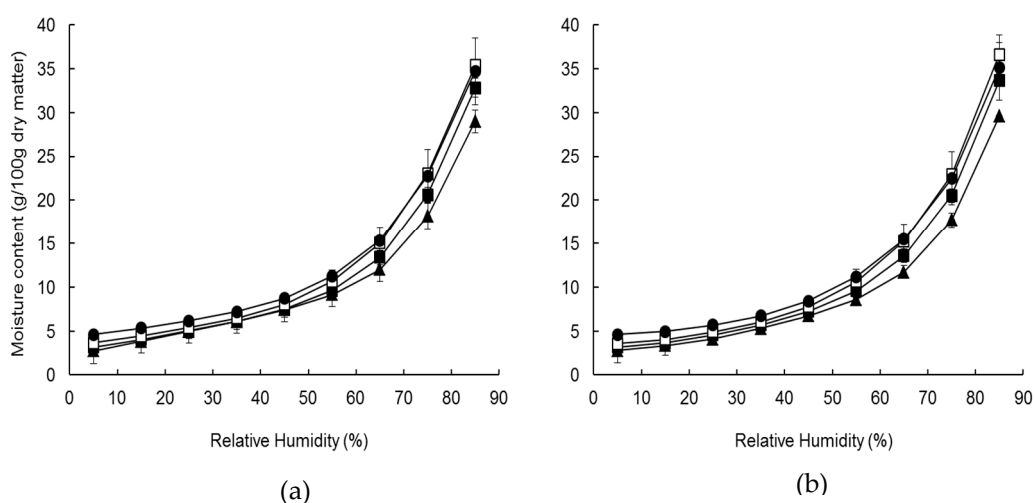
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<b>Title</b>	The proportion of fermented milk in dehydrated fermented milk-parboiled wheat composites significantly affects their composition, pasting behaviour, and flow properties on reconstitution
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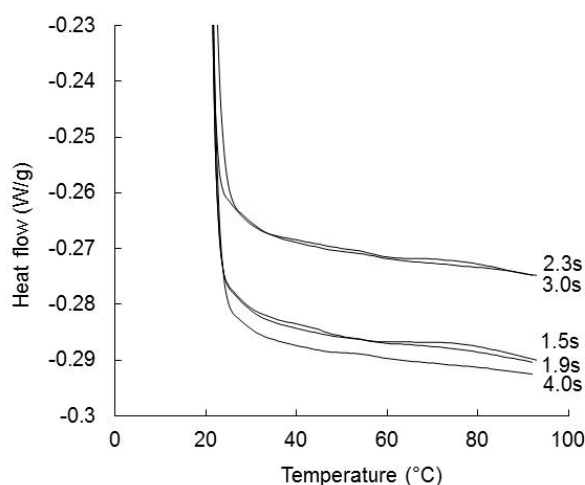
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## Supplementary Materials: The Proportion of Fermented Milk in Dehydrated Fermented Milk-Parboiled Wheat Composites Significantly Affects their Composition, Pasting Behaviour and Flow Properties on Reconstitution

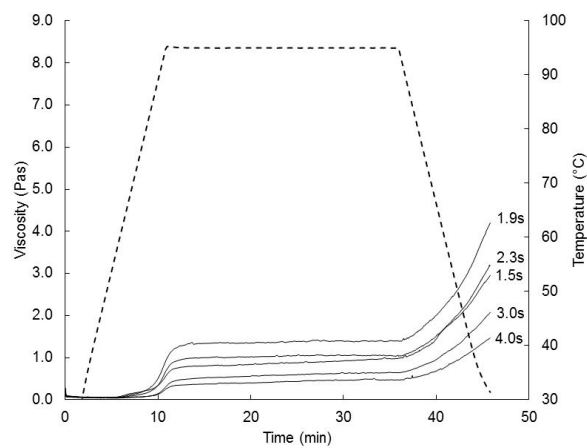
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**Figure S1.** Sorption isotherms for salted dehydrated fermented milk-wheat composites (FMWC) during desorption (a) and adsorption (b): The ratio of fermented milk-to-wheat composites was 1.5(▲), 2.3 (■), 3.0 (□) or 4.0 (●). Presented values are the means of two replicate trials; error bars represent standard deviations of the mean.



**Figure S2.** DSC endotherms for salted (s) dehydrated fermented milk-wheat composites (FMWC) with different ratios of fermented milk to wheat: 1.5, 1.9, 2.3, 3.0 or 4.0.



**Figure S3.** Pasting curves of salted (s) dehydrated fermented milk-wheat composites (FMWC) with different ratios of fermented milk to wheat: 1.5, 1.9, 2.3, 3.0 or 4.0.