

Glycemic index and microstructure analysis of a newly developed fiber enriched cookie

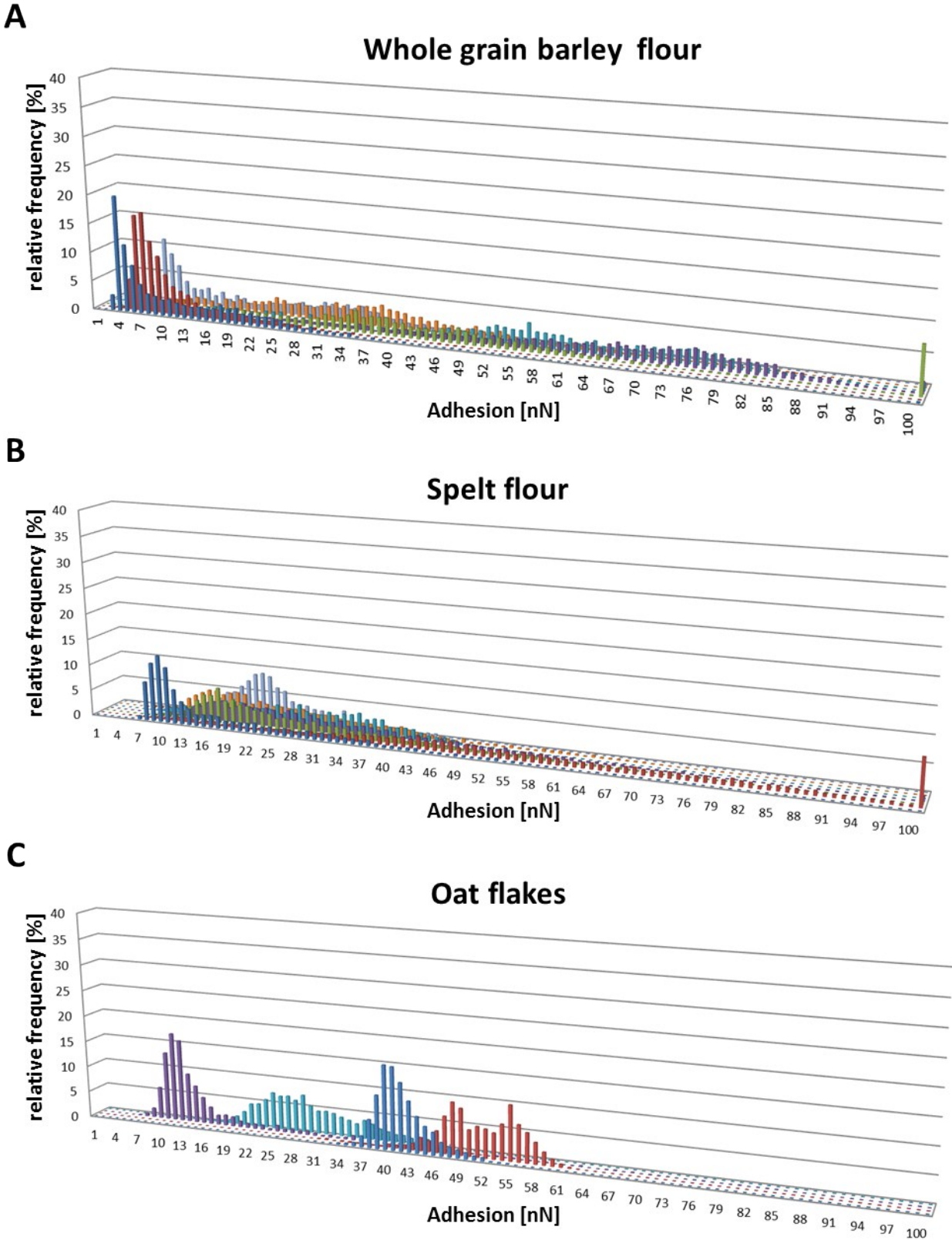
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Supplementary Data

1 Supplementary Figure (Figure S1)

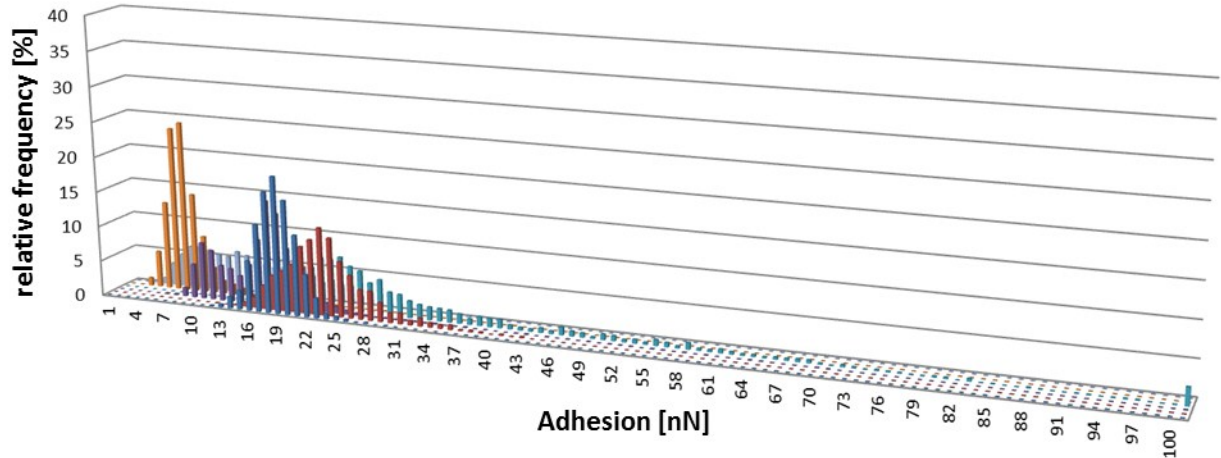
Figure S1 Histogram analysis of adhesion forces calculated from representative AFM force maps captured on starch granules of different origin.

A) Whole grain barley flour, **B)** spelt flour, **C)** oat flakes, **D)** soft wheat dust **E)** whole grain wheat flour. nN: nano Newton



D

Soft wheat dunst



E

Whole grain wheat flour

