

1 **Supplementary data**

2 **Table S1.** Differential scanning calorimetry of rice starches, ^{A,B}

Starch samples	T _o (°C)	T _p (°C)	T _c (°C)	ΔT (T _c -T _o)	ΔH (J/g)
Cai Hoa Vang	52.1 ± 0.9 ^a	67.4 ± 0.2 ^c	85.6 ± 0.1 ^{de}	33.5 ± 0.5 ^f	12.7 ± 0.4 ^{ef}
White Glutinous	52.6 ± 0.1 ^a	68.4 ± 0.0 ^d	84.7 ± 0.7 ^{cd}	32.1 ± 0.3 ^f	13.0 ± 0.1 ^f
Jasmine	56.9 ± 0.9 ^b	67.4 ± 0.5 ^c	80.2 ± 1.5 ^b	23.4 ± 0.3 ^{de}	10.4 ± 0.2 ^b
Luong Quang	56.9 ± 1.1 ^b	66.4 ± 0.1 ^b	78.1 ± 0.7 ^a	21.3 ± 0.9 ^{abc}	10.4 ± 0.6 ^b
Q5	57.5 ± 0.3 ^b	65.6 ± 0.5 ^a	78.9 ± 0.5 ^{ab}	21.3 ± 0.4 ^{abc}	9.2 ± 0.2 ^a
Bac Thom	59.5 ± 1.3 ^c	70.9 ± 0.2 ^e	83.7 ± 0.7 ^c	23.8 ± 0.3 ^e	10.6 ± 0.1 ^{bc}
VD20	59.4 ± 0.6 ^c	68.8 ± 0.1 ^d	79.9 ± 0.1 ^{ab}	20.5 ± 0.3 ^{ab}	10.8 ± 0.0 ^{bcd}
Tam Xoan	64.2 ± 0.1 ^d	73.6 ± 0.2 ^f	84.2 ± 1.0 ^{cd}	20.0 ± 0.4 ^a	11.5 ± 0.3 ^{de}
IR50404	63.3 ± 1.2 ^d	75.1 ± 0.2 ^g	85.9 ± 0.6 ^{cde}	22.6 ± 0.9 ^{cde}	12.0 ± 0.1 ^{ef}
OM4218	65.9 ± 0.2 ^e	75.4 ± 0.3 ^g	85.2 ± 0.0 ^{cde}	19.3 ± 0.1 ^a	11.4 ± 0.8 ^{cde}
OM6976	66.9 ± 0.0 ^e	75.4 ± 0.1 ^g	86.3 ± 1.4 ^e	19.4 ± 0.7 ^a	11.9 ± 0.1 ^e

3 ^A Values are means ± standard deviation of triplicates

4 ^B Values with different superscripted letters en each column are significantly different at p<0.05

5 determine using SPSS, version 22

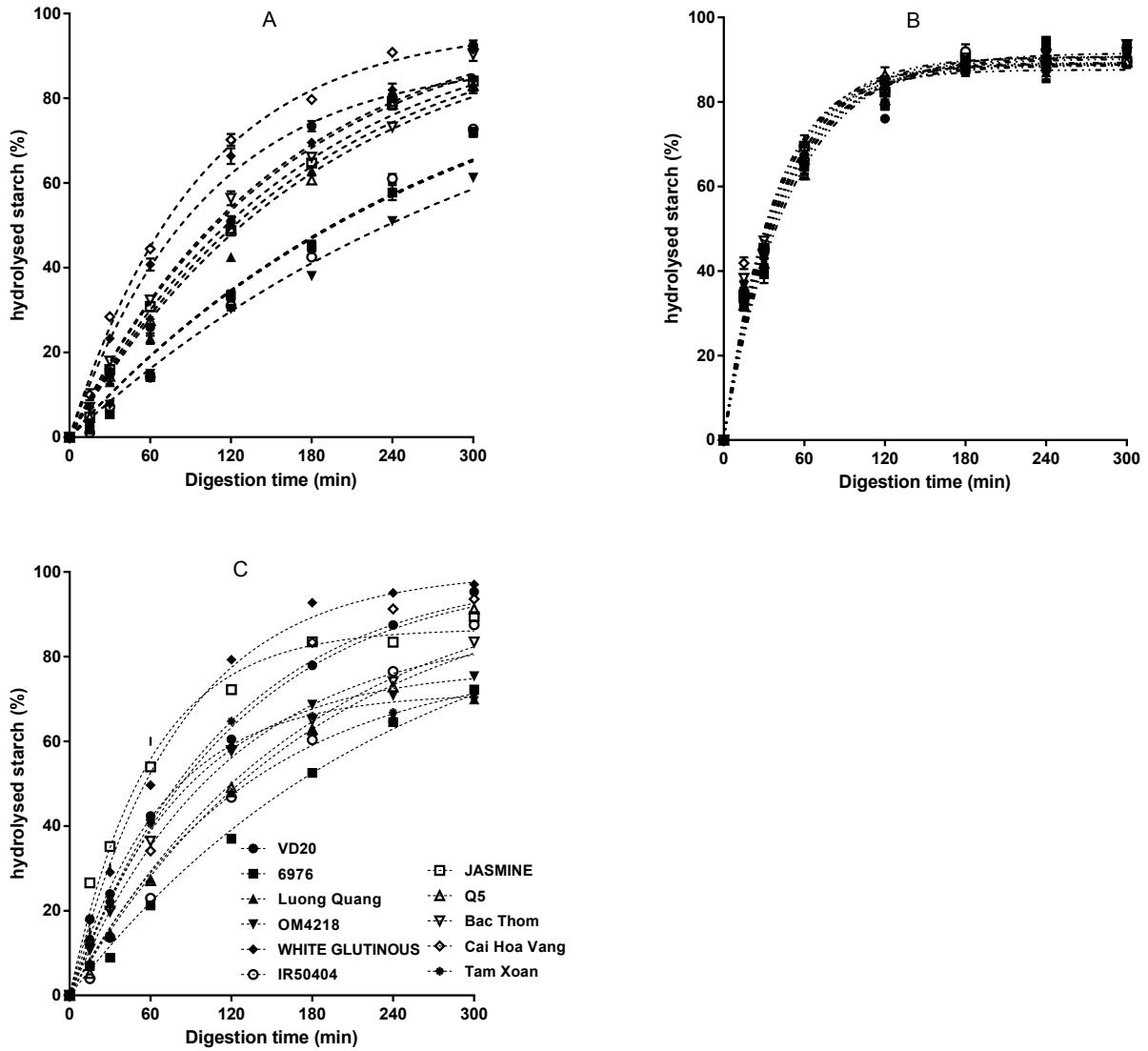
6 **Table S2.** Pearson correlation coefficients between rates of starch digestion in uncooked, cooked

7 in excess water and cooked in limited water and physicochemical properties

Physicochemical parameters	K value		
	Uncooked	Cooked in excess water	Cooked in limited water
Amylose content	-0.882 ^{***}	-0.604 ^{**}	-0.306 ^{ns}
Swelling power (at 95°C)	0.361 ^{ns}	0.423 [*]	0.398 ^{ns}
Crystallinity	0.921 ^{***}	0.743 ^{**}	0.279 ^{ns}
FTIR 1047/1022cm⁻¹ ratio	0.682 ^{***}	0.589 ^{**}	0.142 ^{ns}
Pasting properties			
Peak viscosity	-0.383 ^{ns}	-0.277 ^{ns}	-0.262 ^{ns}
Pasting temperature	-0.716 ^{***}	-0.438 [*]	0.015 ^{ns}
Breakdown	0.520 [*]	0.505 [*]	0.098 ^{ns}
Setback	-0.842 ^{***}	-0.583 [*]	-0.195 ^{ns}
Final viscosity	-0.811 ^{***}	-0.571 [*]	-0.258 ^{ns}
Thermal properties			
T _o	-0.911 ^{**}	-0.517 [*]	-0.190 ^{ns}
T _p	-0.666 ^{**}	-0.190 ^{ns}	-0.117 ^{ns}
ΔT	0.897 ^{***}	0.650 ^{**}	0.119 ^{ns}
ΔH	0.341 ^{ns}	0.406 ^{ns}	0.045 ^{ns}

8 *, ** and *** correlation is significant at 0.05, 0.01 and 0.001 level respectively; ^{ns} non- significant
 9 correlation; T₀: onset temperature, T_p: peak temperature, ΔT: gelatinisation temperature range,
 10 ΔH: gelatinisation enthalpy

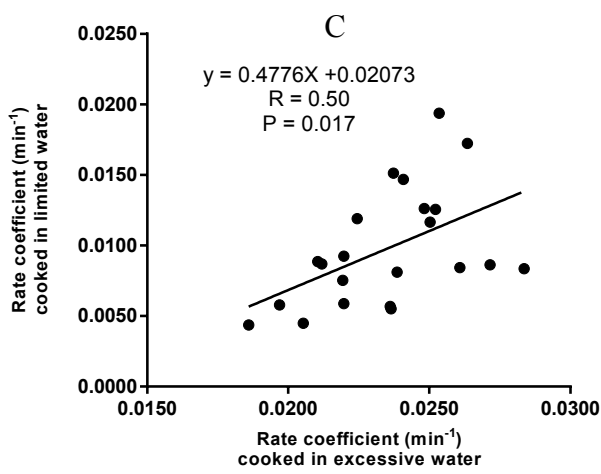
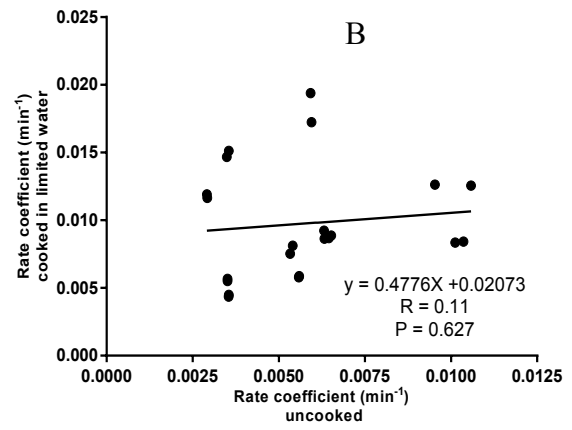
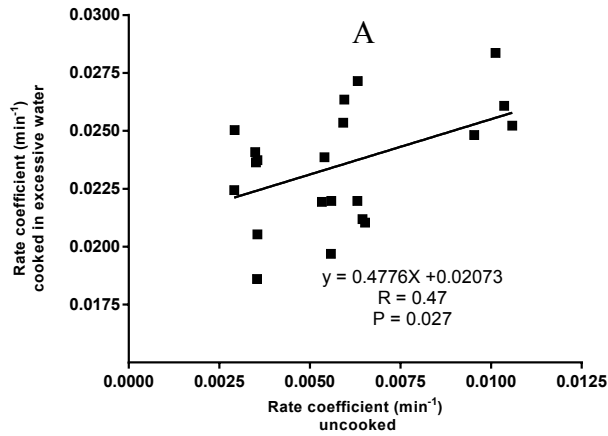
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 17 **Fig.S1.** Fitted digestion progress curves of rice starches in (A) uncooked, (B) cooked in excess
 18 water and (C) cooked in limited water

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22 **Fig.S2.** Correlation between digestion rate coefficient of uncooked and cooked in excessive water
 23 starches (A), uncooked and cooked in limited water starches (B), cooked in limited water and
 24 cooked in excessive water starches (C)

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