

Arribas et al.,

Table S1. Proximate composition (g/100g d.m.), soluble protein (g/100g d.m.), percentage of total starch, resistant starch, amylose and amylopectin, content of total (TDF), insoluble (IDF) and soluble (SDF) dietary fibre (g/100g d.m.) on raw materials used in the elaboration of the experimental fettuccine.

Compound	Raw Rice	Raw Bean	Raw Carob
Dry matter	86.76 ± 0.04	91.39 ± 0.11	89.93 ± 0.03
Ash	0.48 ± 0.001	4.28 ± 0.001	2.81 ± 0.001
Total protein	6.88 ± 0.09	25.38 ± 0.23	4.95 ± 0.08
Soluble protein	0.65 ± 0.001	10.08 ± 0.92	0.10 ± 0.001
Fat	0.83 ± 0.01	0.94 ± 0.08	0.39 ± 0.03
Total Carbohydrates	91.81 ± 0.12	69.40 ± 0.05	91.85 ± 0.65
Total Starch	76.24 ± 1.38	26.27 ± 0.55	n.d.
Resistant Starch	n.d	23.31 ± 0.52	n.d.
Amylose	27.64 ± 0.18	30.38 ± 1.26	n.d.
Amylopectin	72.36 ± 0.18	69.92 ± 1.26	n.d.
FDT	0.77 ± 0.25	21.60 ± 1.90	36.38 ± 4.63
IDF	0.65 ± 0.93	20.79 ± 1.75	32.84 ± 3.45
SDF	0.12 ± 0.001	0.81 ± 0.04	3.54 ± 1.18

Vales are mean ± standard deviation (n=4). n.d.: not detected