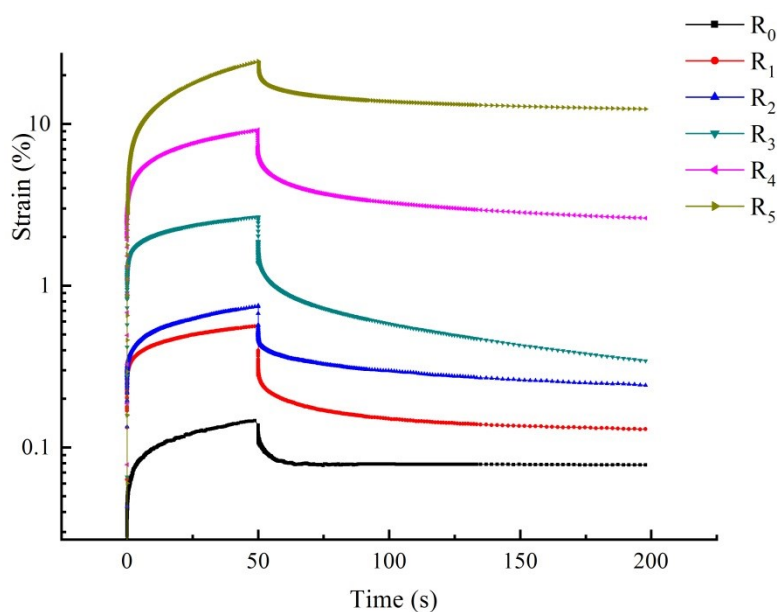


Supplementary Fig. 1. Fitted plots of actomyosin-mung bean starch blend doughs

(Note: R₁-R₅: dough blends prepared from actomyosin and mung bean starch with mixing ratio from 9:1 to 5:5. R₀: dough prepared from mung bean starch without actomyosin addition. Fitting software: Origin 2018. Corresponding fitting function of Herchel-Bulkey model: Allometric 2)



Supplementary Fig.2. Creep-recovery curves of the six different model dough blends

(Note: R₁-R₅: dough blends prepared from actomyosin and mung bean starch with mixing ratio from 9:1 to 5:5. R₀: dough prepared from mung bean starch without actomyosin addition)