

Supplementary File 1.

Preparation of riceberry rice extract (RBE)

The aqueous extract of riceberry rice was prepared by a mixture of riceberry rice and distilled water in 1:2 w/v ratio. The mixture was heated at 45 °C for 40 min with continuous stirring, then the supernatant was collected and filtered with Whatman No.1 filter paper. The sample was frozen at -18 °C for 48 h. After that, the sample was placed in a freeze dryer GFD-30S (GRT., Grisrianthong. Co., Ltd, Thailand) and dried at -30 °C, at pressure of 0.15 mbar for 27 h and 30 min. The riceberry rice extract (RBE) powder was kept in the laminated aluminum foil vacuum bags at -20 °C until used.

Reference

T. Anuyahong, C. Chusak and S. Adisakwattana, Incorporation of anthocyanin-rich riceberry rice in yogurts: Effect on physicochemical properties, antioxidant activity and in vitro gastrointestinal digestion, *LWT - Food Sci. Technol.*, 2020, **129**, 109571.