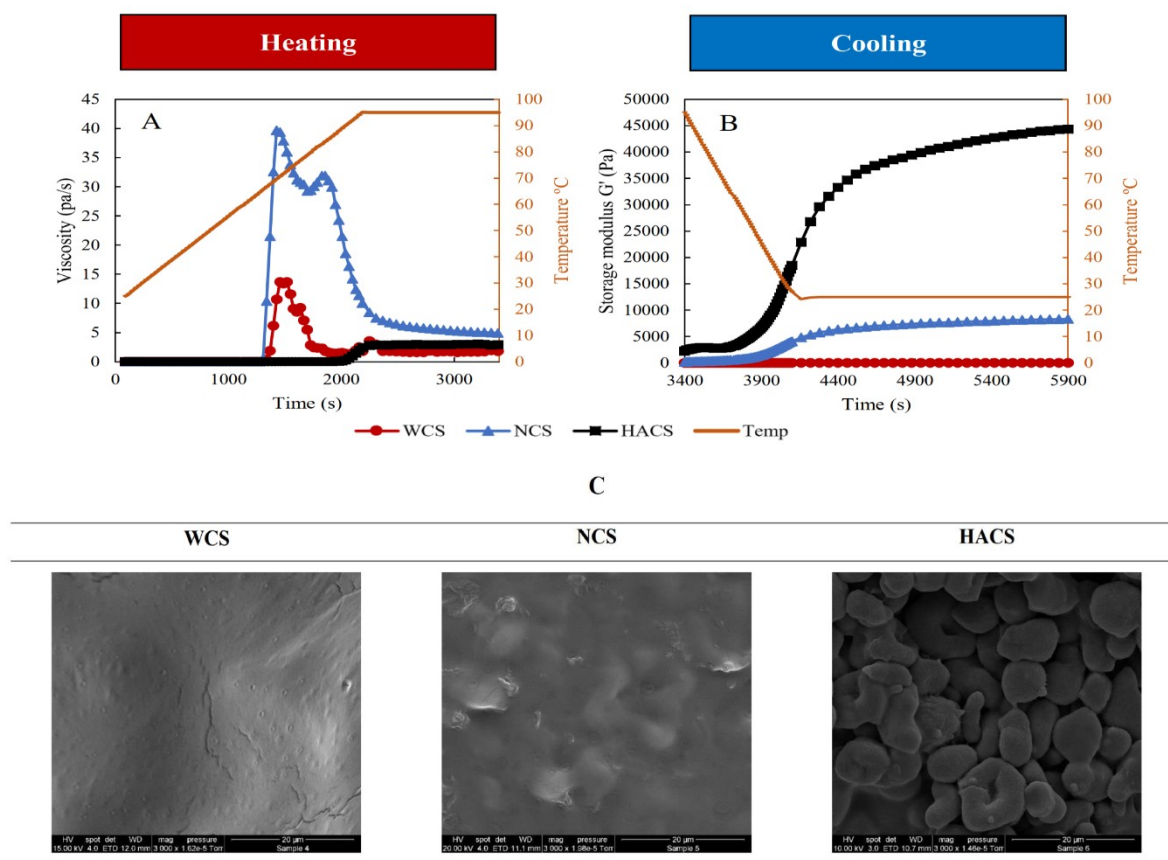
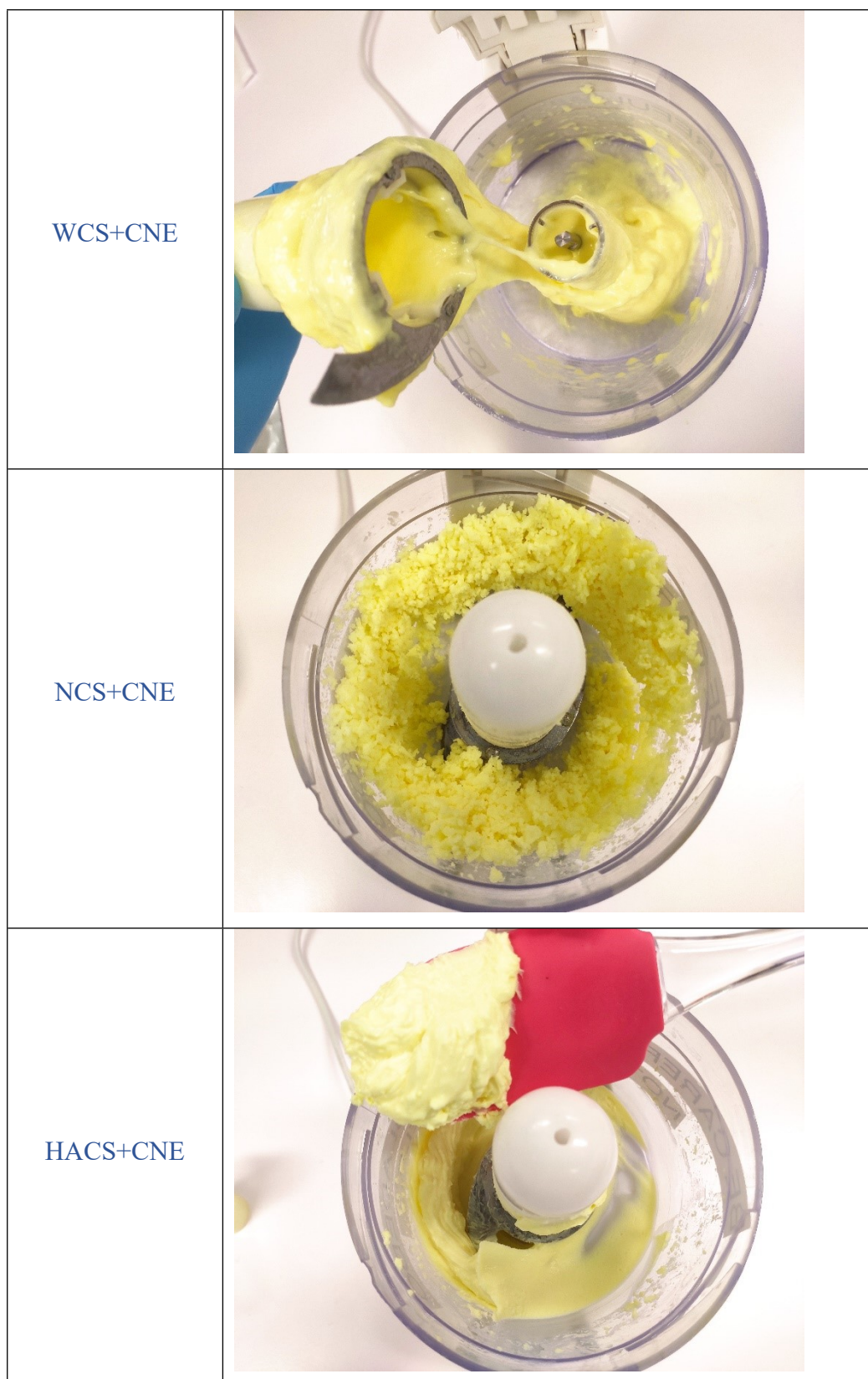


SUPPLEMENTARY DATA



Supplemental Fig. S1 (A, B) Pasting profiles of different corn starch solutions without curcumin nanoemulsion (CNE). (A) Development of viscosity (Pa.s) during heating (25–95 °C) and (B) change in storage modulus (G') during cooling (95–25 °C) of the starch gels. (C) Microstructures of starch gels without CNE using scanning electron microscopy at 3000x magnification. WCS, waxy corn starch; NCS, normal corn starch; HACS, high amylose corn starch.



Supplemental Fig. S2. Visual appearance of the starch gel structures after grinding.