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Table S1 Drying parameters of dried noodles

Drying stage	Time	Temperature	Relative humidity
	(min)	(°C)	(%)
Pre-drying	40	30	80
Main drying	60	35	90
	150	45	80
Complete drying	50	30	60

## Fig. S1 Microstructure of cooked noodles during immersion

Note: A, B, and C are the microstructure of cross-section the control, MGDN, and HGDN, respectively.

Fig. S1

