

**Table S1: Average hedonic scores of sensory attributes in rice analogues**

<b>Samples</b>	<b>Appearance</b>	<b>Aroma</b>	<b>Taste</b>	<b>Mouthfeel</b>	<b>Overall acceptability</b>
Control	7.26	6.13	6.48	6.48	6.63
1% MCC	7.17	6.00	6.39	6.74	6.83
1.5% MCC	6.70	5.91	6.54	6.52	6.48
2% MCC	7.39	6.65	6.65	6.65	7.02
2.5% MCC	6.22	6.17	6.35	6.48	6.35
3% MCC	6.91	6.64	6.74	6.48	6.98
3.5% MCC	6.83	6.48	6.65	6.65	6.52
4% MCC	7.13	6.55	6.66	6.43	6.52
4.5% MCC	6.86	6.43	6.65	6.28	6.61
5% MCC	5.96	5.91	6.00	5.78	5.85