

Table A1. The specific formulation for an extruded snack (ES) incorporates high-pressure processing (HPP) 200, 400, and 600

MPa-treated rice protein peptide (RPP) flour

| Composition (%)    | Group                           |     |     |     |
|--------------------|---------------------------------|-----|-----|-----|
|                    | Control<br>and<br>diabetes (DM) | RPP |     |     |
|                    |                                 | 200 | 400 | 600 |
| Casein             |                                 | 16  |     |     |
| Lard               |                                 | 8   |     |     |
| DL-methionine      |                                 | 0.2 |     |     |
| AIN-76 Mineral mix |                                 | 1   |     |     |
| AIN-76 Vitamin mix |                                 | 4   |     |     |
| Cholesterol        |                                 | 0.5 |     |     |
| Cholic acid        |                                 | 0.1 |     |     |
| Choline chloride   |                                 | 0.2 |     |     |
| Cellulose          |                                 | 5   |     |     |

|             |    |
|-------------|----|
| Corn starch | 25 |
|-------------|----|

|           |    |
|-----------|----|
| RPP flour | 30 |
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|-----------|----|
| Rice bran | 10 |
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