

Supplementary Table S1 Pasting properties of flours and starches from rice varieties with *Wx* point mutation

	Samples	Peak Visco (cP)	Trough Visco (cP)	Breakdown (cP)	Final Visco (cP)	Setback (cP)	Peak Time (min)	Pasting Temp (°C)
Flours	P1300	1679.50 ± 71.42 ^d	465.50 ± 17.68 ^e	1220.00 ± 89.10 ^c	610.00 ± 11.31 ^e	-1081.50 ± 82.73 ^d	3.33 ± 0.14 ^d	69.13 ± 1.17 ^d
	E410D	2220.00 ± 2.83 ^c	518.00 ± 70.71 ^d	1702.00 ± 67.88 ^a	821.00 ± 106.07 ^d	-1392.00 ± 103.23 ^e	3.60 ± 0.09 ^c	70.03 ± 0.04 ^d
	Y268F	3068.00 ± 104.65 ^b	1601.00 ± 197.99 ^c	1420.00 ± 93.34 ^b	2227.00 ± 205.06 ^c	-793.00 ± 100.41 ^c	5.61 ± 0.38 ^b	71.09 ± 0.02 ^c
	R408G	3269.00 ± 22.63 ^a	2474.50 ± 16.26 ^b	792.00 ± 9.90 ^d	3265.50 ± 16.26 ^b	-6.50 ± 2.12 ^b	6.62 ± 0.03 ^a	71.63 ± 0.04 ^b
	CDS	3064.50 ± 16.36 ^b	2517.00 ± 66.47 ^a	547.50 ± 60.10 ^e	3463.50 ± 24.75 ^a	399.00 ± 18.38 ^a	6.70 ± 0.05 ^a	72.40 ± 0.07 ^a
Starches	P1300	1994.50 ± 14.14 ^c	946.50 ± 9.19 ^c	1048.00 ± 4.95 ^b	1201.50 ± 61.52 ^c	-793.00 ± 47.38 ^c	3.74 ± 0.05 ^d	70.52 ± 0.10 ^c
	E410D	2266.50 ± 81.32 ^b	458.00 ± 9.90 ^d	1808.50 ± 71.42 ^a	556.50 ± 20.51 ^d	-1710.00 ± 101.82 ^d	4.41 ± 0.07 ^c	70.91 ± 0.02 ^c
	Y268F	2352.50 ± 40.31 ^a	478.50 ± 19.09 ^d	1867.50 ± 12.02 ^a	534.50 ± 10.61 ^d	-1792.00 ± 14.14 ^d	4.23 ± 0.38 ^c	73.89 ± 0.58 ^b
	R408G	1890.50 ± 20.51 ^d	1461.00 ± 15.56 ^b	429.50 ± 36.06 ^c	1751.00 ± 31.11 ^b	-139.50 ± 51.62 ^b	6.09 ± 0.03 ^b	76.17 ± 1.60 ^a
	CDS	2225.50 ± 17.67 ^b	2165.00 ± 43.84 ^a	60.50 ± 26.16 ^d	2434.00 ± 52.33 ^a	208.50 ± 34.65 ^a	6.99 ± 0.01 ^a	75.87 ± 0.90 ^a

All data are means ± standard deviations, n = 2. Means with the same letter in each column of the same flours or starches are not significantly different (p < 0.05).