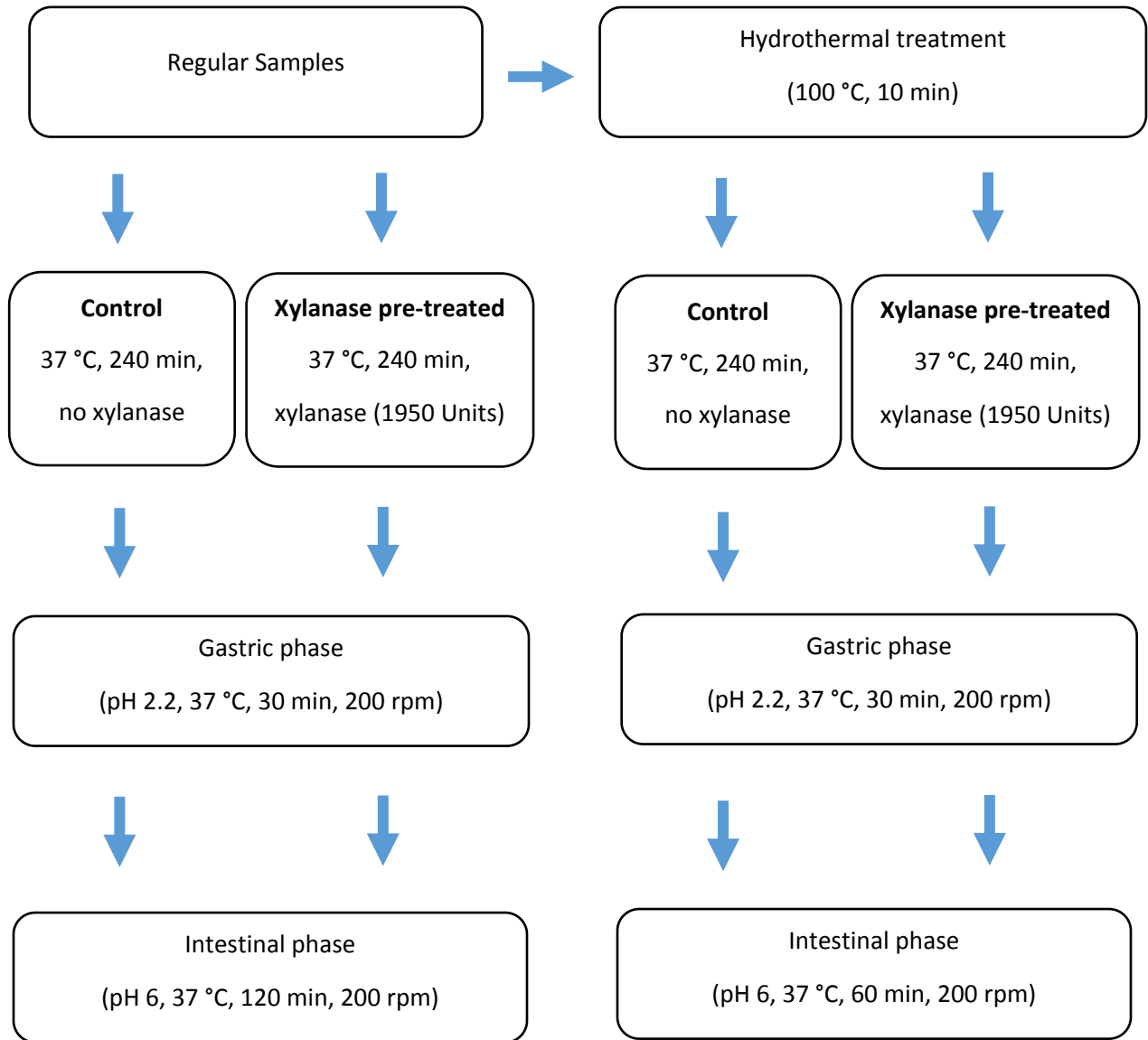
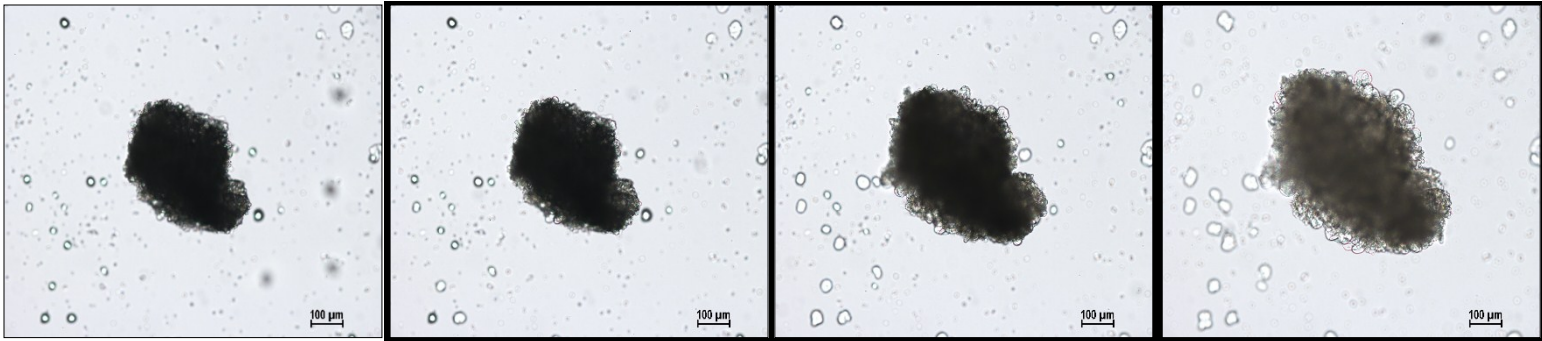


Supplementary Table 1. Pasting properties of 10.0 % w/w dry matter (dm) suspensions of regular and *Bacillus subtilis* endoxylanase (xylanase) treated flour and farina particles.

Viscosity (mPa.s)	Control samples			Xylanase treated samples		
	Flour	Fine farina	Coarse farina	Flour	Fine farina	Coarse farina
Peak	1,315 ± 5	1,710 ± 10	1,155 ± 40	1,090 ± 15	1,420 ± 5	1,415 ± 15
Hot paste	865 ± 5	1,170 ± 25	1,150 ± 30	720 ± 5	940 ± 5	960 ± 5
Breakdown	450 ± 10	535 ± 35	-	370 ± 15	480 ± 10	460 ± 5
Cold paste	1,840 ± 10	2,500 ± 70	2,475 ± 65	1,535 ± 5	2,005 ± 50	2,065 ± 10
Setback	975 ± 15	1,330 ± 45	1,330 ± 35	815 ± 5	1,060 ± 45	1,100 ± 5



Supplementary Figure 1. Flowchart of the sample preparation before the *in vitro* digestion assay.

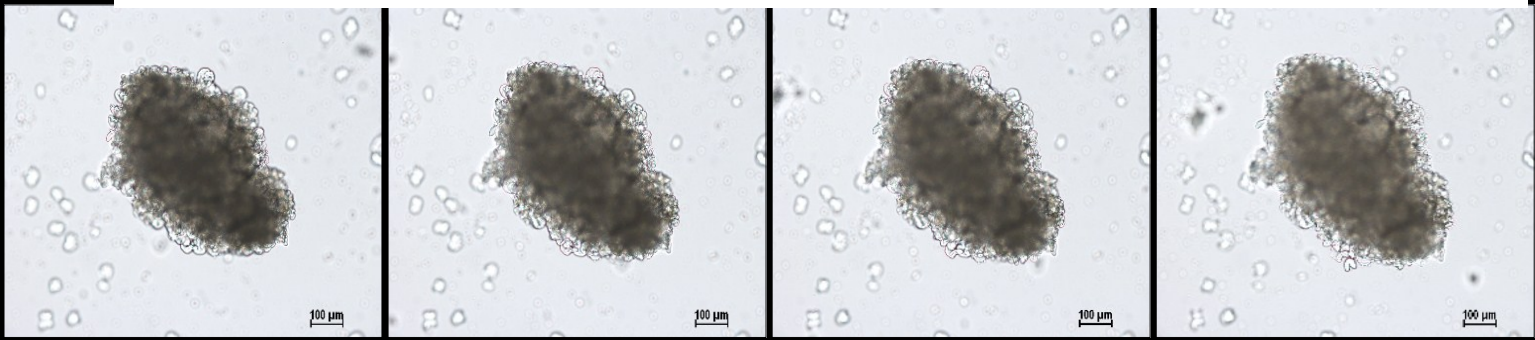


50 °C

55 °C

60 °C

65 °C

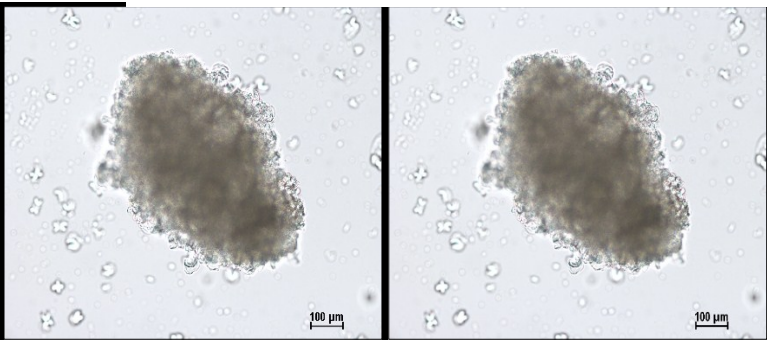


70 °C

75 °C

80 °C

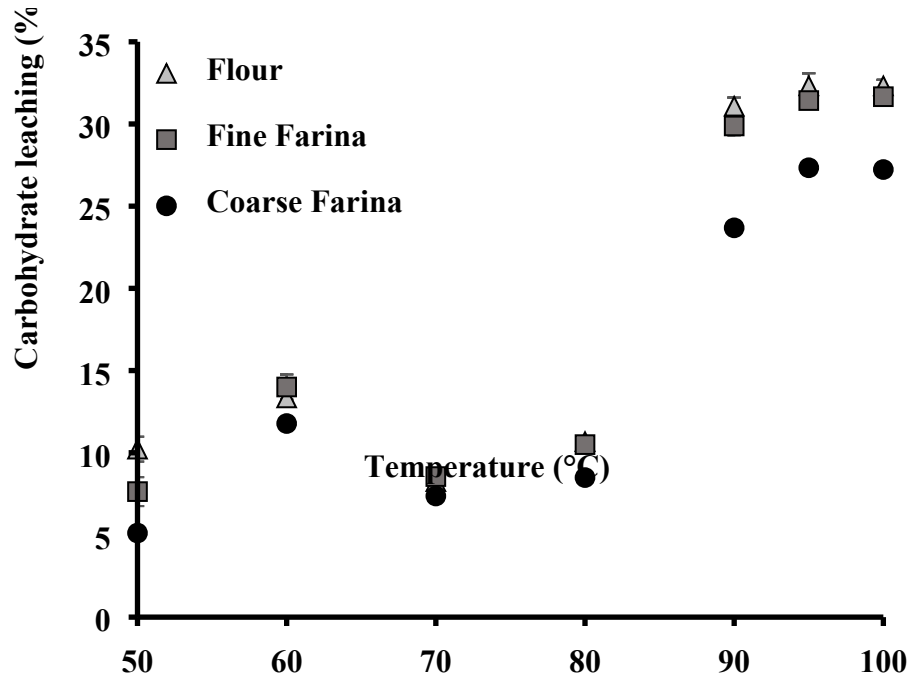
85 °C



90 °C

95 °C

Supplementary Figure 2. Hot stage microscopy images of fine farina at different temperatures.



Supplementary Figure 3. Carbohydrate leaching (%) of flour (light grey triangle), fine (dark grey square) and coarse (black circle) farina as a function of temperature.