

Figure S1. Images of bread variations fortified with calcium carbonate. a) B_0 = control, b) $B_1 = 0.7$, c) $B_2 = 1.4$, and d) $B_3 = 1.4$ g CaCO_3 /100 g starch.

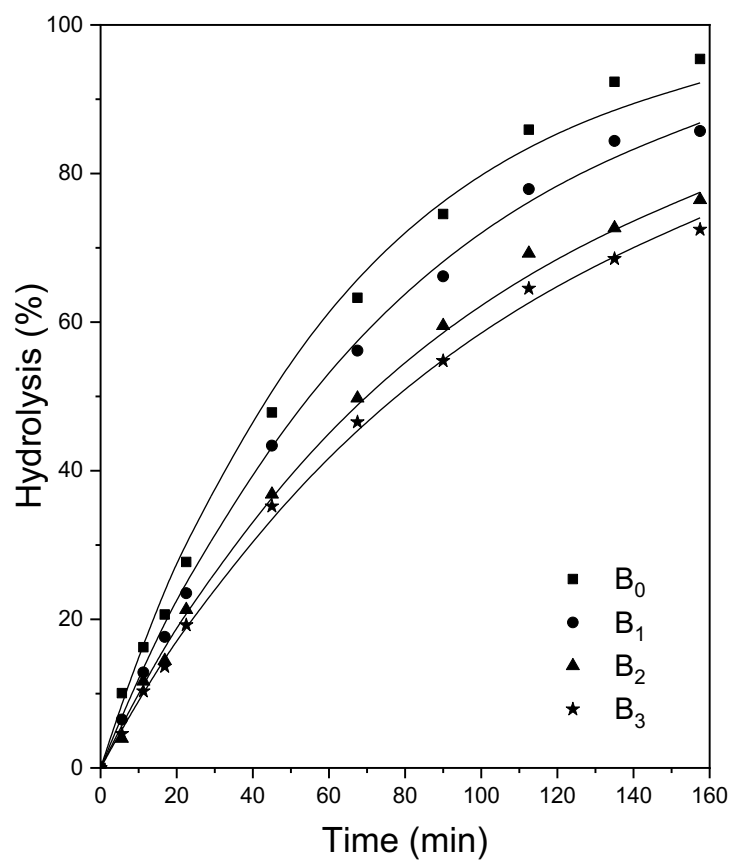


Figure S2. Hydrolysis kinetics of starch in bread with different calcium content. The lines depict the least-squares fitting by the multiphase digestion model given by Eq. (1). B_0 = control, $B_1 = 0.7$, $B_2 = 1.4$, $B_3 = 2.1$ g CaCO_3 /100 g starch.

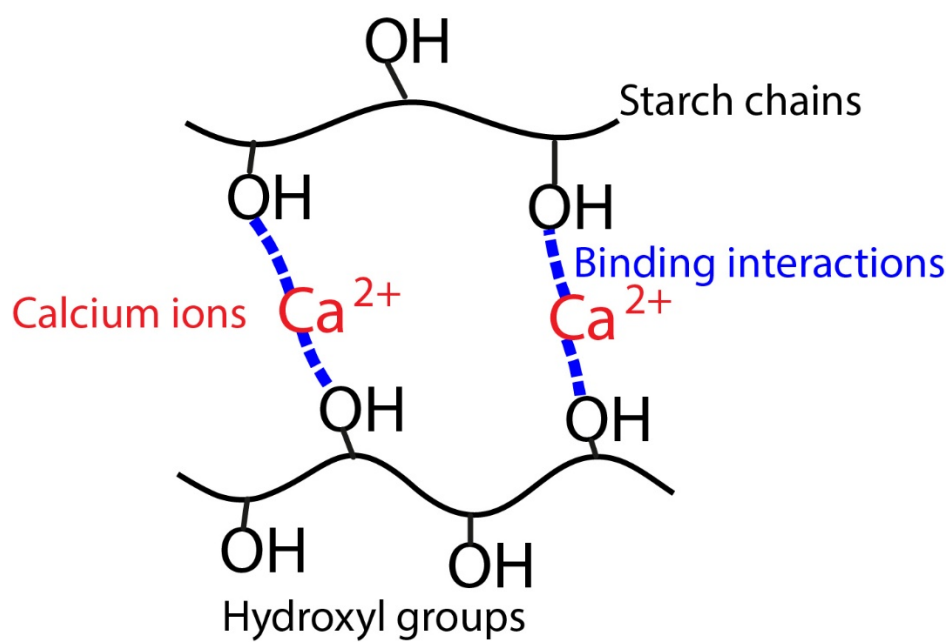


Figure S3. Schematic representation of Ca^{2+} -induced network formation in starch matrices.