

Table Color of gluten-free doughs (*L*, *a*, and *b* color scales)*

Ratios of gums %	2			3			4		
Color scale	<i>L</i>	<i>a</i>	<i>b</i>	<i>L</i>	<i>a</i>	<i>b</i>	<i>L</i>	<i>a</i>	<i>b</i>
Starch 100%									
GFC	94.50 ^a	-0.47 ^p	7.97 ^{op}	94.50 ^a	-0.44 ^p	7.96 ^{op}	94.35 ^a	-0.47 ^p	8.20 ⁿ
Ratios of flour 10%									
Amaranth	91.21 ^b	0.79 ^o	9.62 ^{ef}	90.87 ^c	0.82 ^o	9.61 ^{ef}	90.77 ^c	0.82 ^o	9.75 ^e
Quinoa	83.95 ^j	3.10 ^f	7.82 ^{pq}	83.84 ^{jk}	3.38 ^e	8.10 ^{no}	83.66 ^k	3.34 ^e	8.29 ^{mn}
Chia	82.06 ^l	1.54 ^m	6.64 ^u	81.98 ^l	1.57 ^m	6.86 st	81.84 ^l	1.57 ^m	6.70 ^{tu}
Mixture	84.79 ^h	2.03 ^k	7.78 ^{pq}	84.67 ^h	2.03 ^k	7.65 ^q	84.24 ⁱ	2.08 ^k	7.78 ^{pq}
Ratios of flour 20%									
Amaranth	89.09 ^d	1.38 ⁿ	10.76 ^c	89.05 ^d	1.31 ⁿ	10.43 ^d	88.69 ^e	1.34 ⁿ	10.66 ^c
Quinoa	79.96 ^{no}	4.18 ^d	8.71 ^{jk}	79.81 ^{op}	4.22 ^d	8.91 ⁱ	79.28 ^q	4.35 ^c	9.19 ^h
Chia	76.81 ^s	2.12 ^k	6.99 ^s	76.82 ^s	2.11 ^k	6.92 ^s	76.74 ^s	2.10 ^k	6.97 ^s
Mixture	80.6 ^m	2.68 ^h	8.58 ^{kl}	80.17 ⁿ	2.82 ^g	8.55 ^{kl}	79.69 ^p	2.87 ^g	8.47 ^{lm}
Ratios of flour 30%									
Amaranth	87.68 ^f	1.74 ^l	11.38 ^b	87.48 ^{fg}	1.76 ^l	11.56 ^b	87.27 ^g	1.82 ^l	11.82 ^a
Quinoa	76.79 ^s	4.84 ^b	9.42 ^{fg}	76.56 st	4.97 ^a	9.81 ^e	76.23 ^u	4.75 ^b	9.48 ^f
Chia	73.01 ^v	2.47 ⁱ	7.37 ^r	72.98 ^v	2.40 ^{ij}	6.98 ^s	72.93 ^v	2.36 ^j	6.91 ^s
Mixture	77.20 ^r	3.28 ^{ef}	8.97 ⁱ	77.36 ^r	3.28 ^{ef}	8.81 ^{ij}	76.36 ^{tu}	3.31 ^e	9.28 ^{gh}

* Means followed by different letters within the same columns (*L*, *a*, and *b*) are significantly different ($P < 0.05$).

Table Crust color of gluten-free breads (*L*, *a*, and *b* color scales)*

Ratios of gums %	2			3			4		
Color scale	<i>L</i>	<i>a</i>	<i>b</i>	<i>L</i>	<i>a</i>	<i>b</i>	<i>L</i>	<i>a</i>	<i>b</i>
Starch 100%									
GFC	81.06 ^a	-1.78 ^s	14.33 ^k	81.78 ^a	-1.33 ^{rs}	17.31 ^j	80.00 ^a	-0.67 ^r	20.22 ^{e-h}
Ratios of flour 10%									
Amaranth	74.97 ^b	0.64 ^q	18.60 ^{hij}	74.46 ^b	1.33 ^{pq}	20.5 ^{d-h}	75.09 ^b	2.05 ^{op}	22.26 ^{b-e}
Quinoa	71.71 ^{bcd}	2.86 ^{mno}	17.72 ^{ij}	72.18 ^{bc}	3.30 ^{lmn}	19.01 ^{hij}	69.91 ^{cde}	3.85 ^{h-m}	20.39 ^{d-h}
Chia	69.87 ^{cde}	1.86 ^{op}	19.00 ^{hij}	68.58 ^{cde}	2.42 ^{no}	20.71 ^{d-h}	68.62 ^{cde}	2.22 ^{nop}	20.51 ^{d-h}
Mixture	70.36 ^{cde}	2.27 ^{nop}	18.50 ^{hij}	71.58 ^{bcd}	2.55 ^{no}	19.64 ^{f-j}	70.24 ^{cde}	3.62 ^{klm}	22.70 ^{bcd}
Ratios of flour 20%									
Amaranth	66.85 ^{ef}	2.00 ^{op}	20.82 ^{d-h}	66.82 ^{ef}	3.18 ^{lmn}	22.66 ^{bcd}	68.10 ^{de}	3.17 ^{lmn}	22.72 ^{bcd}
Quinoa	64.50 ^{fg}	4.91 ^{c-h}	19.07 ^{hij}	64.17 ^{fg}	5.32 ^{c-g}	20.81 ^{d-h}	62.93 ^g	5.80 ^{b-e}	21.54 ^{d-g}
Chia	58.99 ^{hij}	3.73 ^{j-m}	19.59 ^{f-j}	61.08 ^{ghi}	3.79 ^{i-m}	20.08 ^{e-i}	60.90 ^{ghi}	3.89 ^{h-m}	20.61 ^{d-h}
Mixture	62.88 ^g	3.85 ^{h-m}	18.97 ^{hij}	61.41 ^{gh}	3.87 ^{h-m}	19.13 ^{g-j}	61.43 ^{gh}	4.13 ^{h-l}	19.99 ^{e-i}
Ratios of flour 30%									
Amaranth	63.64 ^{fg}	4.69 ^{f-k}	23.87 ^{abc}	63.23 ^g	5.29 ^{c-g}	24.14 ^{ab}	64.35 ^{fg}	5.94 ^{bc}	25.92 ^a
Quinoa	58.29 ^{hij}	6.68 ^{ab}	18.99 ^{hij}	56.65 ^{jk}	6.79 ^{ab}	19.78 ^{f-i}	56.28 ^{ijkl}	7.20 ^a	20.66 ^{d-h}
Chia	52.93 ^l	4.85 ^{d-i}	19.39 ^{f-j}	54.63 ^{kl}	4.74 ^{e-j}	19.43 ^{f-j}	54.68 ^{kl}	4.44 ^{g-k}	19.09 ^{g-j}
Mixture	57.31 ^{jk}	5.86 ^{bcd}	20.35 ^{d-h}	57.65 ^{ijk}	5.53 ^{c-f}	20.43 ^{d-h}	56.03 ^{ijkl}	6.00 ^{bc}	21.74 ^{c-f}

*Means followed by different letters within the same columns (*L*, *a* and *b*) are significantly different ($P < 0.05$).