Supplementary Materials

Figure S1 FTIR spectra of gluten with different proportions of KGM added on frozen dough.
Figure S2 DSC thermogram of gluten with different proportions of KGM added on frozen dough.
Figure S3 Rheological properties of frozen dough with different KGM added. $G'$ (A) and $G''$ (B) for frozen dough without KGM added; $G'$ (C) and $G''$ (D) for frozen dough with 0.5% KGM added; $G'$ (E) and $G''$ (F) for frozen dough with 1.0% KGM added; $G'$ (G) and $G''$ (H) for frozen dough with 1.5% KGM added; $G'$ (I) and $G''$ (J) for frozen dough with 2.0% KGM added; $G'$ (K) and $G''$ (L) for frozen dough with 2.5% KGM added.