

**Egg Roll Cookies with Non-Itchy Taro (*Colocasia esculanta* var. Febi521) Flour
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Supplementary Materials

Table S1. Hunger score (mm) after the consumption of white bread (WB) and egg roll cookies from wheat flour (F0), non-itchy taro flour (F3) and blends of taro and modified cassava flour (F1 and F2).

Table S2. Desire to eat score (mm) after the consumption of white bread (WB) and egg roll cookies from wheat flour (F0), non-itchy taro flour (F3) and blends of taro and modified cassava flour (F1 and F2). Table S3. Prospective consumption score (mm) after the consumption of white bread (WB) and egg roll cookies from wheat flour (F0), non-itchy taro flour (F3) and blends of taro and modified cassava flour (F1 and F2).

Table S1. Hunger score (mm) after the consumption of white bread (WB) and egg roll cookies from wheat flour (F0), non-itchy taro flour (F3) and blends of taro and modified cassava flour (F1 and F2).

| Time after consumption (min) | White bread | F0 (100:0:0) | F1 (0:40:60) | F2 (0:60:40) | F3 (0:100:0) |
|------------------------------|-----------------------|----------------------|-----------------------|-----------------------|-----------------------|
| 0 | 22±26 ^{aE} | 20±22 ^{aE} | 17±19 ^{aE} | 16±19 ^{aE} | 16±18 ^{aC} |
| 30 | 23±23 ^{aE} | 21±16 ^{aE} | 22±12 ^{aDE} | 20±15 ^{aDE} | 17±17 ^{aC} |
| 60 | 25±13 ^{aDE} | 32±21 ^{aDE} | 31±17 ^{aCDE} | 28±17 ^{aBCD} | 23±20 ^{aBC} |
| 90 | 39±24 ^{aCDE} | 41±21 ^{aCD} | 36±18 ^{aCD} | 37±19 ^{aCD} | 32±23 ^{aABC} |
| 120 | 45±21 ^{aCD} | 51±23 ^{aBC} | 44±22 ^{aBC} | 45±22 ^{aABC} | 36±24 ^{aABC} |
| 150 | 60±24 ^{aBC} | 63±21 ^{aAB} | 57±20 ^{aAB} | 50±22 ^{aAB} | 43±26 ^{aAB} |
| 180 | 72±23 ^{aA} | 73±18 ^{aA} | 70±20 ^{aA} | 58±26 ^{abA} | 49±28 ^{bA} |

Fn (x:y:z) – the combination of x% wheat flour, y% non-itchy taro flour, and z% modified cassava flour (w/w/w). Superscripts with lowercase indicate significant differences ($p<0.05$) between columns, superscripts with uppercase indicate significant differences between rows according to one-way analysis of variance (ANOVA) with Duncan's post hoc test.

Table S2. Desire to eat score (mm) after the consumption of white bread (WB) and egg roll cookies from wheat flour (F0), non-itchy taro flour (F3) and blends of taro and modified cassava flour (F1 and F2).

| Time after consumption (min) | White bread | F0 (100:0:0) | F1 (0:40:60) | F2 (0:60:40) | F3 (0:100:0) |
|------------------------------|----------------------|-----------------------|-----------------------|-----------------------|------------------------|
| 0 | 24±23 ^{aC} | 21±19 ^{aD} | 23±21 ^{aE} | 20±20 ^{aE} | 16±19 ^{aD} |
| 30 | 23±22 ^{aC} | 27±20 ^{aD} | 29±20 ^{aDE} | 25±18 ^{aDE} | 21±22 ^{aCD} |
| 60 | 31±19 ^{aC} | 39±20 ^{aCD} | 37±22 ^{aCDE} | 32±19 ^{aCDE} | 27±25 ^{aBCD} |
| 90 | 40±17 ^{aBC} | 50±24 ^{aBC} | 44±19 ^{aCD} | 42±19 ^{aBCD} | 35±26 ^{aABCD} |
| 120 | 53±20 ^{aAB} | 56±26 ^{aABC} | 50±21 ^{aBC} | 48±20 ^{aABC} | 41±28 ^{aABC} |
| 150 | 59±26 ^{aA} | 64±25 ^{aAB} | 64±19 ^{aAB} | 55±23 ^{aAB} | 47±26 ^{aAB} |
| 180 | 72±25 ^{aA} | 73±20 ^{aA} | 72±21 ^{aA} | 63±23 ^{aA} | 56±26 ^{aA} |

Fn (x:y:z) – the combination of x% wheat flour, y% non-itchy taro flour, and z% modified cassava flour (w/w/w). Superscripts with lowercase indicate significant differences ($p<0.05$) between columns, superscripts with uppercase indicate significant differences between rows according to one-way analysis of variance (ANOVA) with Duncan's post hoc test.

Table S3. Prospective consumption score (mm) after the consumption of white bread (WB) and egg roll cookies from wheat flour (F0), non-itchy taro flour (F3) and blends of taro and modified cassava flour (F1 and F2).

| Sampling time (min) | White bread | F0 (100:0:0) | F1 (0:40:60) | F2 (0:60:40) | F3 (0:100:0) |
|---------------------|----------------------|-----------------------|----------------------|-----------------------|-----------------------|
| 0 | 36±24 ^{aC} | 32±22 ^{aDE} | 30±23 ^{aC} | 30±25 ^{aE} | 26±27 ^{aC} |
| 30 | 34±22 ^{aC} | 30±14 ^{aE} | 35±22 ^{aC} | 30±18 ^{aE} | 27±23 ^{aBC} |
| 60 | 37±15 ^{aC} | 39±14 ^{aCDE} | 40±22 ^{aBC} | 37±17 ^{aDE} | 33±26 ^{aBC} |
| 90 | 39±16 ^{aC} | 49±20 ^{aBCD} | 46±20 ^{aBC} | 45±18 ^{aCDE} | 40±24 ^{aABC} |
| 120 | 49±17 ^{aBC} | 55±22 ^{aABC} | 48±21 ^{aBC} | 54±18 ^{aBCD} | 46±25 ^{aABC} |
| 150 | 59±23 ^{aAB} | 63±22 ^{aAB} | 59±17 ^{aAB} | 56±21 ^{aBC} | 51±25 ^{aAB} |
| 180 | 69±23 ^{aA} | 72±19 ^{aA} | 68±20 ^{aA} | 64±21 ^{aA} | 59±25 ^{aA} |

Fn (x:y:z) – the combination of x% wheat flour, y% non-itchy taro flour, and z% modified cassava flour (w/w/w). Superscripts with lowercase indicate significant differences ($p<0.05$) between columns, superscripts with uppercase indicate significant differences between rows according to one-way analysis of variance (ANOVA) with Duncan's post hoc test.