

Effect of spray drying on functional attributes and rehydration characteristics of probiotic-enriched traditional fermented sour rice (*Poitaabhat*) powder

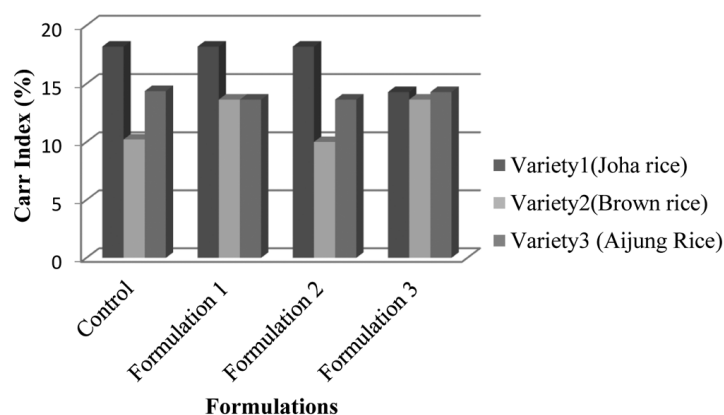
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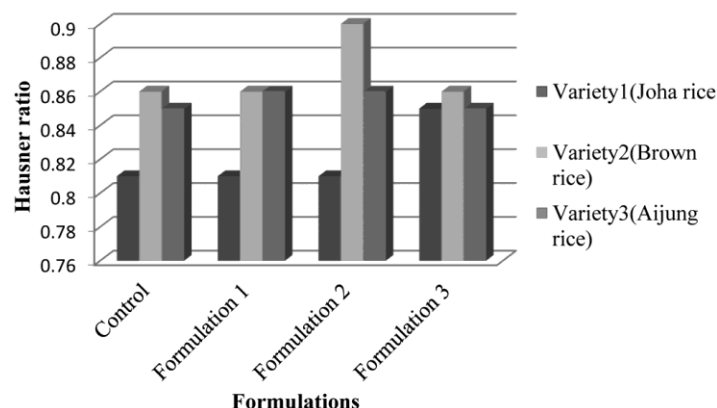
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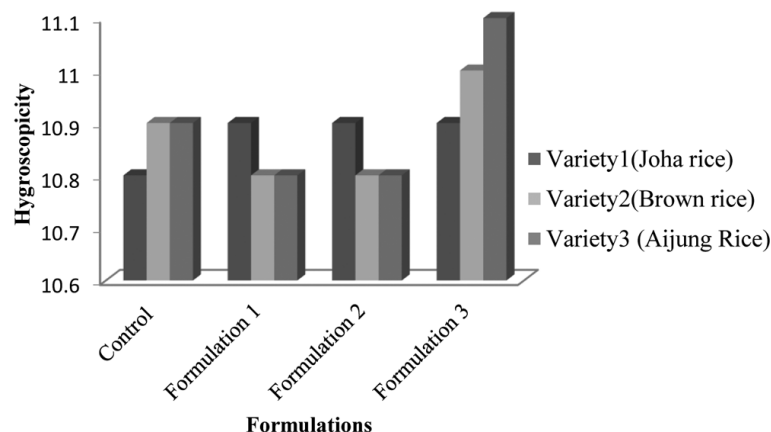
Supplementary Data



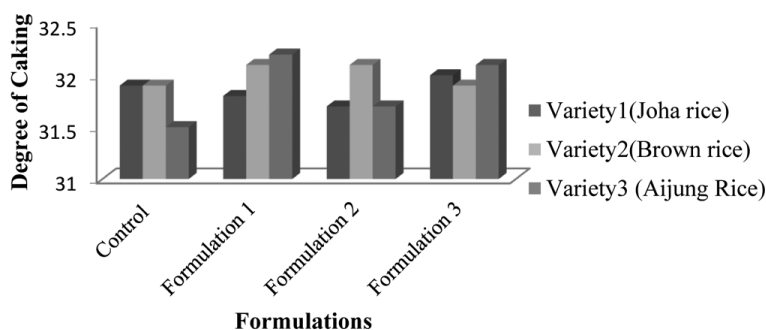
Supplementary Fig. S1 — Flowability Properties; F1 (5% *L. acidophilus*:5% *L. paracasei*), F2 (4% *L. acidophilus*:6% *L. paracasei*), F3 (6% *L. acidophilus*:4% *L. paracasei*) and Control (without probiotic culture)



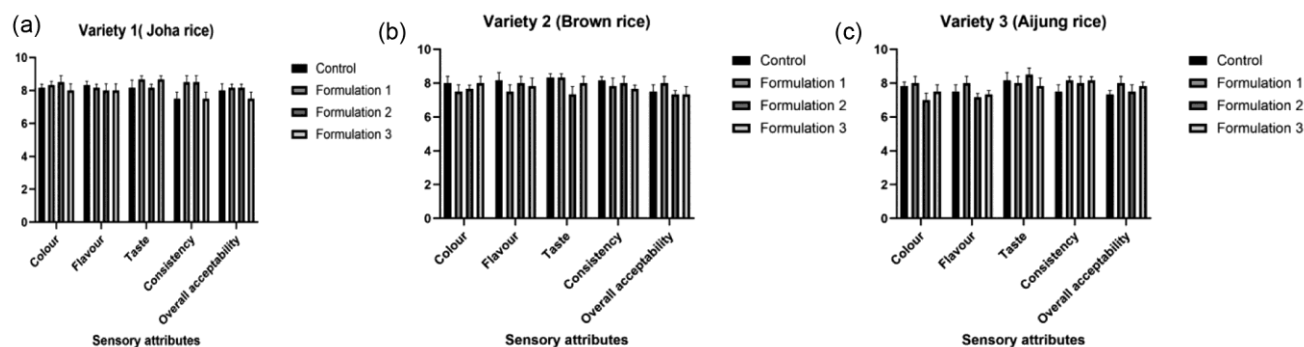
Supplementary Fig. S2 — Cohesiveness Properties; F1 (5% *L. acidophilus*:5% *L. paracasei*), F2 (4% *L. acidophilus*:6% *L. paracasei*), F3 (6% *L. acidophilus*:4% *L. paracasei*) and Control (without probiotic culture)



Supplementary Fig. S3 — Hygroscopicity of probiotic enriched fermented sour rice powder; F1 (5% *L. acidophilus*: 5% *L. paracasei*), F2 (4% *L. acidophilus*: 6% *L. paracasei*), F3 (6% *L. acidophilus*: 4% *L. paracasei*) and Control (without probiotic culture)



Supplementary Fig. S4 — Degree of caking of probiotic enriched fermented sour rice powder; F1 (5% *L. acidophilus*: 5% *L. paracasei*), F2 (4% *L. acidophilus*: 6% *L. paracasei*), F3 (6% *L. acidophilus*: 4% *L. paracasei*) and Control (without probiotic culture)



Supplementary Fig. S5 — Sensory evaluation of fermented sour rice powder of three rice varieties (a) Variety 1 (Joha rice) (b) Variety 2 (Brown rice) (c) Variety 3 (Aijung rice)

Note: n= 20 semi-trained panelists; F1 (5% *L. acidophilus*: 5% *L. paracasei*), F2 (4% *L. acidophilus*: 6% *L. paracasei*), F3 (6% *L. acidophilus*: 4% *L. paracasei*) and Control (without probiotic culture)