Supplementary Fig. 1. Fitted plots of actomyosin-mung bean starch blend doughs
(Note: R<sub>1</sub>-R<sub>5</sub>: dough blends prepared from actomyosin and mung bean starch with mixing ratio from 9:1 to 5:5. R<sub>0</sub>: dough prepared from mung bean starch without actomyosin addition. Fitting software: Origin 2018. Corresponding fitting function of Herchel-Bulkey model: Allometric 2)

Supplementary Fig. 2. Creep-recovery curves of the six different model dough blends
(Note: R<sub>1</sub>-R<sub>5</sub>: dough blends prepared from actomyosin and mung bean starch with mixing ratio from 9:1 to 5:5. R<sub>0</sub>: dough prepared from mung bean starch without actomyosin addition)