

Supplementary material

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Germinated and non-germinated cooked whole millet (*Pennisetum glaucum* (L.) R. Br.) flours shows promising effect on protein quality, biochemical profile and intestinal health *in vivo*

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32 **Supplementary Table 1** Composition of the experimental diets.

Ingredients (g/100g)	Experimental diets			
	CC	Aproteic	NM	GM
Casein*	12.02	0.00	3.00	3.00
Germinated millet flour	0.00	0.00	0.00	55.58
Conventional millet flour	0.00	0.00	55.31	0.00
Dextrinized starch	13.20	13.20	13.20	13.20
Corn starch	45.74	57.76	7.78	8.54
Sucrose	10.00	10.00	10.00	10.00
Soybean oil	7.00	7.00	4.70	4.58
Fiber (microcrystalline cellulose)	6.99	6.99	0.96	0.05
Mineral mix	3.50	3.50	3.50	3.50
Vitamin mix	1.00	1.00	1.00	1.00
L-cystine	0.30	0.30	0.30	0.30
Choline bitartrate	0.25	0.25	0.25	0.25
Composition of diets (%)				
Carbohydrates	68.90	68.90	68.90	68.90
Proteins	9.50	9.50	9.50	9.50
Lipids	7	7	7	7
Caloric density (kcal/g)	3.8	3.9	3.7	3.6

33 Composition of the experimental diets based on the standard rodent diet (AIN-93G). CC (casein control diet); Aproteic (free
 34 protein diet); NM (non-germinated millet diet); GM (germinated millet diet). *Casein based on 79% protein content.

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40 **Supplementary Table 2** Essential amino acid profile, chemical score (score AA), and PDCAAS according to the standard FAO
 41 ¹ of the experimental diets.

Amino acids	(mg/g protein)			Standard FAO (2013)	Score AA			PDCAAS		
	CC	NM	GM		CC	NM	GM	CC	NM	GM
Tryptophan	11.54	14.24	13.71	11.00	1.36	1.68	1.61	-	-	-
Lysine	68.67	41.04	39.69	58.00	1.20	0.72	0.70	-	61.50	58.33
Histidine	29.96	27.58	26.21	21.00	1.50	1.38	1.31	-	-	-
Threonine	46.38	42.46	40.55	34.00	1.50	1.37	1.31	-	-	-
Methionine + Cysteine	21.68	79.95	73.58	25.00	0.80	2.96	2.73	76.50	-	-
Valine	65.04	59.06	57.80	35.00	1.51	1.37	1.34	-	-	-
Isoleucine	51.88	45.87	46.02	28.00	1.62	1.43	1.44	-	-	-
Leucine	104.72	105.08	103.70	66.00	1.59	1.59	1.57	-	-	-
Phenylalanine + Tyrosine	72.90	86.93	85.21	63.00	1.40	1.67	1.64	-	-	-

42 CC (diet of casein control group); NM (diet of non-germinated millet group); GM (diet of germinated millet group); Score de
 43 AA (quotient of the division between the mg of aa/g protein CC, NM or GM and the mg of aa/g protein standard FAO);
 44 Standard FAO (2013) ¹ (United Nations Food and Agriculture Organization (FAO), theoretical standard for essential amino
 45 acids for children aged 6 months to 3 years); PDCAAS (multiplication between the 1st amino acid limited and the true
 46 digestibility of experiment with rats). True Digestibility: CC = 95.27; NM = 85.42; GM = 83.77.

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58 **Reference**

