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Supporting information

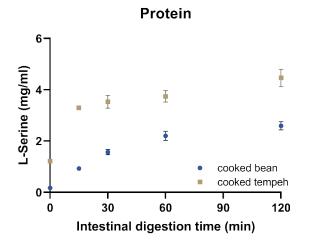


Fig. S1. Concentration of L-serine equivalents (a measure of protein hydrolysis) in the supernatant during in vitro digestion of cooked Jack bean and Jack bean tempeh (N=3, Mean with error bars that indicate standard deviations).

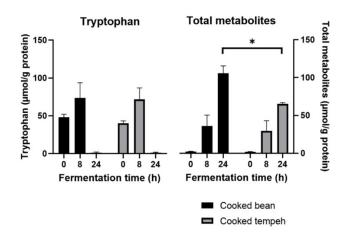


Fig. S2. Tryptophan and total Tryptophan metabolites produced per g protein of cooked bean and cooked tempeh during in vitro colonic fermentation. An asterisk symbol indicates a significant difference (p<0.05). (N=3, Mean with error bars that indicate standard error of the mean)

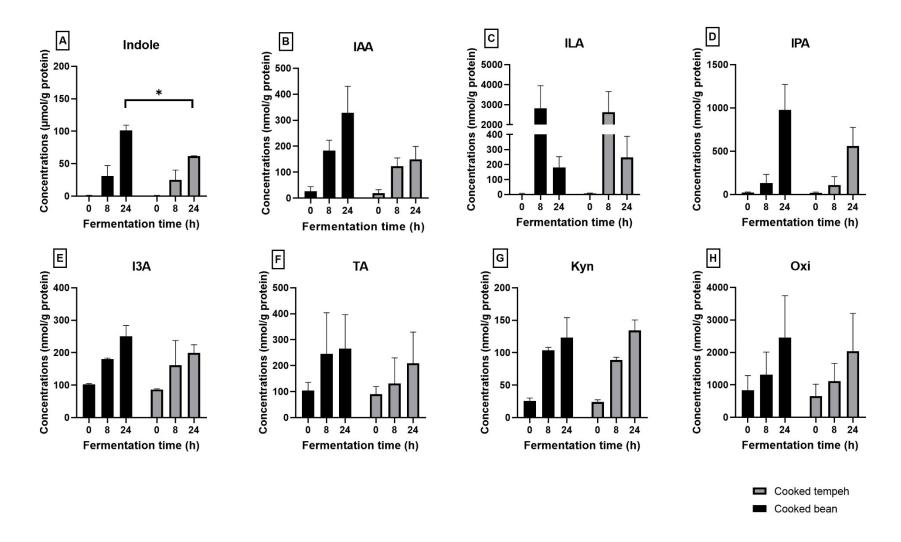


Fig. S3. Tryptophan metabolites produced per g protein of cooked bean and cooked tempeh during in vitro colonic fermentation of cooked jack beans and cooked Jack bean tempeh. An asterisk symbol indicates a significant difference. (N=3, Mean with error bars that indicate standard error of the mean) IAA: Indole-3-acetic acid, ILA: Indole-3-lactic acid, IPA: 3-indolepropionic acid, I3A: Indole-3-aldehyde, TA: tryptamine, Kyn: Kynurenine, Oxi: Oxindole.

Table S1. Starch digestibility of cooked bean and cooked tempeh as expressed as g digested
starch/100 g starch (N=3, Mean ± standard deviations)

Intestinal phase	g digested starch/100 g starch	
(min)	Cooked bean	Cooked tempeh
0	0.0±0.1	0.9±0.1*
15	32.2±1.0	32.7±2.0
30	35.4±1.5	33.3±1.7
60	46.2±3.0	35.1±2.0*
120	48.9±1.7	35.8±2.0*

Asterisk symbol indicates a significant difference between cooked bean and cooked tempeh.

Table S2. SCFAs produced by cooked bean and cooked tempeh during colonic fermentation after normalization with blank samples (N=3, Mean \pm standard error of the mean)

SCFAs	Time (h)	Cooked bean	Cooked tempeh
SCIAS	Time (ii)	(mmol/g DM)	(mmol/g DM)
Acetate	8	$0.328 {\pm} 0.020$	$0.347{\pm}0.088$
	24	0.490 ± 0.175	$0.463 {\pm} 0.090$
Propionate	8	0.148 ± 0.028	0.211±0.023
	24	0.216±0.037	0.342±0.052*
Butyrate	8	-0.005 ± 0.004	-0.013±0.028
	24	0.041 ± 0.051	-0.006±0.039
Valerate	8	-0.019±0.010	-0.021±0.020
	24	-0.024±0.021	-0.046±0.030
Isobutyrate	8	$0.000 {\pm} 0.000$	0.000 ± 0.001
	24	-0.037±0.013	-0.039±0.015
Isovalerate	8	0.000 ± 0.001	-0.001±0.003
	24	-0.034±0.006	-0.039±0.013
Total	8	0.451 ± 0.049	0.524±0.119
SCFAs	24	0.650±0.251	0.676±0.153

Asterisk symbol indicates a significant difference between cooked bean and cooked tempeh.

Table S3. Tryptophan, glutamate, and GABA content in dry bean flour (N=3, Mean \pm standard deviations)

Amino	Cooked bean	Cooked tempeh
acids	(mg/g dry flour)	(mg/g dry flour)
Tryptophan	0.02 ± 0.00	8.12 ± 0.09
Glutamate	0.92 ± 0.03	18.56 ± 0.20
GABA	1.10 ± 0.06	8.06 ± 0.02

Trp	%abundance	
metabolites	CB	CT
Indole	95.7	94.6
IAA	0.3	0.2
ILA	0.2	0.4
IPA	0.9	0.9
I3A	0.2	0.3
ТА	0.3	0.3
Kyn	0.1	0.2
Oxi	2.3	3.1

Table S4. %abundance of Tryptophan metabolites