Supporting information for

Heating Reduces Proso Millet Protein Digestibility via Formation of Hydrophobic Aggregates

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Amino acid composition of different samples (g/kg).

Amino Acid	Proso millet	Proso millet protein	Sorghum	Wheat
His	1.85	11.03	2.87	1.70
Ser	2.54	26.60	6.51	4.10
Arg	6.19	12.11	4.72	3.54
Gly	3.74	8.16	5.28	2.89
Asp	2.57	28.48	7.08	8.89
Glu	27.10	102.04	64.99	22.82
Thr	3.49	13.66	4.05	3.27
Ala	13.33	55.79	4.76	9.61
Pro	8.70	38.17	19.90	8.17
Lys	1.71	3.97	4.05	3.23
Tyr	1.42	13.05	0.04	1.31
Val	6.38	27.32	6.86	5.39
Ile	5.02	23.19	6.07	4.31
Leu	15.11	65.74	11.28	12.63
Phe	8.03	32.87	7.23	4.76
CysA	1.85	11.03	3.48	1.58
MetSO2	3.07	14.71	2.56	1.63
% hydrophobic amino acids	50.5	51.9	37.8	39.2

Total extractable phenolics in different grains (mean ± standard deviation, n=3).

Sample	Total extractable phenolics (mg of gallic acid eq/g)
Proso millet flour, dehulled	0.28 ± 0.02
Whole proso flour	0.44 ± 0.01
Wheat flour	0.54 ± 0.01
Whole wheat flour	1.034 ± 0.02
Sorghum flour, pearled	1.076 ± 0.02