Sprouting of Sorghum (*Sorghum bicolor* [L.] Moench): Effect of Drying Treatment on Protein and Starch Features

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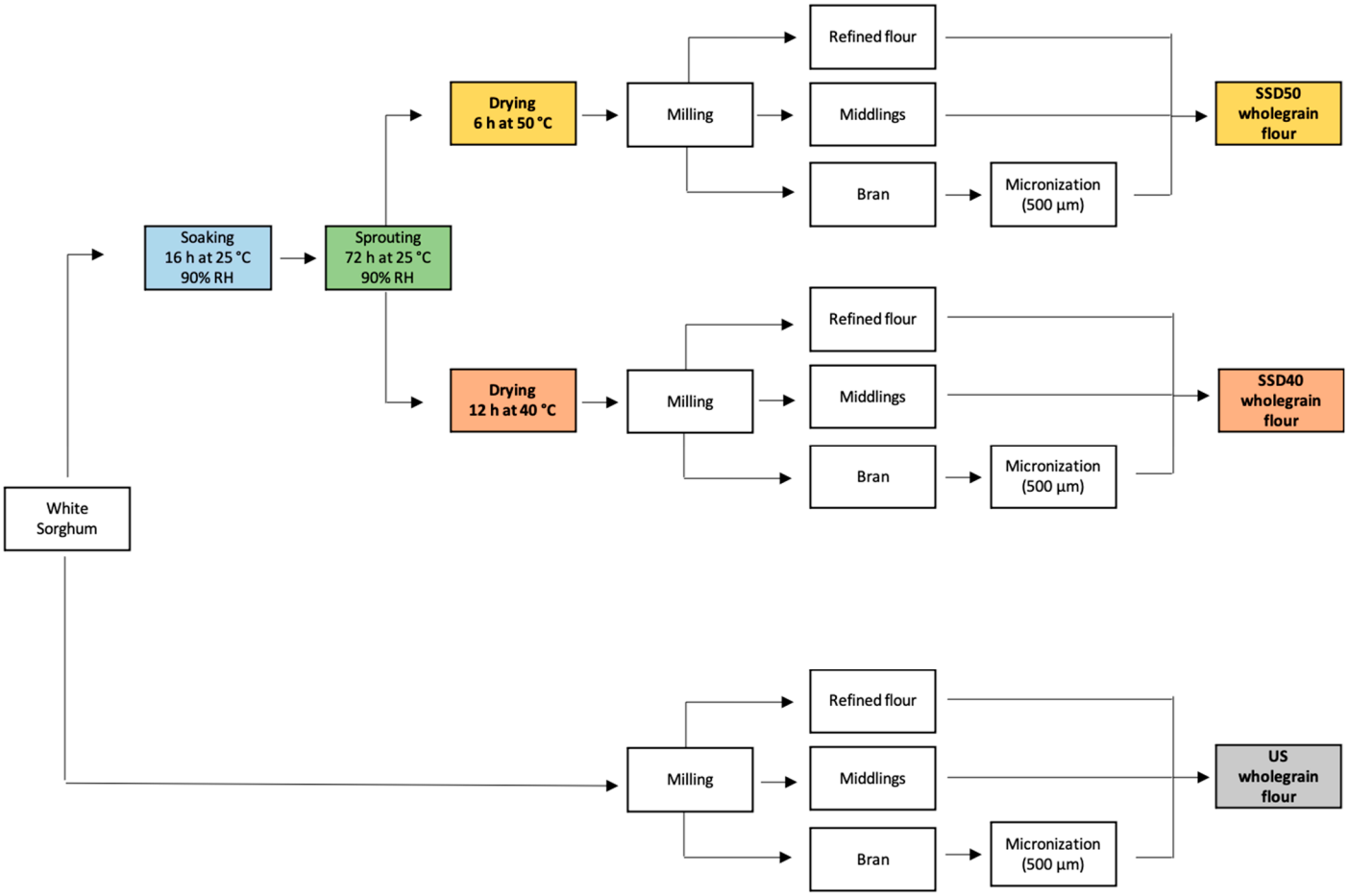

Figure S1. Schematic representation of sample preparation.

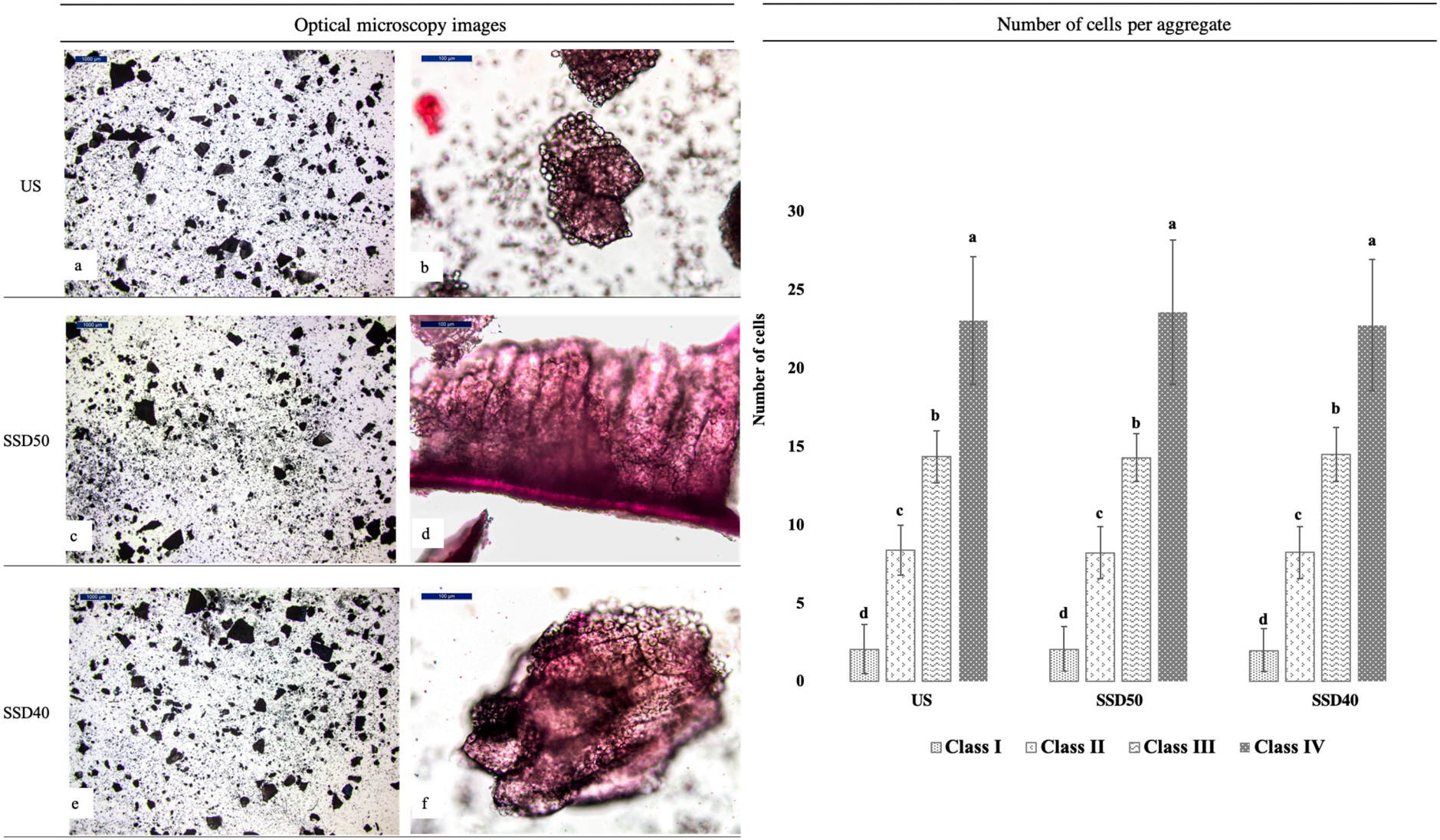

Figure S2. On the left, morphological observations of sorghum flours acquired with optical microscopy. Cell aggregates morphology (a, c, e; magnified 1.25x) and cells morphology (b, d, f; magnified 20x) in US, SSD50 and SSD40. On the right, number of cells per aggregate. For each sample, different letters mean statistically significant differences among the dimensional classes (one-way ANOVA and Duncan post-hoc) ($p < 0.05$). US, unsprouted sorghum flour; SSD50, flour from sprouted sorghum dried at 50 °C for 6 h; SSD40, flour from sprouted sorghum dried at 40 °C for 12 h.

Table S1. Thermal properties of unsprouted and sprouted sorghum flours.

	Starch gelatinization peak				Amylose – lipid complex peak			
	T_{on} (C°)	T_p (C°)	T_{off} (C°)	ΔH (J g^{-1})	T_{on} (C°)	T_p (C°)	T_{off} (C°)	ΔH (J g^{-1})
US	57.53 ± 0.72b	76.65 ± 0.1	91.3 ± 0.22a	2.3 ± 0.13a	94.92 ± 0.71	100.91 ± 0.02a	108 ± 0.28	0.23 ± 0.02b
SSD50	68.68 ± 0.55a	77.14 ± 0.29	85.97 ± 1.34b	1.64 ± 0.01b	95.95 ± 0.36	100.42 ± 0.78a	106.57 ± 0.48	0.22 ± 0.01b
SSD40	68.23 ± 0.18a	76.97 ± 0.16	86.12 ± 0.9b	1.63 ± 0.31b	93.7 ± 1.34	98.67 ± 4.65a	107.52 ± 0.93	0.33 ± 0.01a

Values are expressed as mean ± SD (n=3). US, unsprouted sorghum flour; SSD50, flour from sprouted sorghum dried at 50 °C for 6 h; SSD40, flour from sprouted sorghum dried at 40 °C for 12 h; To, onset temperature; Tp, peak temperature; Toff, offset temperature; ΔH, gelatinization enthalpy.