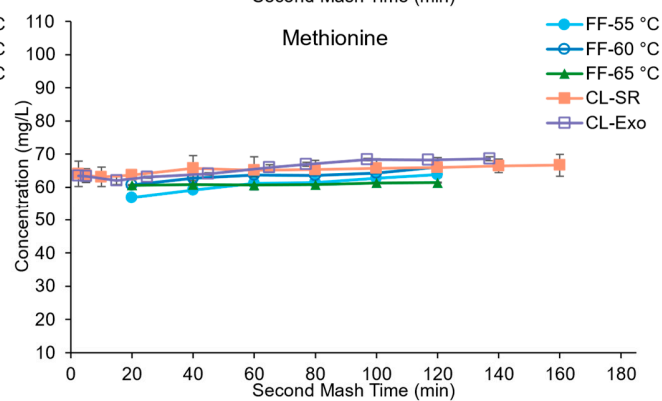
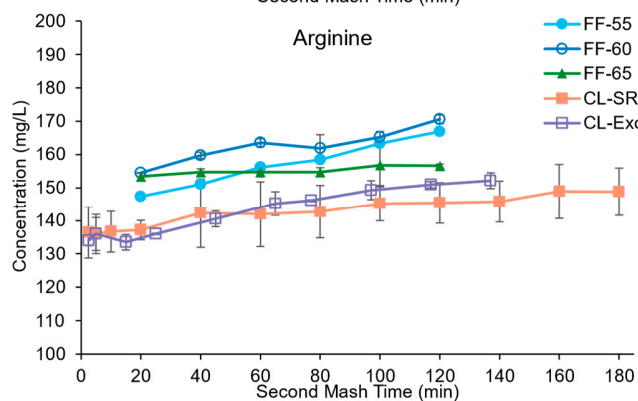
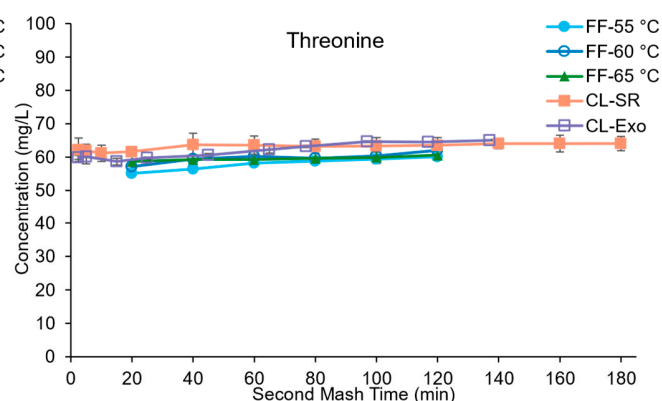
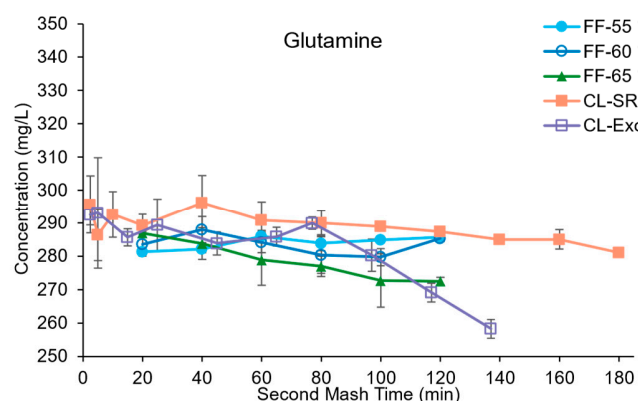
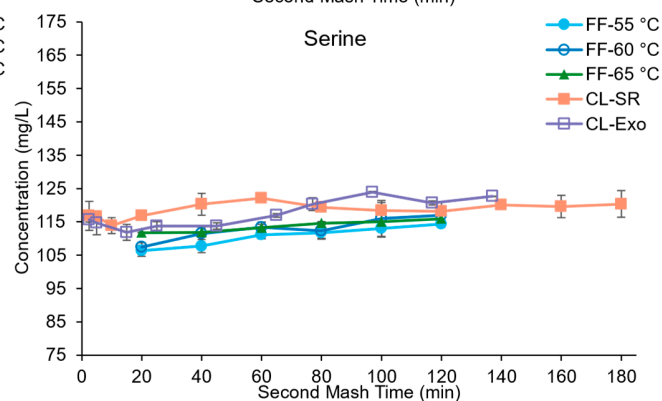
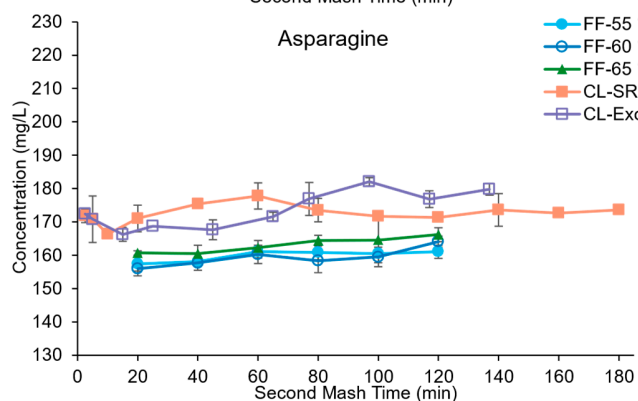
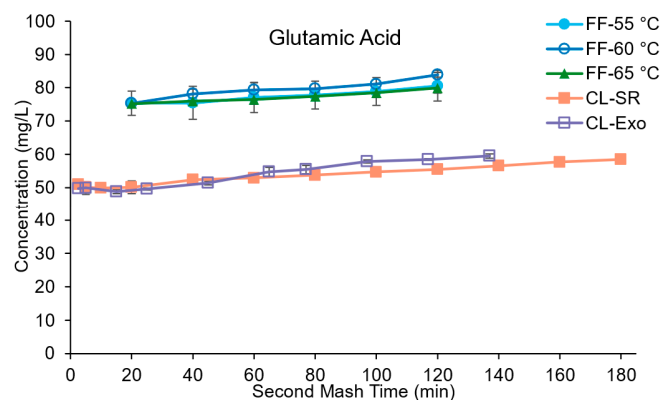
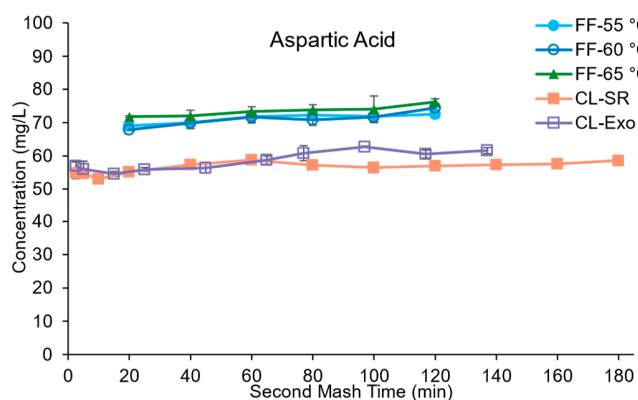


Figure S1: Sum of usable amino acids by utilization group (A) and proline and GABA concentrations (B) of the samples collected at the end of the enzyme extraction phase of each respective mashing experiment. FF-55 °C through FF-65 °C were samples from the first batch of millet malt, while the remainder were from the second batch of millet malt.



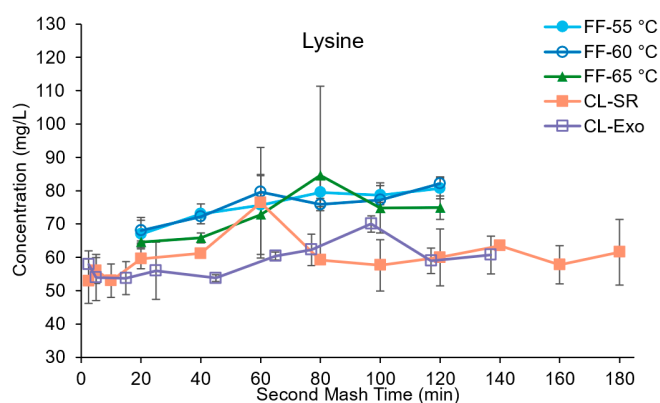


Figure S2: Time-dependent amino acid concentration of each Group A amino acid. Amino acid concentrations were analyzed as described in section 2.6.

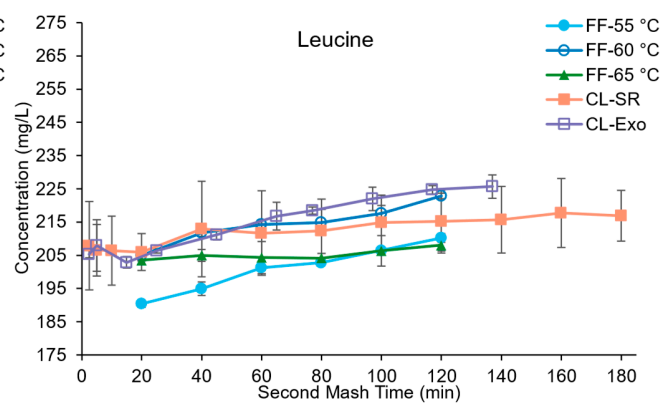
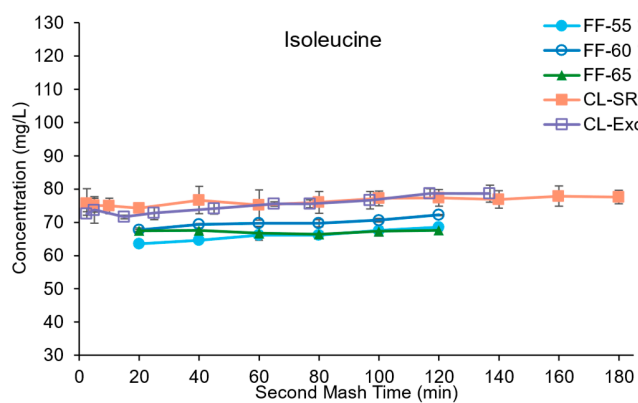
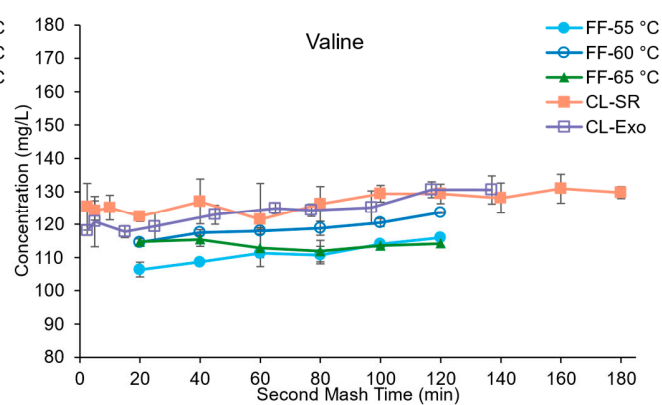
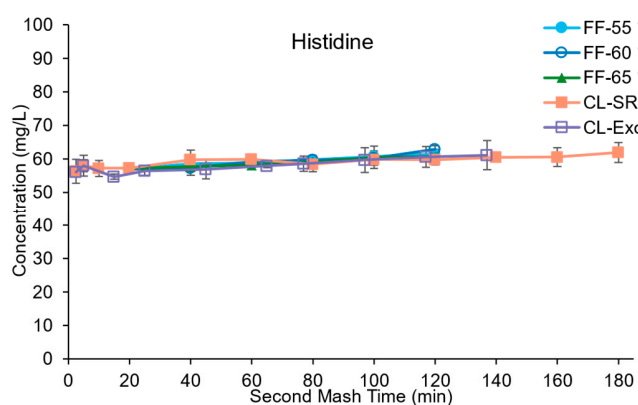


Figure S3: Time-dependent amino acid concentration of each Group B amino acid. Amino acid concentrations were analyzed as described in section 2.6.

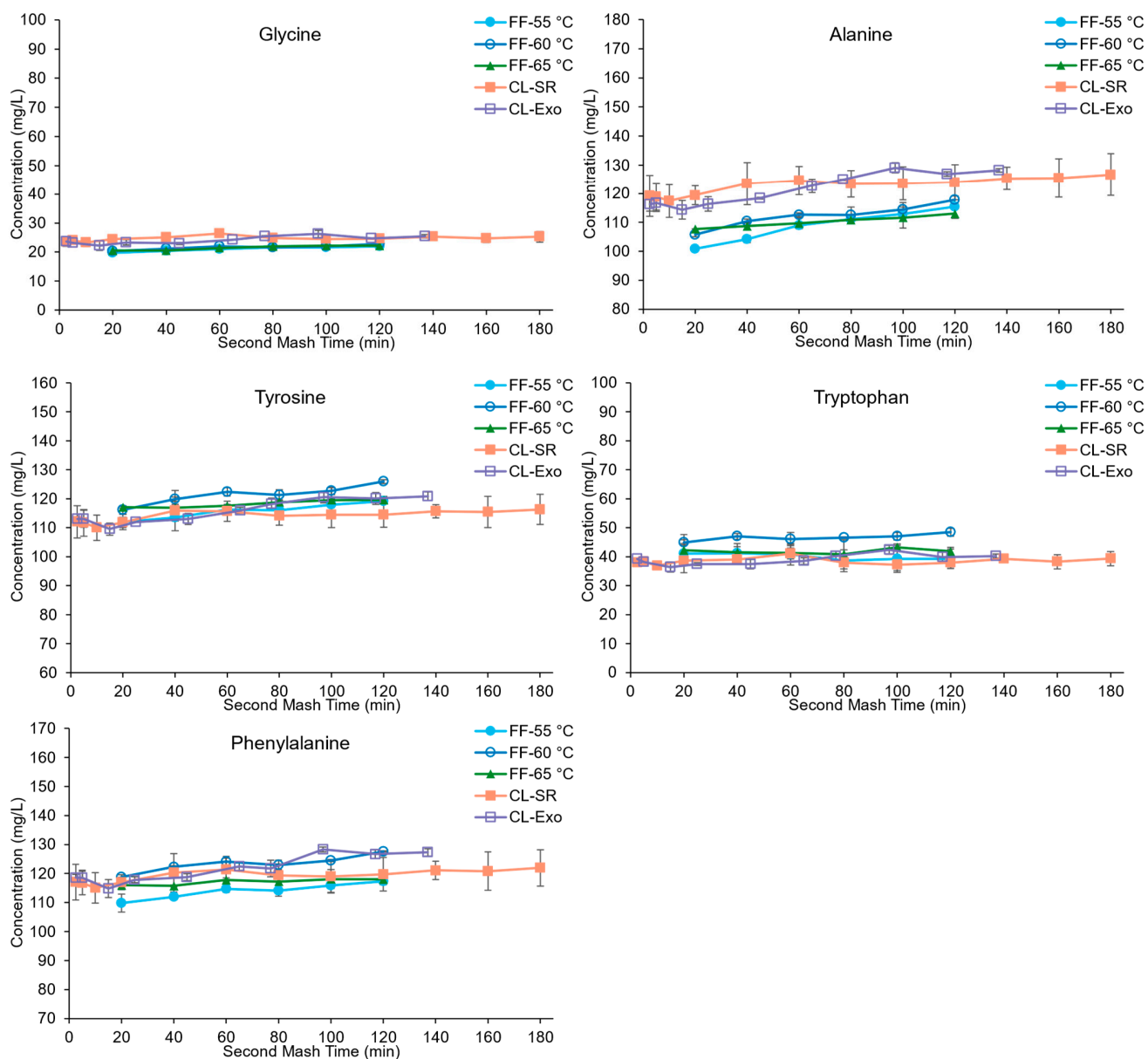


Figure S4: Time-dependent amino acid concentration of each Group C amino acid. Amino acid concentrations were analyzed as described in section 2.6.

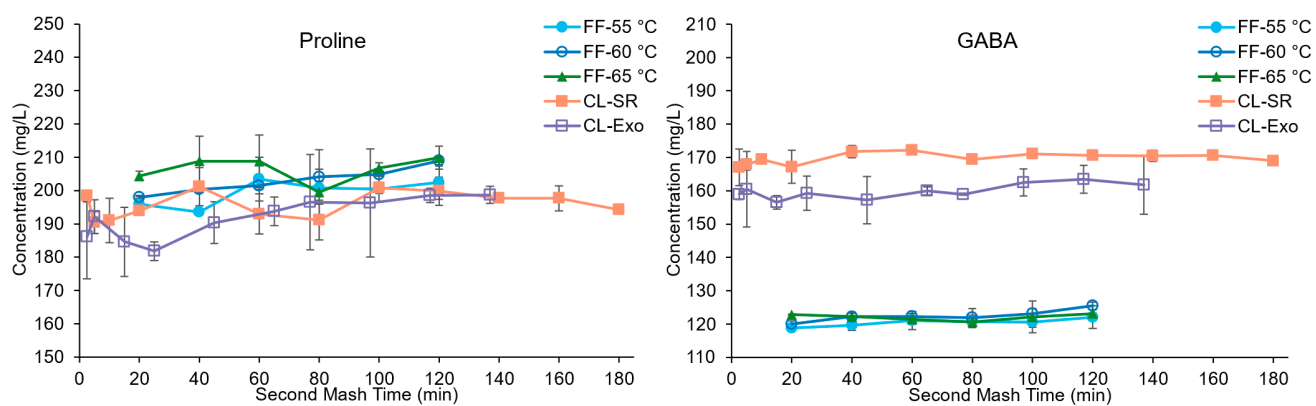


Figure S5: Time-dependent amino acid concentration of proline (Group D) and γ -aminobutyric acid (GABA). Amino acid concentrations were analyzed as described in section 2.6.