

**Table S1.** Physical and nutraceutical characteristics of hot and cold wheat beverages.

Characteristics		Hot beverages			Cold beverages		
		HB_1	HB_2	HB_3	CB_1	CB_2	CB_3
Physical characteristics	Solid content (%)	0.11±0.004 <sup>b</sup>	0.17±0.016 <sup>a</sup>	0.16±0.003 <sup>a</sup>	0.06±0.002 <sup>c</sup>	0.11±0.002 <sup>B</sup>	0.14±0.002 <sup>A</sup>
	Yield (%)	0.11±0.013 <sup>b</sup>	0.23±0.011 <sup>a</sup>	0.22±0.005 <sup>a</sup>	0.09±0.011 <sup>B</sup>	0.20±0.025 <sup>A</sup>	0.24±0.024 <sup>A</sup>
Color characteristics	L*	90.86±0.09 <sup>a</sup>	87.95±0.64 <sup>b</sup>	87.18±1.27 <sup>b</sup>	90.21±0.01 <sup>A</sup>	85.99±0.09 <sup>B</sup>	85.08±0.01 <sup>C</sup>
	a*	-0.78±0.01 <sup>c</sup>	-0.66±0.04 <sup>b</sup>	-0.49±0.06 <sup>a</sup>	-1.16±0.01 <sup>C</sup>	-0.58±0.01 <sup>B</sup>	-0.05±0.01 <sup>A</sup>
	b*	6.79±0.31 <sup>b</sup>	11.18±1.26 <sup>a</sup>	10.76±1.38 <sup>a</sup>	14.45±0.02 <sup>C</sup>	26.58±0.03 <sup>B</sup>	29.71±0.04 <sup>A</sup>
	ΔE	11.43±0.25 <sup>b</sup>	16.48±1.31 <sup>a</sup>	16.76±1.84 <sup>a</sup>	17.51±0.02 <sup>C</sup>	30.06±0.06 <sup>B</sup>	33.26±0.03 <sup>A</sup>
	BI	0.08±0.01 <sup>b</sup>	0.12±0.01 <sup>a</sup>	0.11±0.00 <sup>a</sup>	0.21±0.00 <sup>C</sup>	0.36±0.00 <sup>B</sup>	0.46±0.00 <sup>A</sup>
Bioactive components	TFC (μg CE/100 mL)	3.87±0.30 <sup>c</sup>	11.52±0.58 <sup>a</sup>	8.60±0.60 <sup>b</sup>	10.86±0.47 <sup>B</sup>	25.34±1.39 <sup>A</sup>	32.31±1.13 <sup>A</sup>
	TPC (μg GAE/100 mL)	28.05±3.03 <sup>b</sup>	71.23±11.06 <sup>a</sup>	54.47±9.39 <sup>a</sup>	58.25±4.43 <sup>C</sup>	160.42±19.10 <sup>B</sup>	202.37±20.94 <sup>A</sup>
Antioxidant properties	DPPH (μM TE/100 mL)	6.15±1.70 <sup>c</sup>	20.39±1.39 <sup>a</sup>	13.12±1.08 <sup>b</sup>	19.56±0.87 <sup>C</sup>	47.25±0.62 <sup>B</sup>	68.43±3.41 <sup>A</sup>
	TEAC (mM TE/100 mL)	11.41±0.96 <sup>c</sup>	31.77±1.96 <sup>a</sup>	23.94±1.29 <sup>b</sup>	34.15±1.54 <sup>C</sup>	86.12±4.50 <sup>B</sup>	126.66±4.00 <sup>A</sup>

TFC, total flavonoid content; TPC, total phenolic content; DPPH, radical scavenging activity; TEAC, trolox equivalent antioxidant capacity; L\*, lightness; a\*, redness; b\*, yellowness; HB\_1, hot beverage 0.8 g/100 mL; HB\_2, hot beverage 2 g/100 mL; HB\_3, hot beverage 4 g/100 mL; CB\_1, cold beverage 25 g/L; CB\_2, cold beverage 50 g/L; CB\_3, cold beverage 75 g/L; CE, catechin equivalent, GAE, gallic acid equivalent; TE, trolox equivalent. The different small letters indicate significant difference between hot beverages and the different capital letters indicates significant difference between cold beverages ( $p < 0.05$ ).

**Table S2.** Taste properties of germinated wheat beverages (GWB) by e-tongue.

Taste properties	Hot-brewed beverages			Cold-brewed beverages		
	HB_1	HB_2	HB_3	CB_1	CB_2	CB_3
SRS_Sourness	5.87±0.05 <sup>c</sup>	4.23±0.05 <sup>b</sup>	6.10±0.08 <sup>a</sup>	3.07±0.12 <sup>C</sup>	7.67±0.05 <sup>B</sup>	9.03±0.05 <sup>A</sup>
STS_Saltiness	6.47±0.05 <sup>b</sup>	8.00±0.08 <sup>b</sup>	6.30±0.08 <sup>a</sup>	8.37±0.05 <sup>A</sup>	4.27±0.05 <sup>B</sup>	2.67±0.05 <sup>C</sup>
UMS_Umami	3.77±0.19 <sup>c</sup>	4.17±0.09 <sup>b</sup>	4.53±0.05 <sup>a</sup>	6.47±0.05 <sup>C</sup>	8.07±0.05 <sup>B</sup>	9.00±0.00 <sup>A</sup>
SWS_Sweetness	3.90±1.28 <sup>b</sup>	6.90±0.86 <sup>a</sup>	6.80±0.37 <sup>a</sup>	9.10±0.28 <sup>A</sup>	5.23±0.66 <sup>B</sup>	4.03±1.07 <sup>B</sup>
BRS_Bitterness	6.43±0.19 <sup>b</sup>	7.83±0.05 <sup>a</sup>	6.27±0.05 <sup>b</sup>	8.43±0.17 <sup>A</sup>	4.47±0.05 <sup>B</sup>	2.53±0.05 <sup>C</sup>

HB\_1, hot beverage 0.8 g/100 mL; HB\_2, hot beverage 2 g/100 mL; HB\_3, hot beverage 4 g/100 mL; CB\_1, cold beverage 25 g/L; CB\_2, cold beverage 50 g/L; CB\_3, cold beverage 75 g/L. Values are expressed means of three replications ± SD. The different small letters indicate significant difference between hot beverages and the different capital letters indicates significant difference between cold beverages ( $p < 0.05$ ).