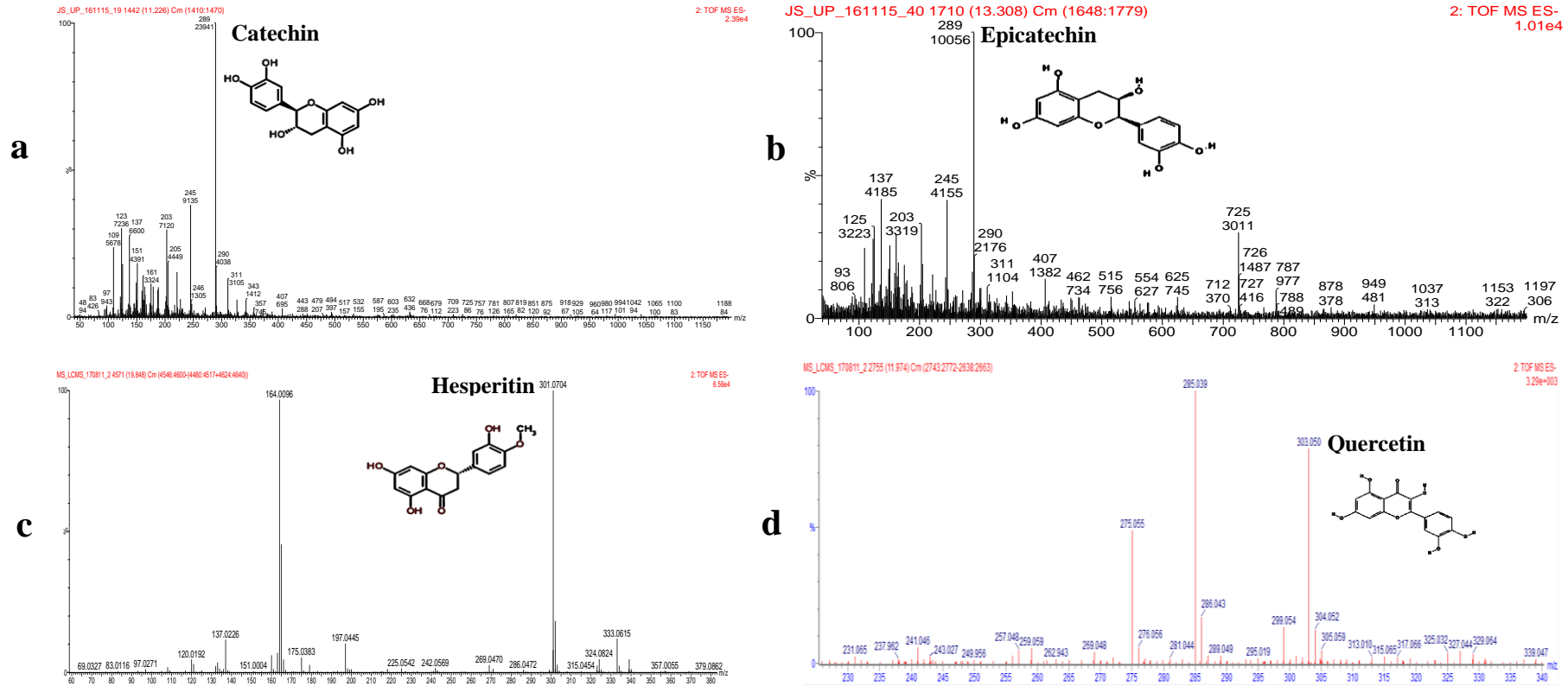


Fig. 1. MS/MS-fragments of identified phenolic compounds in the finger millet and sorghum malt. a) catechin, b) epicatechin, c) hesperitin, d) quercetin, e) proanthocyanidin A1/ A2, f) protocatechuic acid, g) taxifolin.



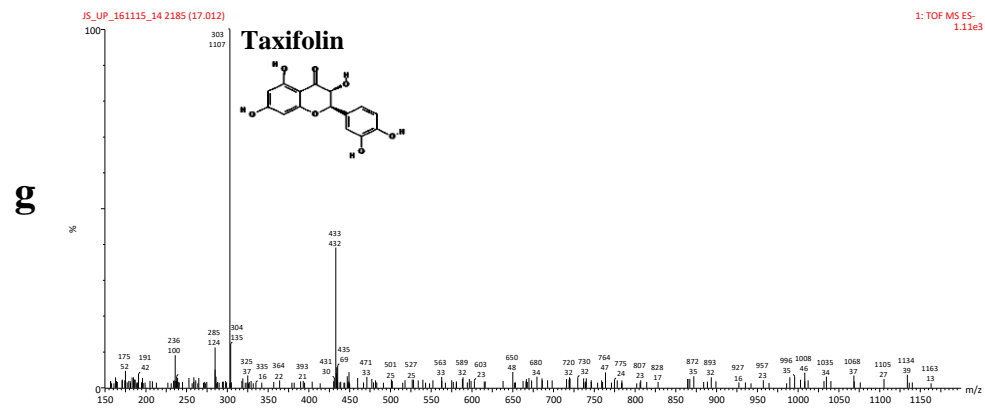
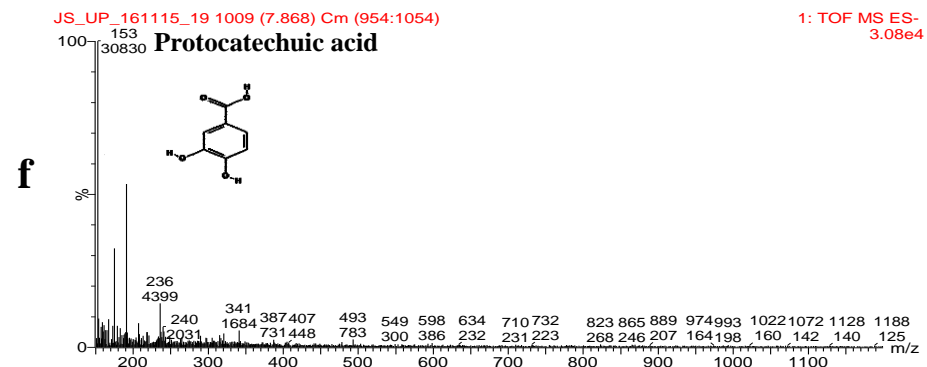
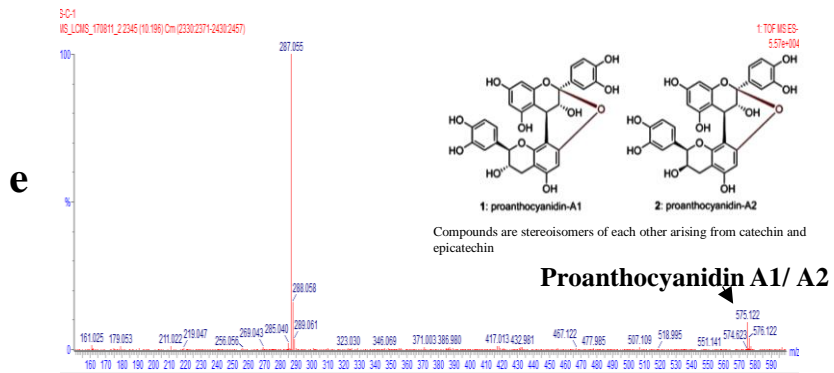
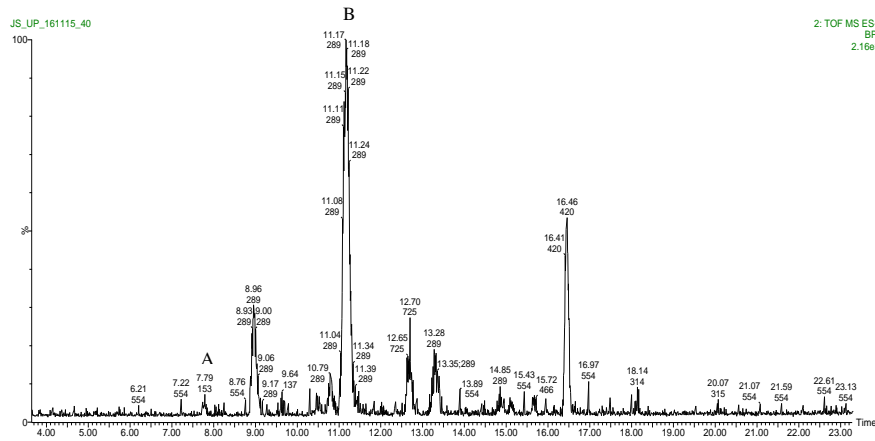
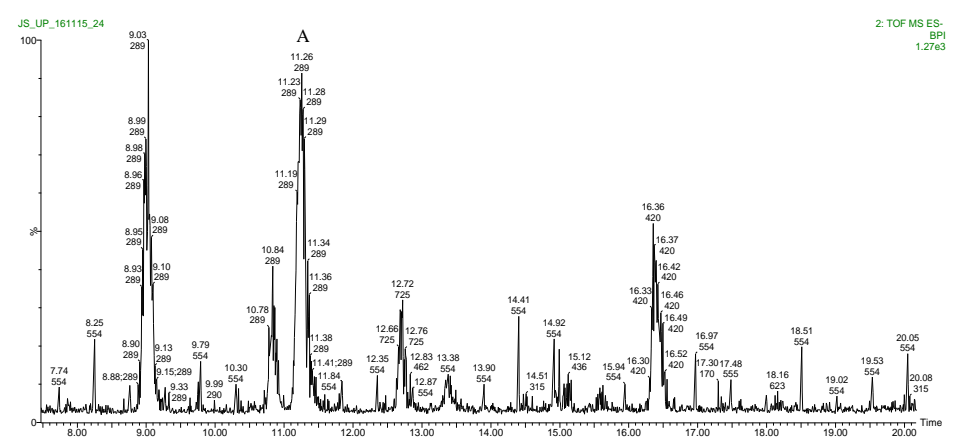


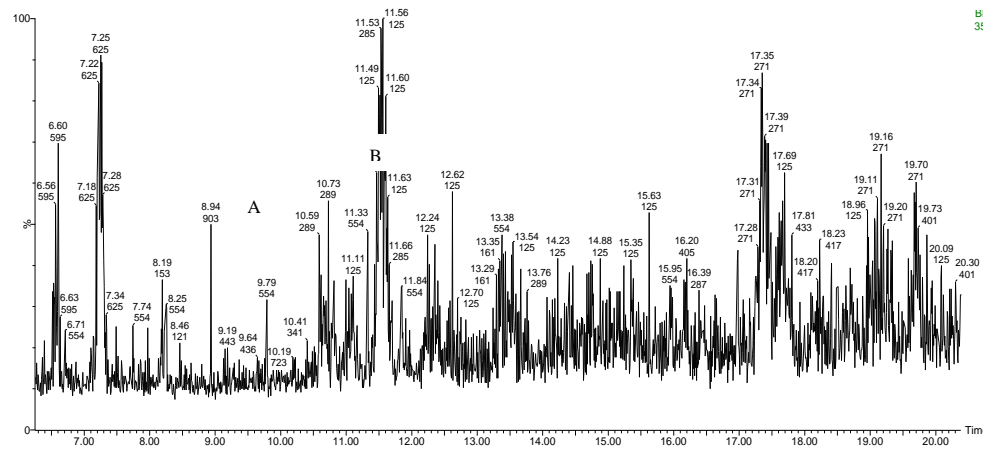
Fig. 2. Ultra-performance liquid chromatography mass spectrometer of the unmalted cereal grains. a) brown finger millet, b) dark brown finger millet, and c) sorghum.



a. Brown finger millet



b. Dark brown finger millet



c. Sorghum