Article

Effect of Different Processing Methods on the Accumulation of the Phenolic compounds and Antioxidant Profile of Broomcorn Millet (*Panicum miliaceum* L.) Flour

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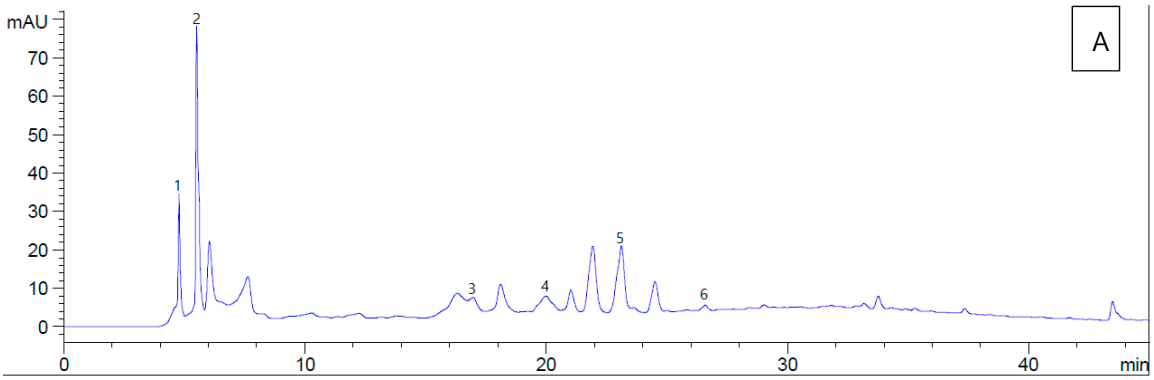

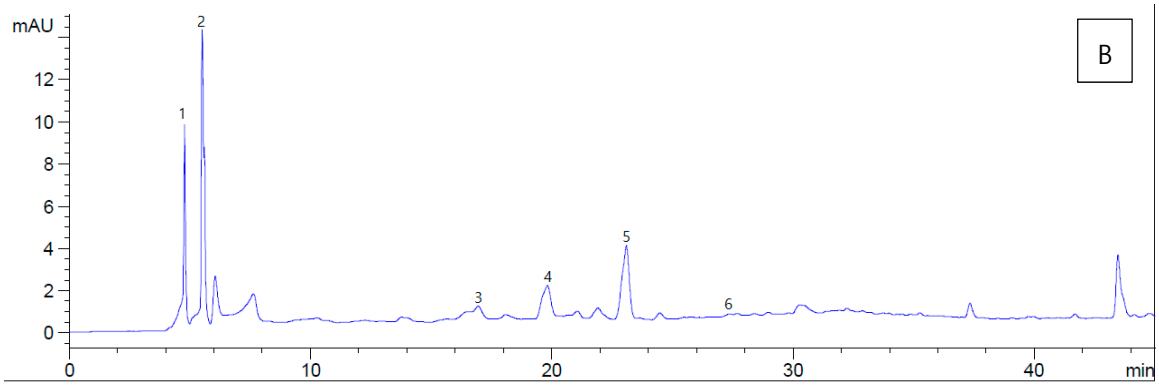
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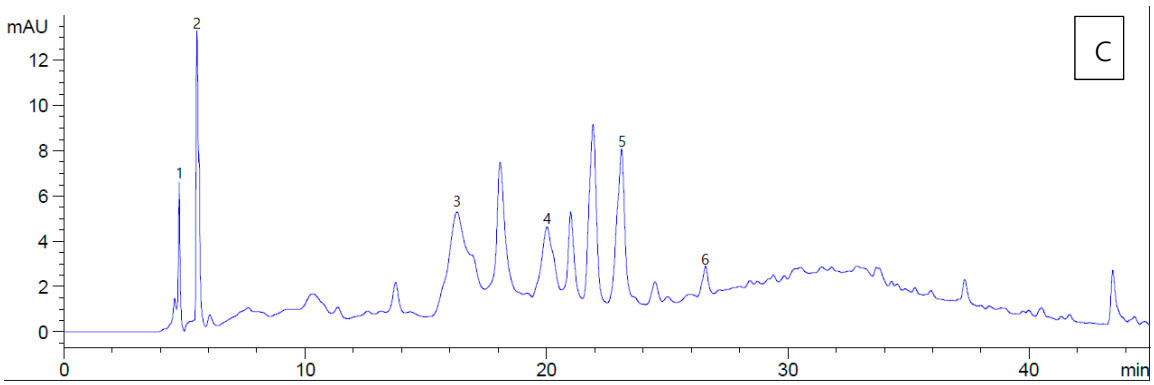
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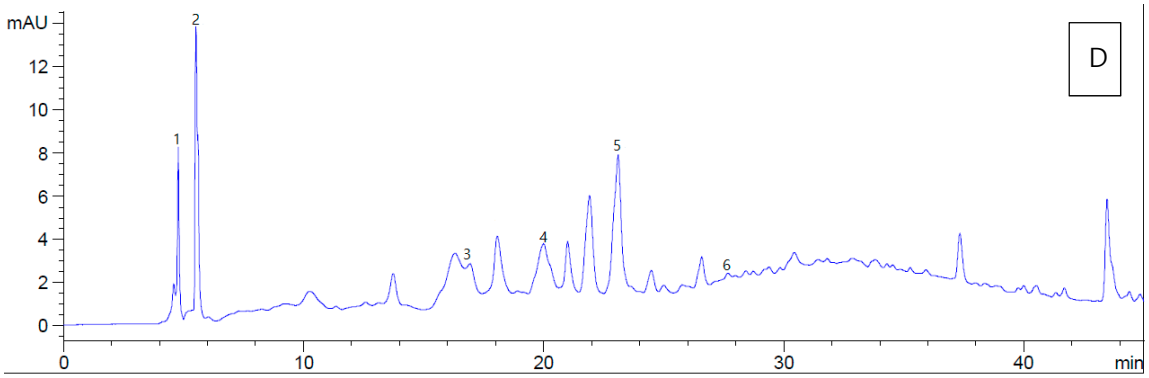
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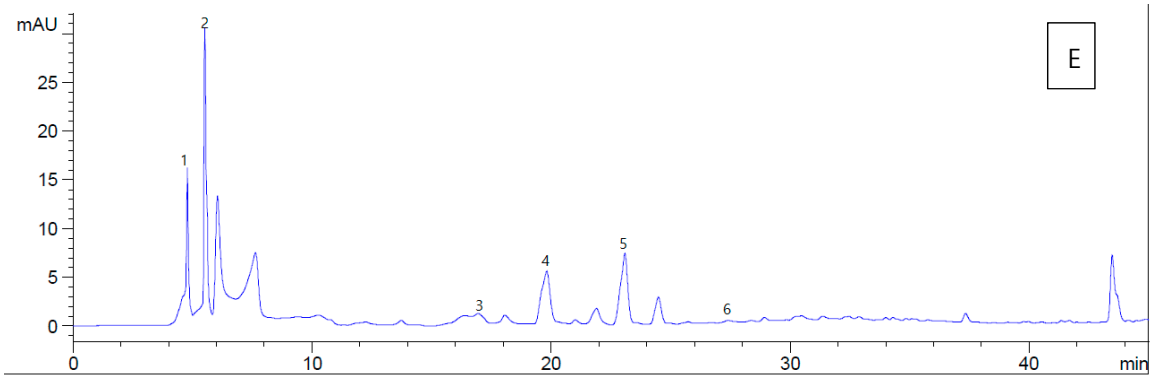
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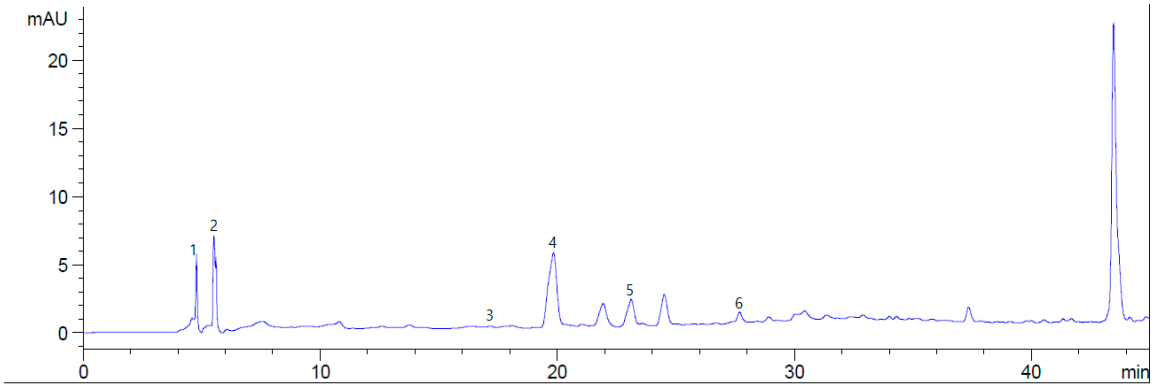
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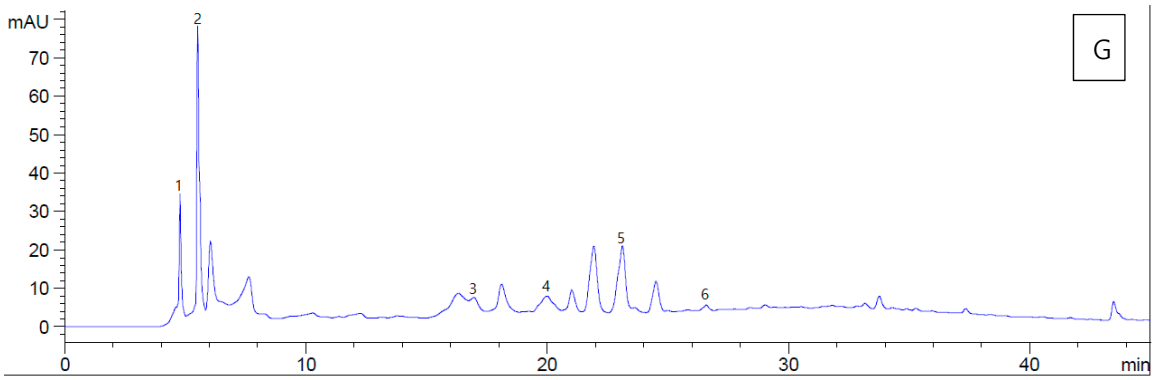
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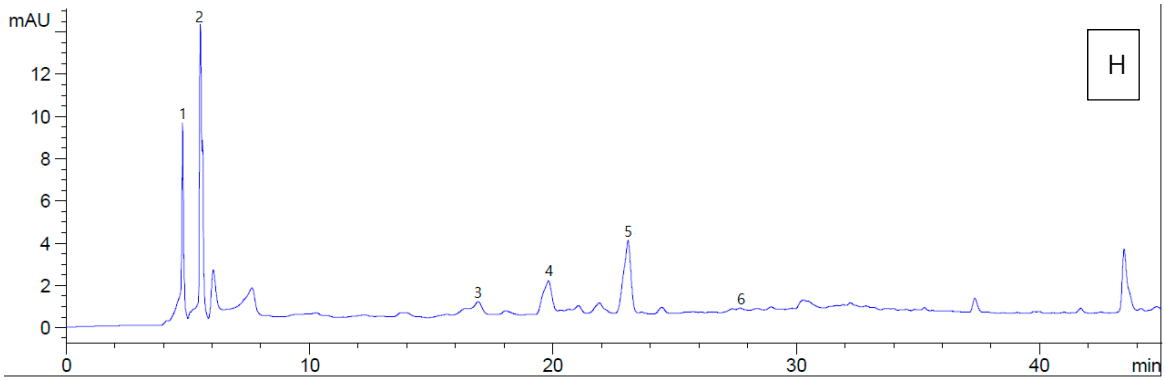
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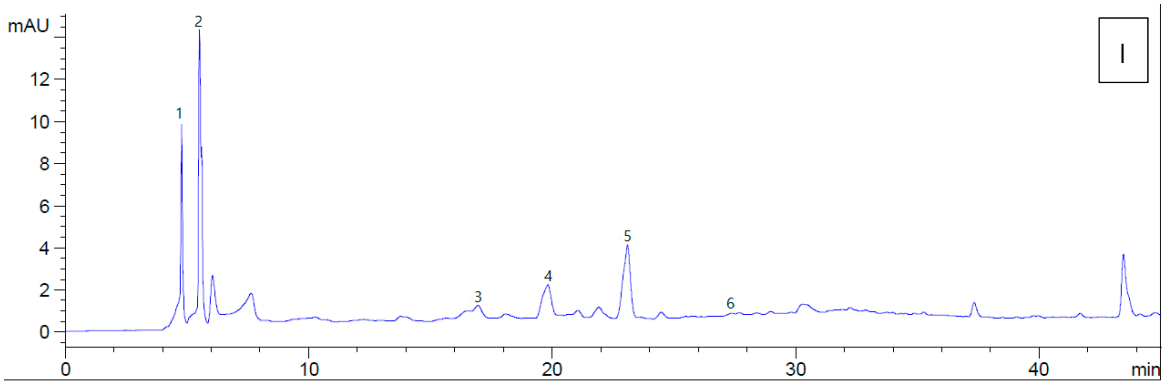
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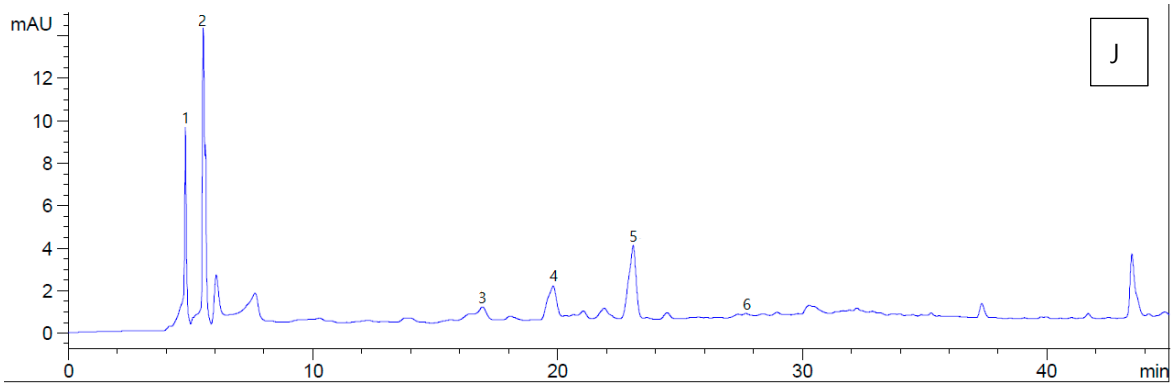

Figure S 1. HPLC chromatograms. 1. Gallic acid 2. Catechin 3. 4-hydroxy benzoic acid 4. Syringic acid 5.Ferulic acid 6.Sinapic acid

A. Control whole B. Control dehulled C. Roasting whole D. Roasting dehulled E. Steaming whole F. Steaming dehulled G.Puffing whole H. Puffing dehulled I. Extrusion whole J. Extrusion dehulled

Note: The wavelengths of the absorption spectrum (lambda max) were set at 254 nm, 280 nm, and 320 nm for the phenolic acid and catechin analysis. However, most of the peaks were found well separated and sharp at 320 nm wavelength. Therefore, the chromatograms produced at 320 nm were considered for quantitative calculations.