Electronic Supplementary Information

Pearl millet (*Pennisetum glaucum*) couscous breaks down faster than wheat couscous in the Human Gastric Simulator, though has slower starch hydrolysis

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Table S1. Percent starch hydrolysis (%) of digesta withdrawn from the HGS at different time points and for different types of couscous (not expressed per unit area). All values are means of multiple runs in the HGS (n = 3 runs, except for millet small which was n = 4) ± standard deviation. Values in each column that do not share a letter (abc) represent significant differences ($p < 0.05$) within a certain type of couscous across different digestion times. Values in each row that do not share a letter (zyx) represent significant differences ($p < 0.05$) within a certain timepoint across different types of couscous. If no letter is shown, there were no statistically significant differences.

	Percent starch hydrolysis (%) in HGS				
Digestion time (min)	**Wheat small**	**Wheat commercial**	**Millet small**	**Millet large**	**Millet commercial**
30	1.80 ± 0.11^{d}	1.64 ± 0.11^{d}	1.68 ± 0.01^{c}	1.75 ± 0.35^{e}	1.73 ± 0.06^{d}
60	2.39 ± 0.07^{d}	2.01 ± 0.34^{cd}	1.86 ± 0.22^{c}	1.87 ± 0.15^{de}	2.30 ± 0.12^{d}
90	3.00 ± 0.17^{cd}	3.10 ± 0.57^{bc}	2.22 ± 0.07^{c}	2.41 ± 0.25^{de}	2.78 ± 0.06^{cd}
120	3.94 ± 0.31^{bc}	3.62 ± 0.18^{ab}	2.69 ± 0.11^{bc}	3.01 ± 0.05^{cd}	3.74 ± 0.06^{bc}
150	4.44 ± 0.28^{abc}	4.55 ± 0.33^{a}	3.79 ± 0.60^{ab}	4.47 ± 0.45^{ab}	4.77 ± 0.18^{ab}
180	5.63 ± 0.00^{ab,zy}	4.74 ± 0.34^{a,zy}	4.23 ± 0.22^{a,y}	4.98 ± 1.24^{a,zy}	5.75 ± 0.24^{a,z}

Figure S1. Light micrographs (A-H) of the initial flour and couscous samples: millet flour (A), small millet couscous (B), large millet couscous (C), commercial millet couscous (D), wheat flour (E), small wheat couscous (F), large wheat couscous (G), commercial wheat couscous (H).