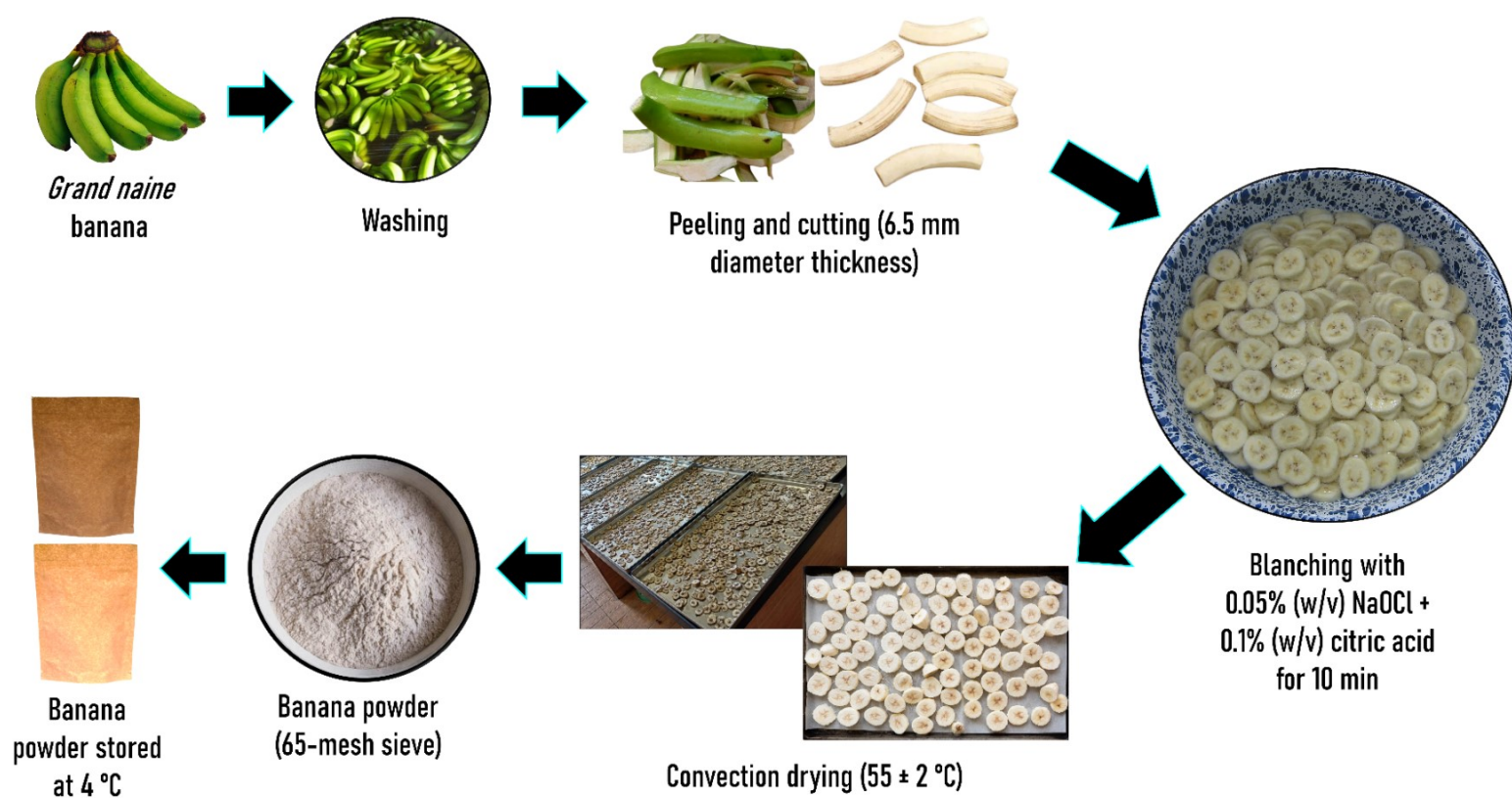


Exploring the functional food potential of *Grand naine* banana flour (GBF) as a prospective weaning formulation by developing GBF-based composite flour mixes

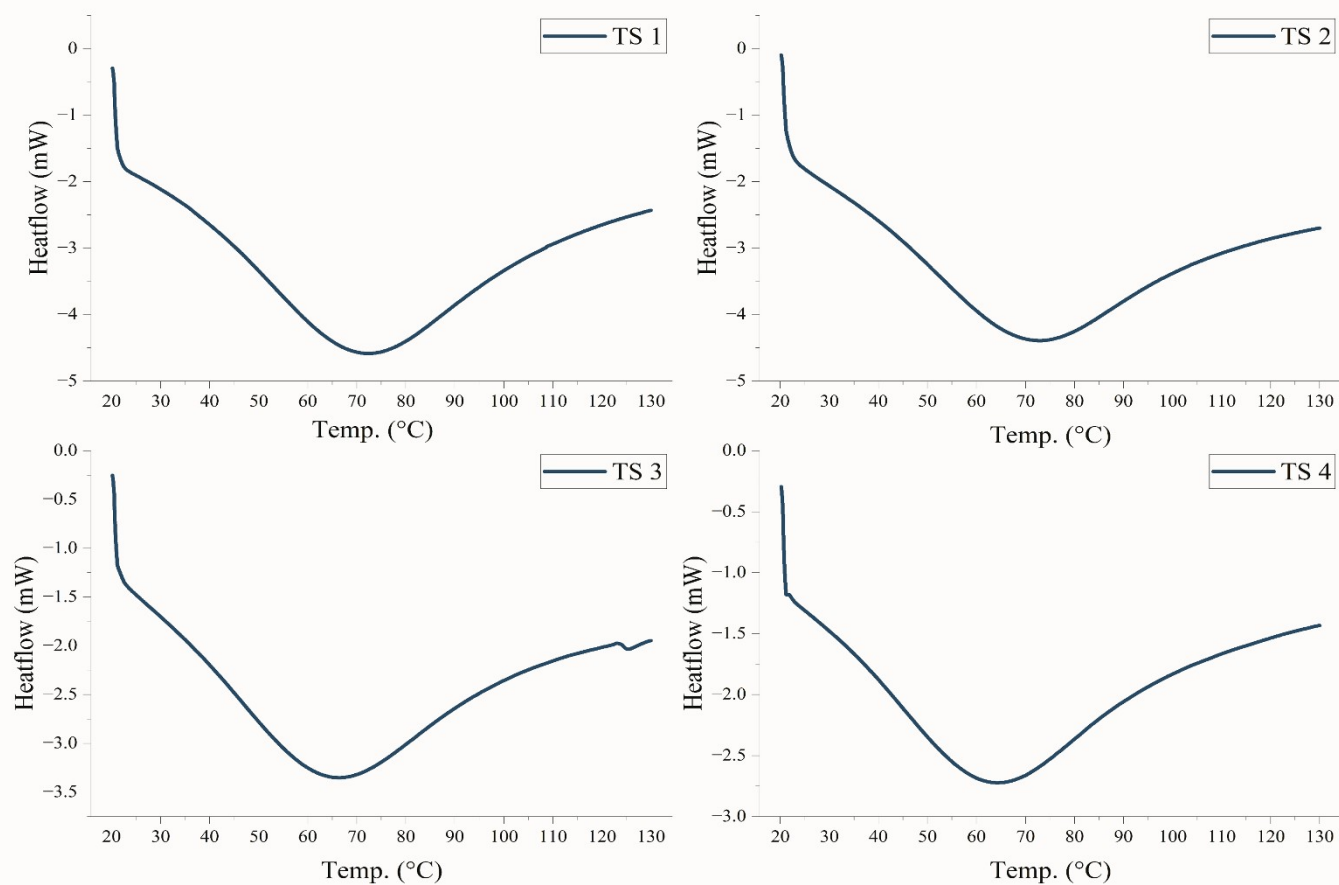
Supplementary files

1. Processing of *grand naine* banana (*Musa* sp.).



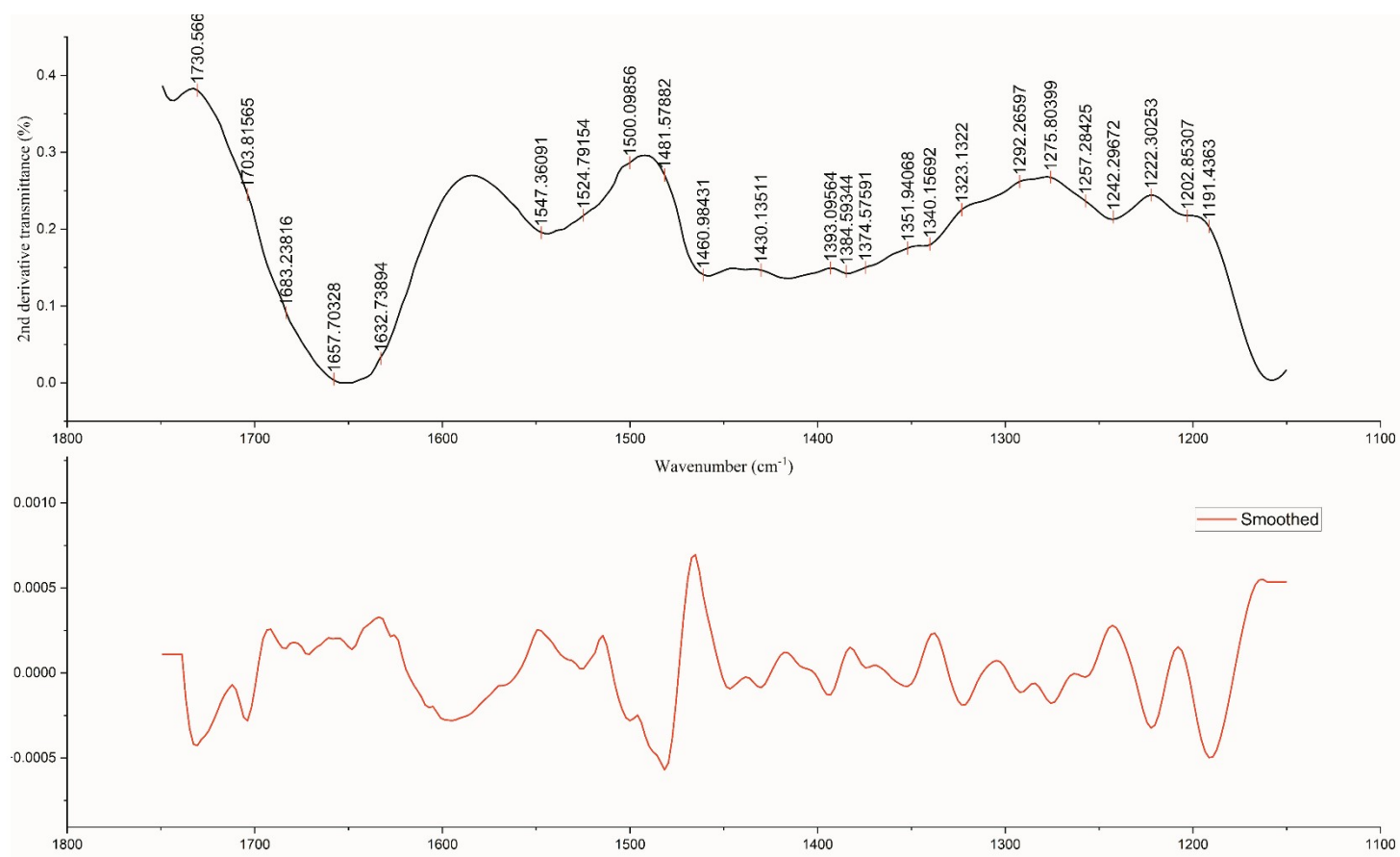
Supplementary fig. 1. GBF using hydrothermal treatment (blanching, 100°C for 10 min), atmospheric forced-air drying (convection tray drying, $55 \pm 2^\circ\text{C}$, 8 h), pulverizing, and sieving (65-mesh, $212\ \mu\text{m}$) to obtain the final *grand naine* banana flour (GBF) stored at 4°C until further analysis.

2. DSC thermograms of GBF-based complementary mixes, MIX-1 to MIX-4.

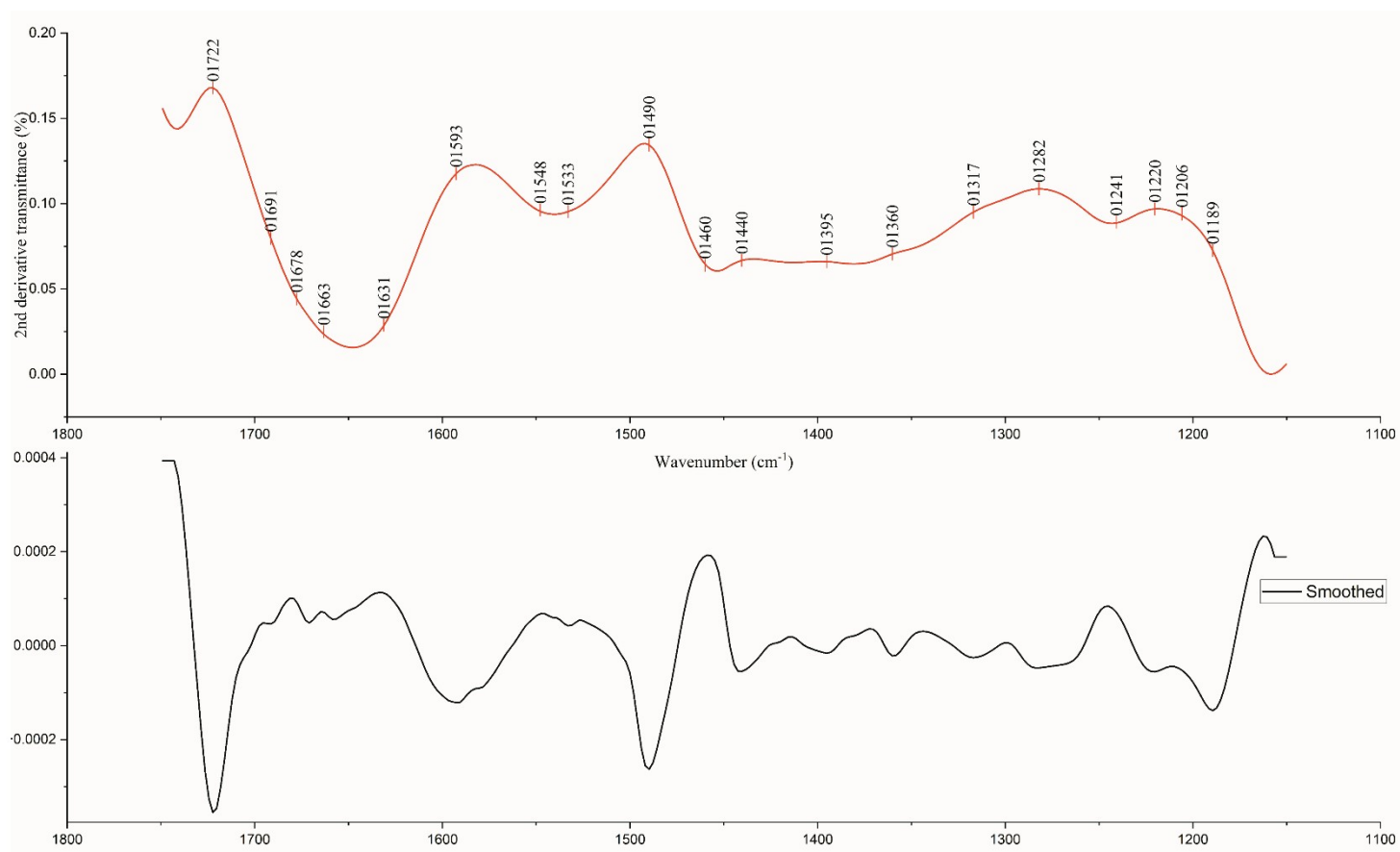


Supplementary fig. 2. DSC thermograms (MIX-1 to MIX-4).

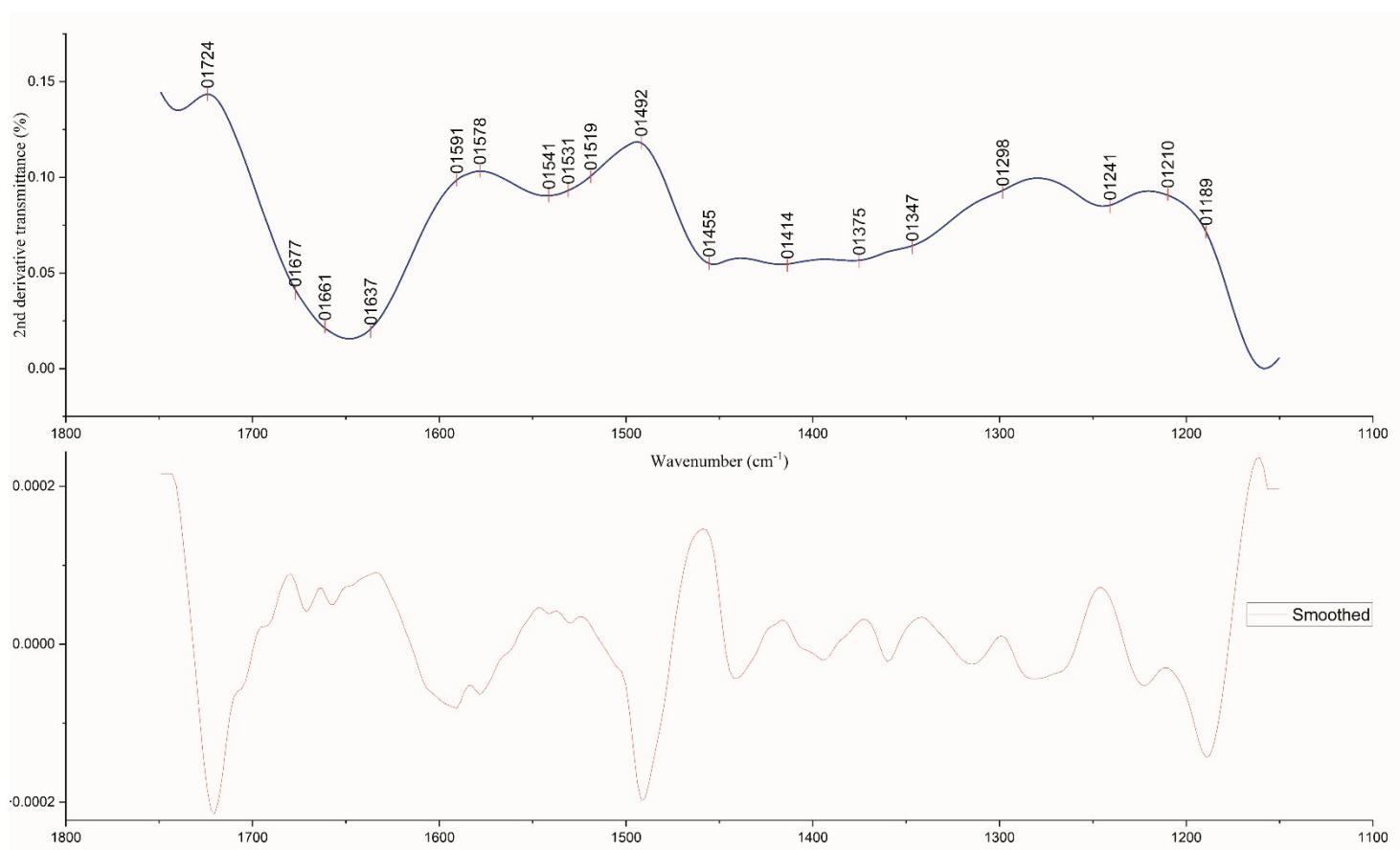
3. FTIR protein spectra of GBF-based complementary mixes (2nd order derivative).



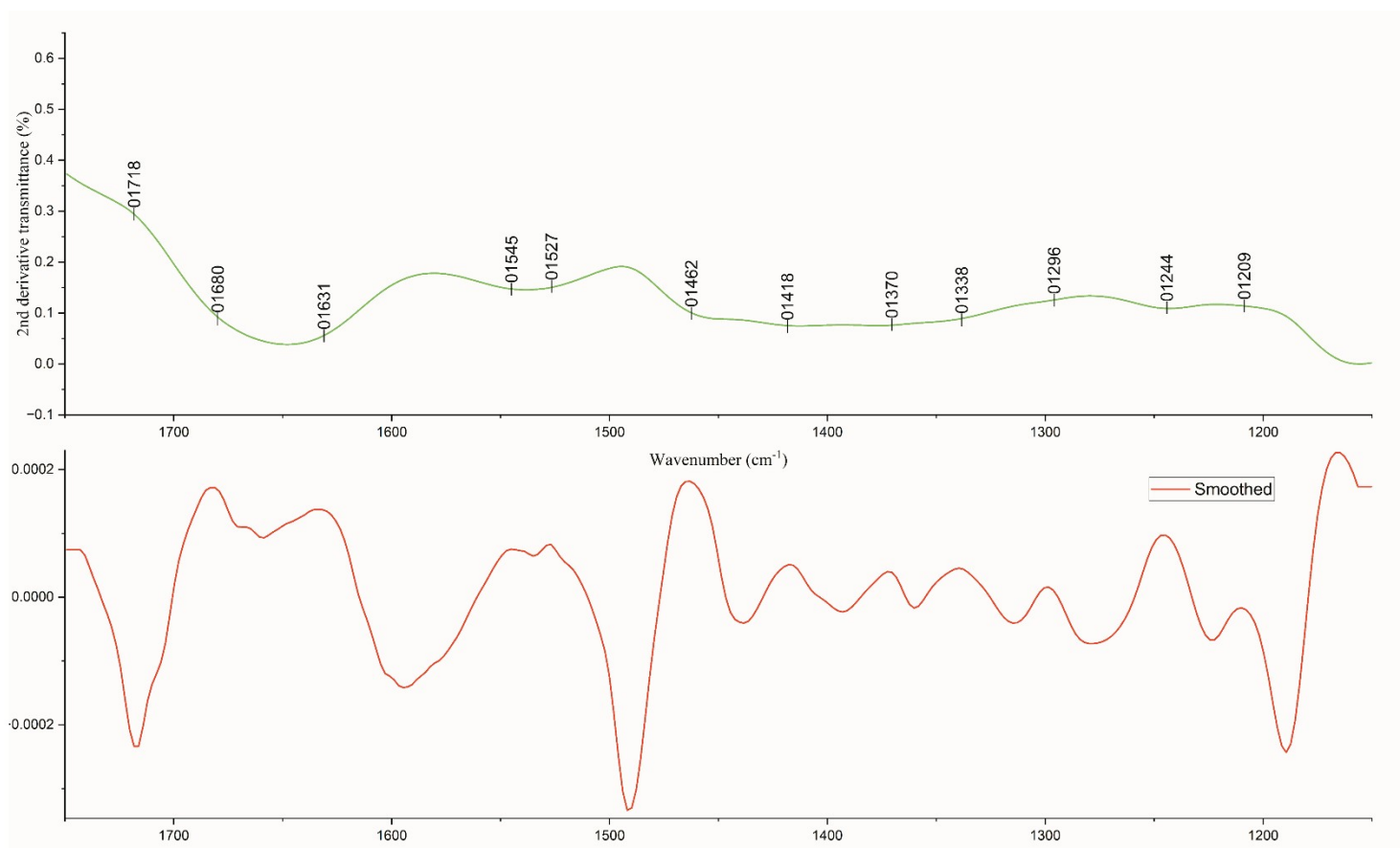
Supplementary fig. 3A. MIX-1 associated protein peaks in the amide regions (2nd order derivative analysis).



Supplementary fig. 3B. MIX-2 associated protein peaks in the amide regions (2nd order derivative analysis).

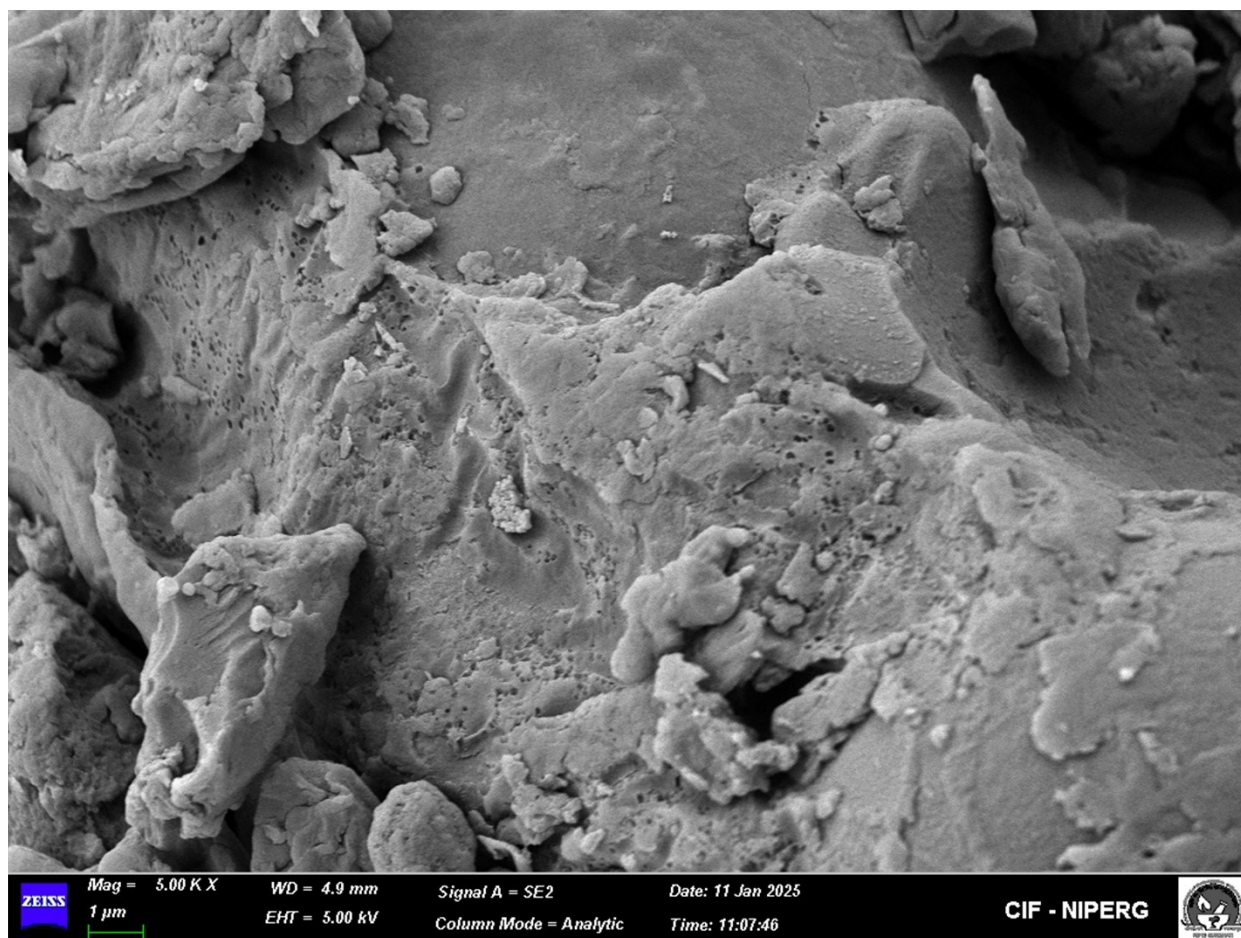


Supplementary fig. 3C. MIX-3 associated protein peaks in the amide regions (2nd order derivative analysis).

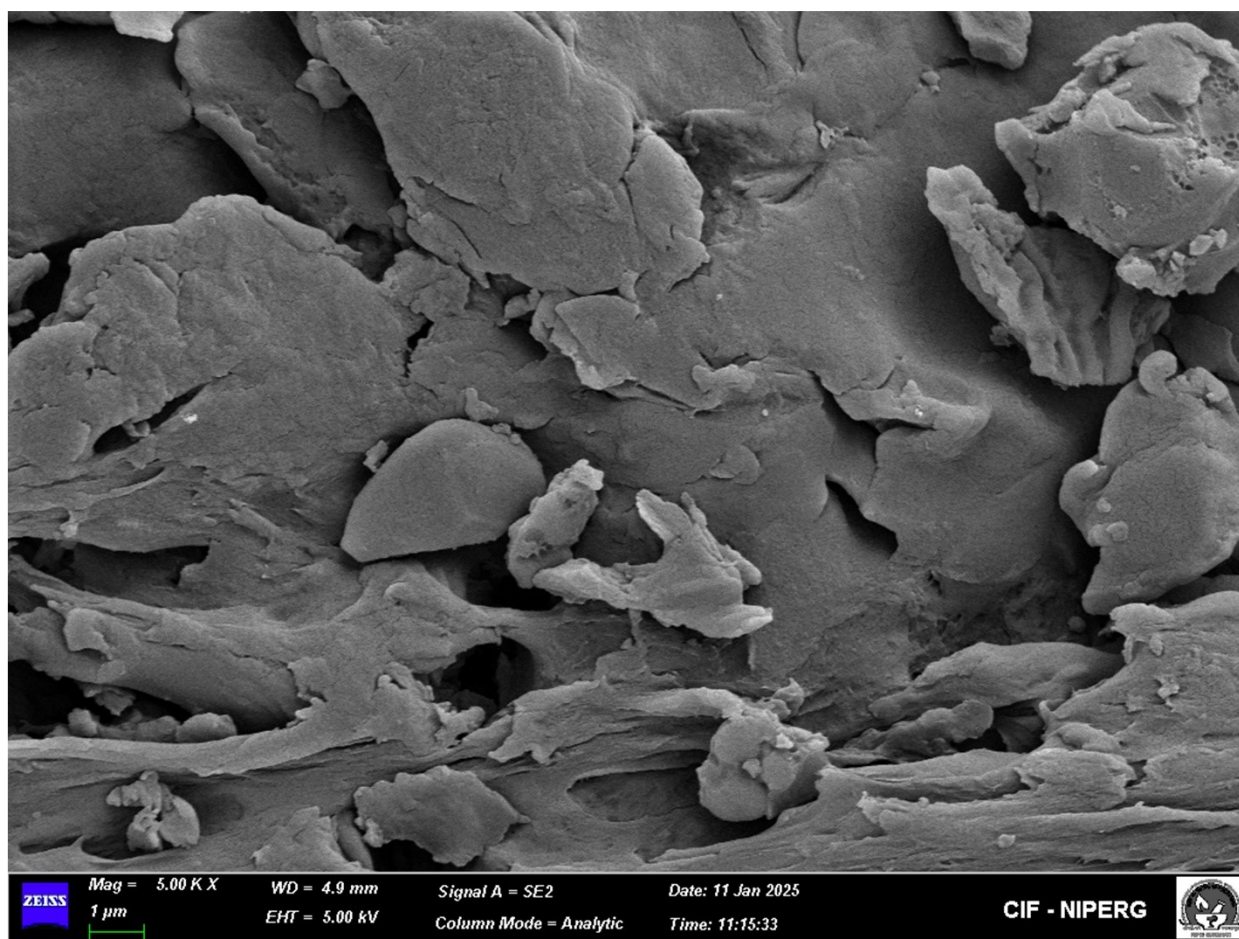


Supplementary fig. 3D. MIX-4 associated protein peaks in the amide regions (2nd order derivative analysis).

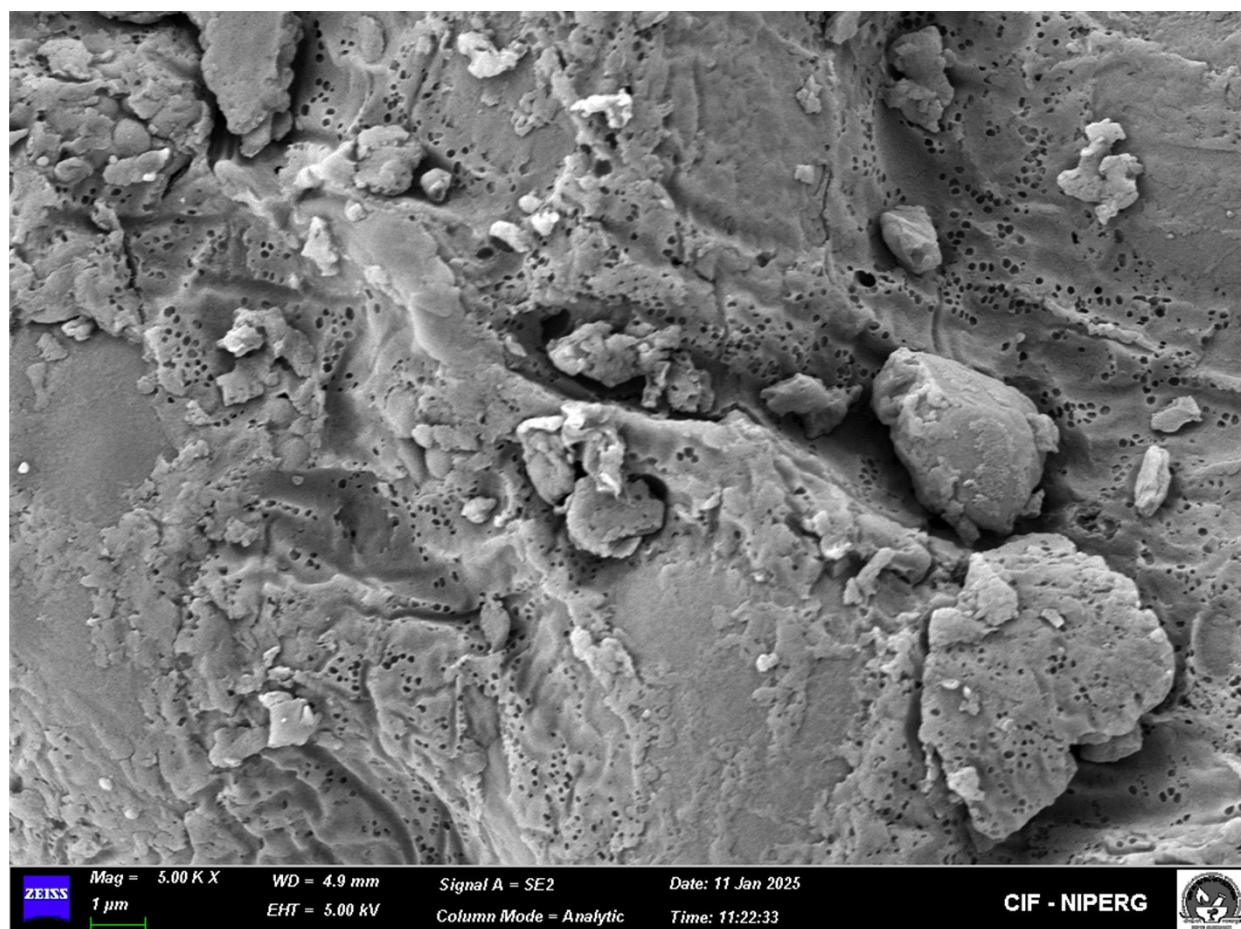
4. Additional SEM images of GBF-based complementary mixes (scale = 10 μm).



Supplementary fig. 4A. Complementary mix (MIX-1) (scale = 10 μm).



Supplementary fig. 4B. Complementary mix (MIX-2) (scale = 10 μm).

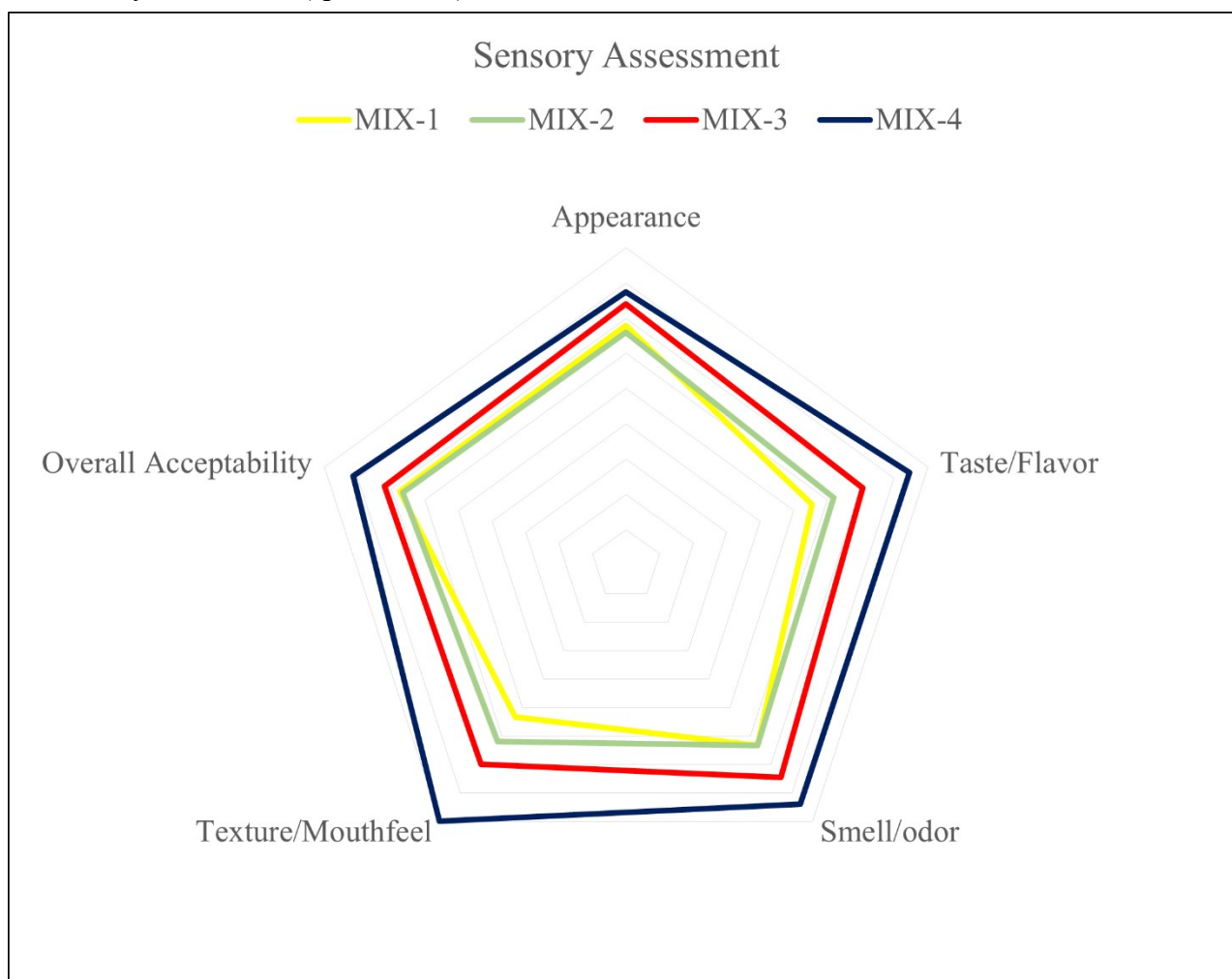


Supplementary fig. 4C. Complementary mix (MIX-3) (scale = 10 μ m).



Supplementary fig. 4D. Complementary mix (MIX-4) (scale = 10 μm).

5. Sensory assessment (spider chart)



Supplementary fig. 5. Sensory assessment of complementary formulations.