**S2 Table**

Minerals profile in mg/100 g of xiquexique flour.

|  |  |  |  |
| --- | --- | --- | --- |
| Elements | F1 | F2 | \*Recommendation (mg) |
| K | 264.57b ±3.53 | 555.77a ±1.93 | 4700(1) |
| Ca | 98.63b ±0.89 | 124.88a ±0.45 | 1000(1) |
| P | 246.50a ±0.82 | 237.81b ±0.88 | 700(2) |
| Mg | 65.14b ±1.53 | 132.88a ±2.12 | 420(2) |
| Na | 173.95b ±3.01 | 218.36a ±2.98 | 1500(1) |
| Cu | 0.44a ±0.01 | 0.42a ±0.01 | 0.9(2) |
| Fe | 3.19a ±0.01 | 2.87b ±0.02 | 8(1) |
| Mn | 1.69b ±0.08 | 5.36a ±0.17 | 2.3(1) |
| Zn | 1.59a ±0.03 | 1.48b ±0.01 | 11(2) |

F1 - Xiquexique flour tamized at 100 mesh; F2 - Xiquexique flour tamized at 28 mesh - Flours chosen to process cookies C2 and C4, respectively.

a-bMedia ± standard deviation with different letters on the same line differed by Student's t-test (p <0.05), between treatments.

\*Based in Institute of Medicine. Dietary Reference Intakes, Washington D. C., National Academy Press; 2003 (1997-2005). Based on a 70 kg man, 31-50 years old [34]. (1)Adequate Intake; (2)Recommended Dietary Allowances.