

Sustainable development and comparative evaluation of probiotic lassi, porridge, and gruel from sorghum, pearl, and finger millet using a traditional curd-based unified fermentation approach

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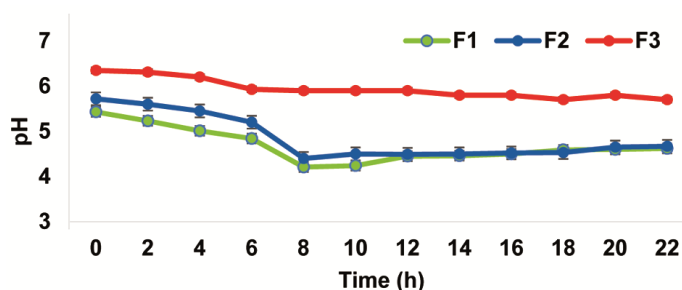
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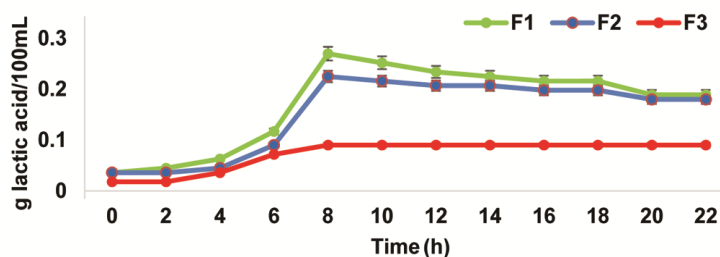
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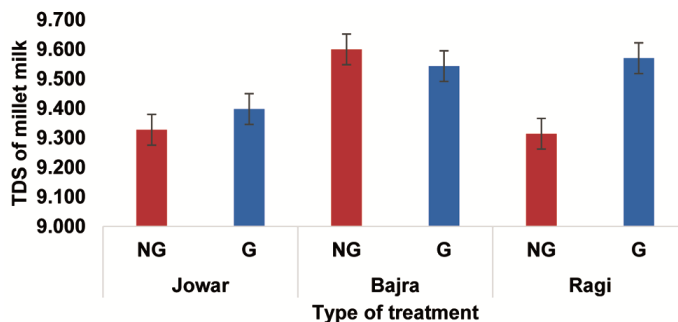
Supplementary Data



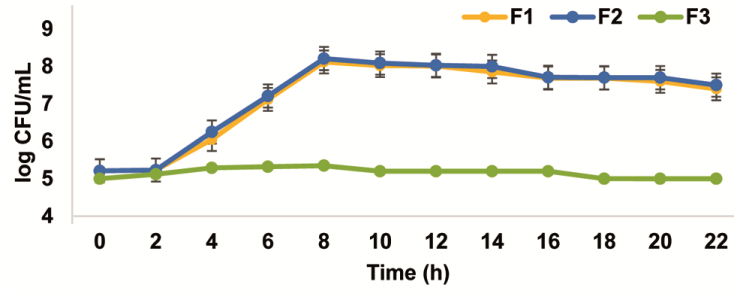
Supplementary Fig. S1 — Change in pH of gruel during fermentation. F1 = GRGL_0, F2 = GRGL_10, F3 = Blank



Supplementary Fig. S2 — Change in titratable acidity of gruel during fermentation. F1 = GRGL_0, F2 = GRGL_10, F3 = Blank



Supplementary Fig. S3 — Total dissolved solids in millet milk



Supplementary Fig. S4 — Change in cell count of gruel during fermentation. F1 = GRGL_0, F2 = GRGL_10, F3 = Blank