

Supplementary Table 1. Formulations used for preparing the gluten-free cookies

Formulations	Flour (%)			
	Rice	Pearl millet	Foxtail	Quinoa
T ₀	70	20	10	–
T ₁	60	20	10	10
T ₂	50	20	10	20
T ₃	40	20	10	30
T ₄	30	20	10	40
T ₅	20	20	10	50

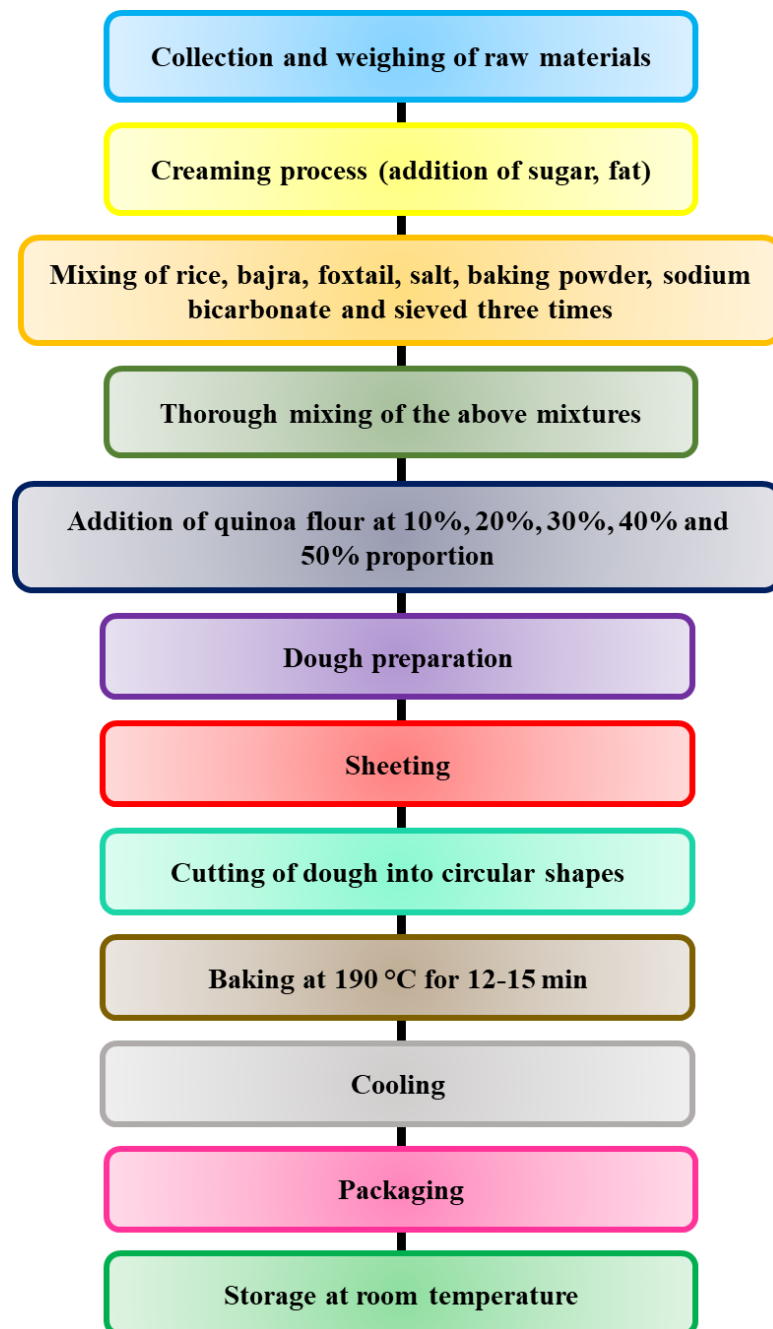
Supplementary Table 2: Compositional analysis of raw materials

Sample	Moisture (%)	Crude protein (%)	Ash (%)	Crude fat (%)	Crude fibre (%)	Carbohydrates (%)
Rice flour	11±0.09 ^c	7.04±0.13 ^b	0.56±0.05 ^c	0.55±0.11 ^c	0.50±0.15 ^{bc}	76.35±0.39 ^b
Quinoa flour	10.25±0.10 ^a	14.83±0.23 ^a	2.49±0.05 ^b	5.20±0.44 ^a	8.04±0.09 ^a	59.19±0.17 ^d
Pearl millet flour	9.78±0.15 ^b	9.92±0.29 ^b	1.34±0.06 ^c	4.81±0.21 ^b	4.68±0.14 ^b	71.27±0.21 ^c
Foxtail flour	8.27±0.25 ^c	10.48±0.09 ^c	2.97±0.10 ^a	4.35±0.05 ^d	5.05±0.16 ^c	69.78±0.28 ^a

*Expressed on dry matter basis; values are expressed as mean ± SD (n=3)

Values with different superscripts in a column differ significantly ($P < 0.05$)

Supplementary Fig. 1. Flow chart depicts the steps followed for preparation of quinoa fortified cookies



Supplementary Fig. 2. Quinoa flour fortified cookies: T₀: control; T₁: 10% quinoa; T₂: 20% quinoa; T₃: 30% quinoa; T₄: 40% quinoa; T₅: 50% quinoa

