High Antioxidant Activity Mixture of Extruded Whole Quality Protein Maize and Common Bean Flours for Production of a Nutraceutical Beverage Elaborated with a Traditional Mexican Formulation

Plant Foods for Human Nutrition

Cuauhtémoc Reyes-Moreno, Oscar D. Argüelles-López, Jesús J. Rochín-Medina, Jorge Milán-Carrillo, Javier Rivera-López, Angel Valdez-Ortiz, José A. López-Valenzuela, Roberto Gutiérrez-Dorado*

* Corresponding author: Facultad de Ciencias Químico Biológicas, Universidad Autónoma de Sinaloa, Culiacán, Sinaloa, México. Postal address: Estero Dautillos # 3213, Pradera Dorada II, CP 80058, Culiacán, Sinaloa, México. Tel/Fax: +52 (667) 7157641. E-mail: robe399@hotmail.com

**Suppl. Fig. 1** Desirability graph showing the best combination of extrusion process variables to prepare an extruded whole quality protein maize (60%) and common bean (40%) flour mixture with high antioxidant activity and suitable to elaborate a beverage with high acceptability [Global desirability (D) = 1.0]. (a) Extruded quality protein maize flour (EQP MF) (Barrel temperature=98°C / Screw speed=218 rpm) and (b) Extruded common bean flour (ECBF) (Barrel temperature=105°C/Screw speed=83 rpm).