Table 1. Color, physicochemical traits, and 22-h *in situ* DM digestion for Brazilian (BR), Argentinian (AR), and North American (US) corn kernels.

	Corn origin[1]			
Traits	BR	AR	US	*P*-value
n[2]	4	29	15	-
Hue angle[3], °	70.7(3.27)^{ab}	66.7(1.22)^{a}	75.4(1.97)^{b}	0.0019
Crude protein, %	8.2(0.34)^{a}	9.3(0.13)^{b}	7.4(0.18)^{a}	<0.0001
Thousand kernels weight, g	358(11.5)^{a}	286(4.3)^{b}	310(5.9)^{c}	<0.0001
Test weight, kg/hL	81.6(0.83)^{a}	77.4(0.31)^{b}	73.3(0.43)^{c}	<0.0001
Floaters, %	5(5.7)^{a}	21(2.1)^{b}	79(3.5)^{c}	<0.0001
Kernel density, g/cm^3	1.29(0.014)^{a}	1.28(0.005)^{a}	1.21(0.007)^{b}	<0.0001
Vitreousness[4], %	75.0(3.93)^{a}	73.2(1.46)^{a}	53.4(2.03)^{b}	<0.0001
Coarse-to-fine milling ratio[5], g/g	2.54(0.108)^{a}	2.59(0.040)^{a}	1.60(0.056)^{b}	<0.0001
0-h DM disappearance, %	5.6(0.40)^{a}	7.0(0.32)^{b}	12.1(0.33)^{c}	<0.0001
22-h *in situ* DM digestion, %	47.1(1.89)^{a}	50.7(1.74)^{b}	61.5(1.77)^{c}	<0.0001

[1]Numbers within parentheses represent standard error of treatment means

[2]Four US samples were ruled out for Hue angle and floaters analyses due to the presence of few superficial fungi colonies; measurements were carried out in duplicate

[3]Measured visually by contrasting the kernels with a color card (DiMartino et al., 2003) provided with 22-coordinates according to Hunter Lab three-dimensional (*L*, *a*, and *b*) color space. Hue angle was calculated as $\tan^{-1}$ (*b*/*a*) and ranged from 0° to 90°, indicating a progressive change from pure red to pure yellow

[4]Estimated based on observed kernel density (KD) as follow: $-283.2 + 278.2 \times$ KD (R^2 = 0.76, $P < 0.001$; KD ranged from 1.169 to 1.292 g/cm^3; Correa et al., 2002)

[5]Tested grounding 50-g of whole grains for 12 s in a Stein mill, sifting for 1 min, and weighing coarse material retained by the 1.0-mm sieve and fine material passing through the 0.5-mm sieve

[abc]Means with uncommon letters differ ($P \leq 0.05$)