

Table 1: Proximate composite of dried bakery product sample from six production location by ReConserve

Nutrients	Kansas	LA	GA	Stockton	Dallas	Baltimore	SEM	P value
Dry matter, %	89.29 ^{bc}	89.53 ^b	92.76 ^a	86.86 ^c	90.10 ^b	90.57 ^{ab}	0.842	<0.0001
Moisture, %	10.71 ^{ab}	10.47 ^b	7.24 ^c	13.14 ^a	9.90 ^b	9.43 ^{bc}	0.842	<0.0001
Organic matter, %	94.59	94.92	94.35	95.87	95.84	96.08	0.670	0.0552
Ash, %	5.41	5.08	5.65	4.13	4.16	3.92	0.670	0.0552
Crude protein, %	9.41 ^c	12.07 ^b	10.14 ^c	13.59 ^a	12.01 ^b	13.53 ^a	0.411	<0.0001
Fat, %	11.84 ^a	7.96 ^c	12.41 ^a	8.88 ^{bc}	9.44 ^b	8.98 ^{bc}	0.468	<0.0001
Gross Energy, kcal/kg	4766.41	4641.91	4691.95	4688.55	4622.19	4584.42	71.471	0.1907
Insoluble dietary fiber, %	10.99 ^{ab}	6.94 ^b	14.41 ^a	14.12 ^b	7.60 ^b	6.30 ^b	2.0939	0.0006
Soluble dietary fiber, %	2.93 ^b	1.62 ^{bc}	0.56 ^c	0.98 ^c	13.03 ^a	0.57 ^c	0.555	<0.0001
Total dietary fiber, %	13.91 ^b	8.5 ^{bc}	14.93 ^{ab}	15.08 ^{ab}	20.65 ^a	6.87 ^c	2.215	<0.0001

^{a-c} Means with unlike superscripts differ (P<0.05).

Table 2: Minerals of dried bakery product sample from six production location by ReConserve.

Nutrients	Kansas	LA	GA	Stockton	Dallas	Baltimore	SEM	P value
Phosphorus (P), %	0.2267 ^b	0.1740 ^c	0.2660 ^a	0.2228 ^b	0.2195 ^b	0.1898 ^c	0.001	<0.0001
Potassium (K), %	0.3183 ^b	0.5267 ^a	0.3217 ^b	0.5100 ^a	0.3133 ^b	0.2733 ^b	0.029	<0.0001
Calcium (Ca), %	0.4363 ^{ab}	0.8823 ^a	0.1542 ^b	0.8142 ^a	0.3842 ^{ab}	0.3487 ^{ab}	0.214	0.0125
Sulphur (S), %	0.09717 ^b	0.1192 ^a	0.09417 ^b	0.1212 ^a	0.1143 ^a	0.1220 ^a	0.001	<0.0001
Magnesium (Mg), %	0.07933 ^b	0.06300 ^c	0.07917 ^b	0.1125 ^a	0.06083 ^c	0.05517 ^c	0.007	<0.0001
Copper (Cu), ppm	2.8333	2.7833	2.8667	4.0500	2.8833	3.3000	0.729	0.4850
Iron (Fe), ppm	239.40	171.98	205.63	230.30	192.68	166.52	44.330	0.4897
Manganese, (Mn), ppm	47.8667 ^a	12.8667 ^c	38.8000 ^{ab}	18.1167 ^c	33.9500 ^b	10.1500 ^c	3.946	<0.0001
Zinc (Zn), ppm	16.4500 ^b	14.0667 ^b	13.8000 ^b	26.5833 ^a	12.2833 ^b	12.4667 ^b	2.947	0.0002
Chloride, (Cl) %	0.8800 ^b	0.9983 ^b	0.9367 ^b	0.7750 ^b	0.9733 ^b	1.8233 ^a	0.148	<0.0001
Sodium, (Na) %	0.5690 ^{bc}	0.5580 ^{bc}	0.6918 ^b	0.4577 ^c	0.6705 ^{bc}	1.2913 ^a	0.076	<0.0001

^{a-c} Means with unlike superscripts differ (P<0.05).

Table 3: Amino Acids of dried bakery product sample from six production location by ReConserve.

Sample ID	Kansas	LA	GA	Stockton	Dallas	Baltimore
Taurine	0.20	0.20	0.18	0.21	0.19	0.22
Hydroxyproline	0.03	0.14	0.07	0.02	0.04	0.13
Aspartic Acid	0.56	0.72	0.58	0.62	0.59	0.61
Threonine	0.28	0.31	0.29	0.30	0.30	0.34
Serine	0.37	0.46	0.39	0.41	0.40	0.52
Glutamic Acid	2.20	3.12	2.44	2.74	2.86	3.59
Proline	0.76	1.11	0.85	0.97	1.01	1.25
Lanthionine	0.00	0.00	0.00	0.00	0.00	0.00
Glycine	0.36	0.39	0.34	0.38	0.36	0.43
Alanine	0.39	0.38	0.35	0.35	0.37	0.40
Cysteine	0.18	0.23	0.21	0.22	0.23	0.24
Valine	0.41	0.45	0.41	0.43	0.44	0.51
Methionine	0.16	0.16	0.16	0.16	0.16	0.16
Isoleucine	0.40	0.44	0.40	0.41	0.44	0.49
Leucine	0.72	0.77	0.72	0.74	0.78	0.88
Tyrosine	0.36	0.34	0.32	0.35	0.34	0.41
Phenylalanine	0.44	0.52	0.46	0.50	0.50	0.59
Hydroxylysine	0.01	0.01	0.02	0.01	0.01	0.02
Ornithine	0.01	0.01	0.01	0.01	0.01	0.01
Lysine	0.31	0.25	0.27	0.27	0.25	0.29
Histidine	0.20	0.22	0.20	0.21	0.19	0.25
Arginine	0.42	0.40	0.39	0.44	0.35	0.47
Tryptophan	0.13	0.13	0.13	0.14	0.12	0.15
Total	8.90	10.76	9.19	9.89	9.94	11.96
Available Lysine	0.28	0.22	0.25	0.24	0.23	0.27