

**Table S1** Comments by the sensory panel to indicate the reasons for differences in sensory properties compared to the identified Control sample (0 Days storage, 13.3% grain moisture).

Sample, Days storage at 40°C, Maize meal moisture content (%), Sensory session (S)	Appearance		Aroma		Taste/Flavor		Texture		Aftertaste	
	Flour	Ugali	Flour	Ugali	Flour	Ugali	Flour	Ugali	Flour	Ugali
Blind coded Control, D0, 13.3%, S2										
Blind coded Control, D0, 13.3%, S1										
Blind coded Control, D0, 13.3%, S3					Different flavor/ Slightly bitter/More rancid/A bit sweet					
Blind coded Control, D0, 13.3%, S4			Bad/Strong/Slightly rancid aroma							
Rancid flour						More bitter				
Training fresh		More dry/Whiter, light/Large particles/More brown				Bitter/Slightly sweet/ Less burnt		Dry/Less sticky/ Stiffer/Harder/ Less soft		
D0, 9.9%						Different flavor/ Sweet/Bitter		Harder/ Less sticky /Softer/ Less glue-like/ Less soft		
D24, 9.9%		Lighter in color/Whiter								
D47, 9.9%		Whiter/Lighter in color/Less brown	Smells like milk powder/Wheat flour/Rice, Slightly rancid					Dry/ Harder/ More stiff /Finer texture/ Larger particle size		
D0, 11.6%		Lighter/Whiter		More intense /Burnt/Rancid/Different aroma, Smells like maize flavor		Slightly bitter/Salty/ Sweeter/Different taste				

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	Flour	Ugali	Flour	Ugali	Flour	Ugali	Flour	Ugali	Flour	Ugali
D24, 11.6%		Lighter in color/Whiter/Less brown								
D47, 11.6%	More white/lighter in color/yellow/coarser particles					Bitter/No flavor/Tasty/Bitter/ More bitter		Hard/Stiffer/Not soft/More intact		
D0, 13.3%										
D24, 13.3%								Softer/Finer texture/Sticky/ More intact		Bitter aftertaste
D47, 13.3%			Rancid aroma/Smells like milk powder/ Rice-like aroma/ Smells nice		More bitter	Bitter taste/Rancid flavor				Bitter aftertaste