

Table S1. Standard of sensory evaluation

Project	Scoring Criteria	Score (1-10)
Degree of clam meat peeling	Not separated	1~3
	Partially separated	4~6
	Fully separated	7~10
Scent	Sour taste	1~3
	Seaweed flavor	4~6
	Fresh taste	7~10
Texture	Loose and inelastic	1~3
	Slightly elastic	4~6
	Muscle tight and elastic	7~10
Color	Yellow	1~3
	Beige	4~6
	Milk white	7~10

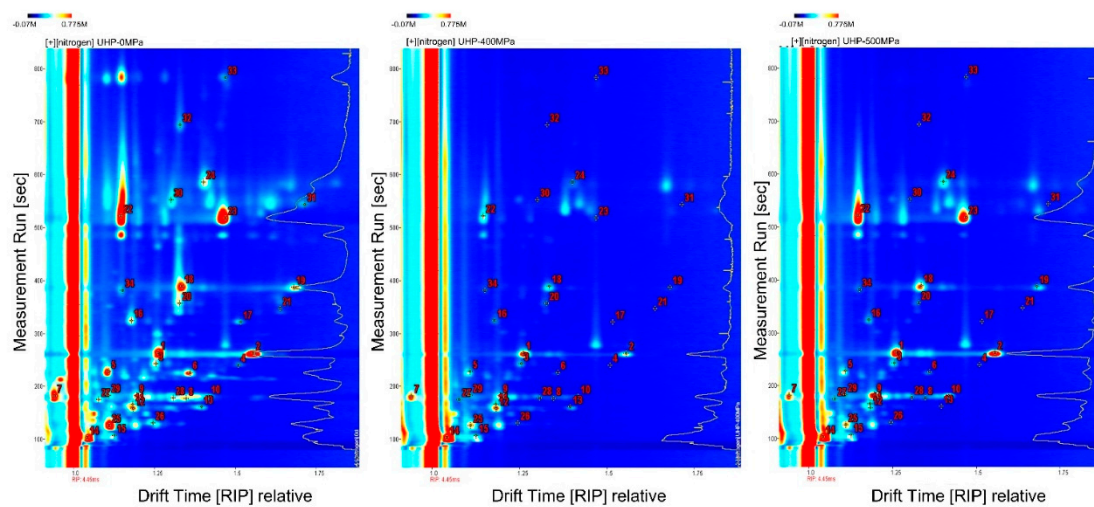


Figure S1: GC-IMS plots of volatile compounds of *M. mercenaria* at different pressures