Supporting information for:

Zinc-chelating mechanism of sea cucumber (*Stichopus japonicus*)-derived synthetic peptides

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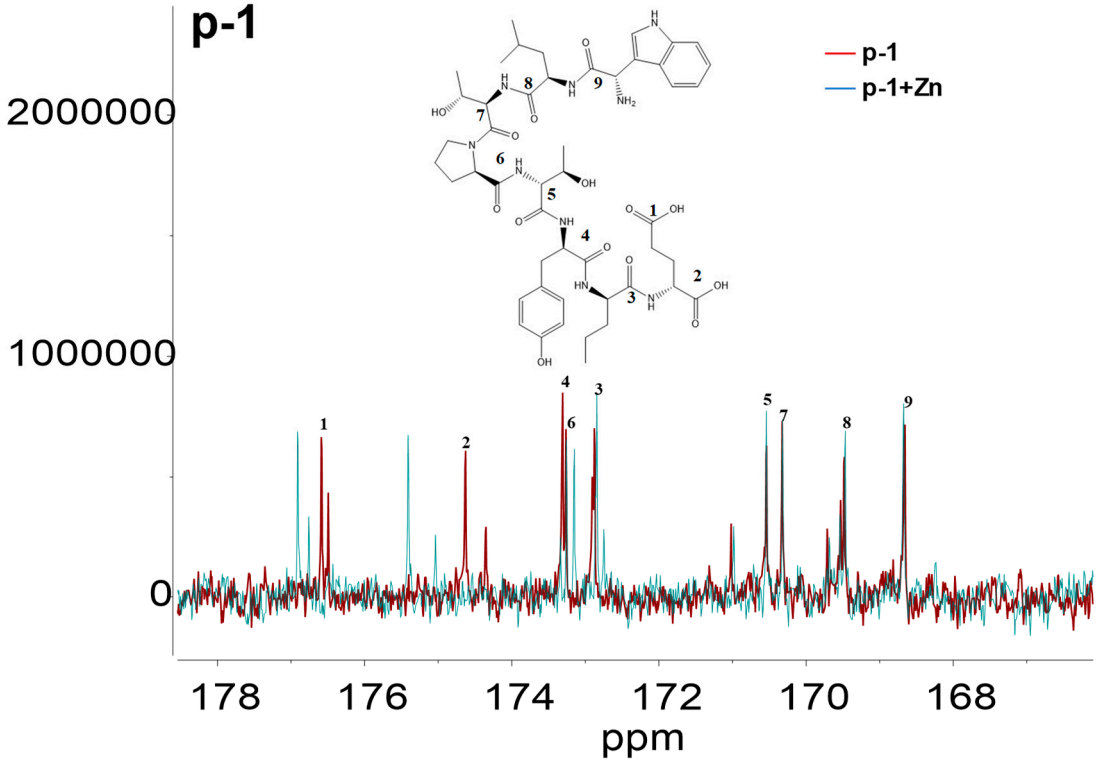
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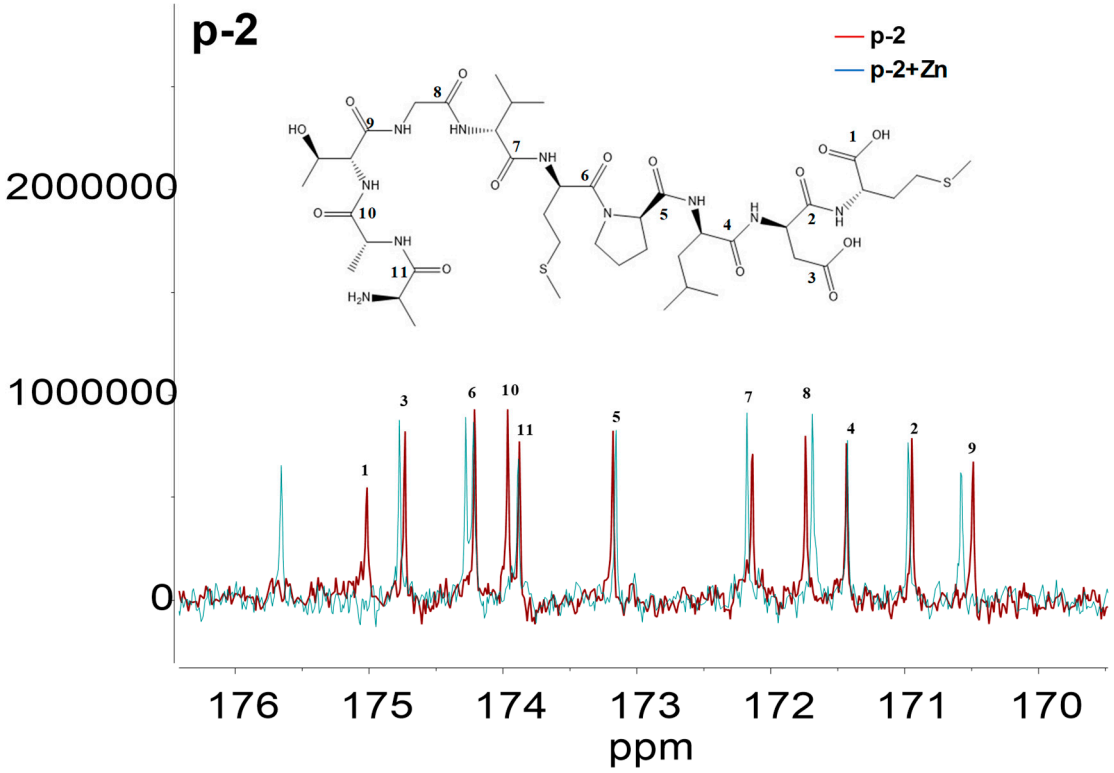
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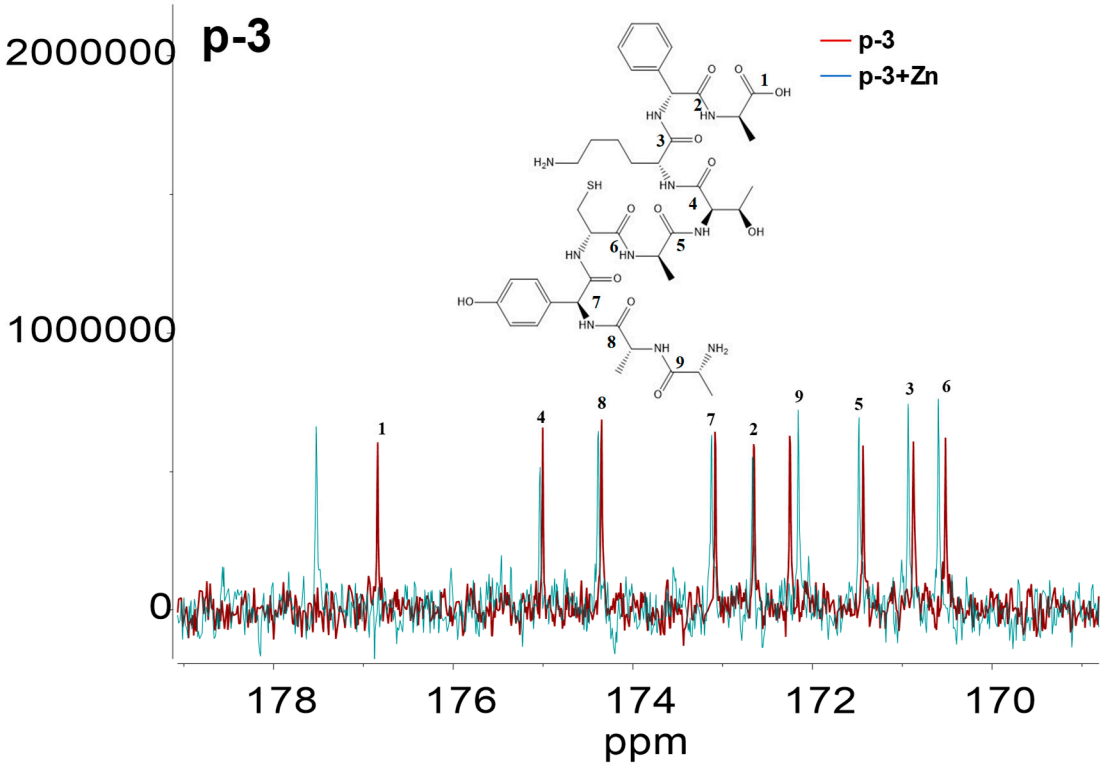
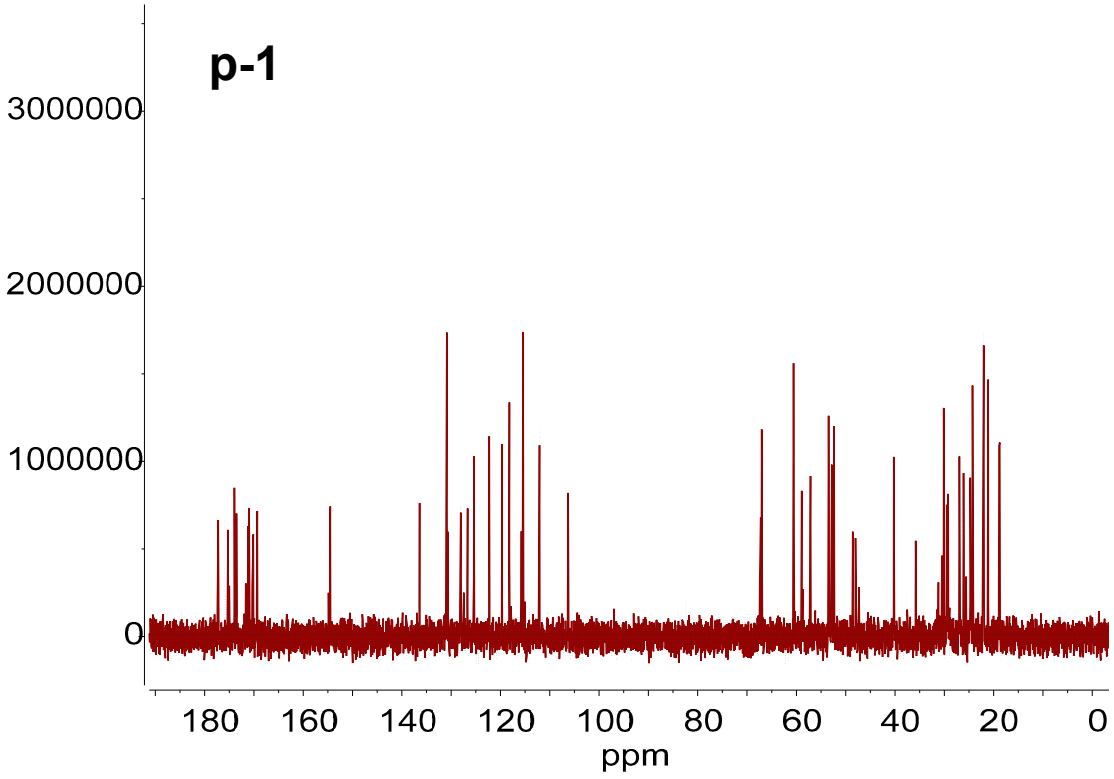
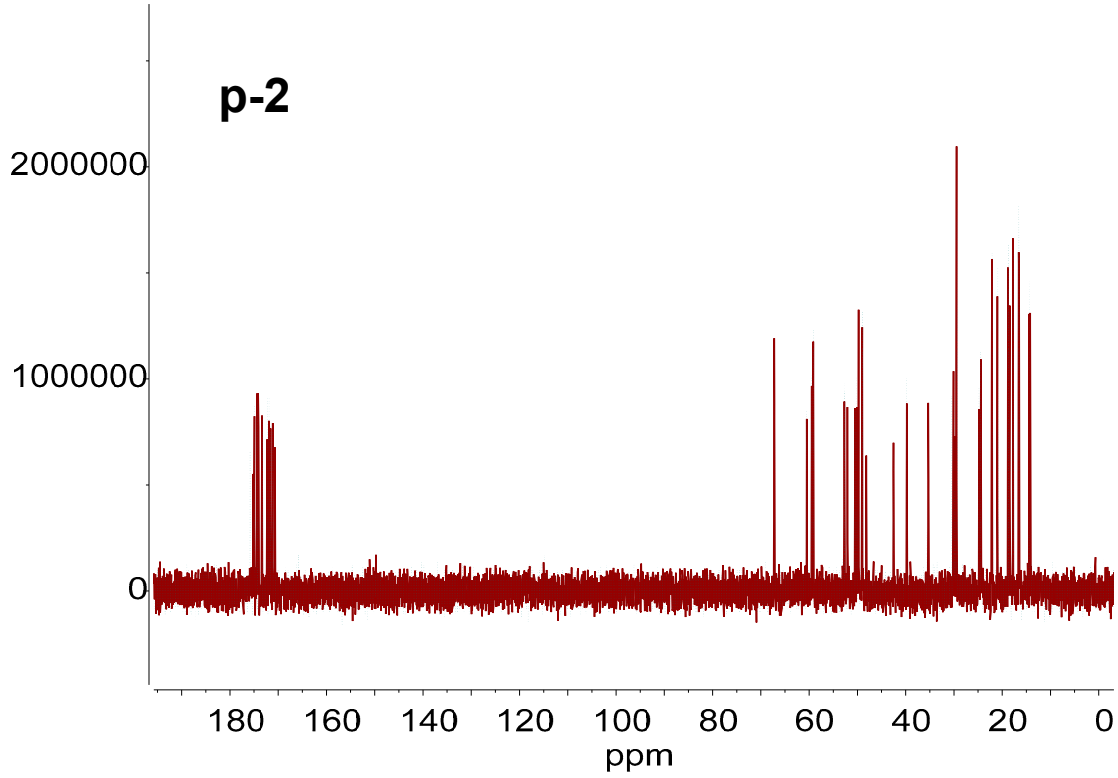


Figure. S1

^{13}C NMR spectra of ZCPs and ZCP-zinc complexes from 160 to 180 ppm. Numbers represent designated carboxyl and acylamino.





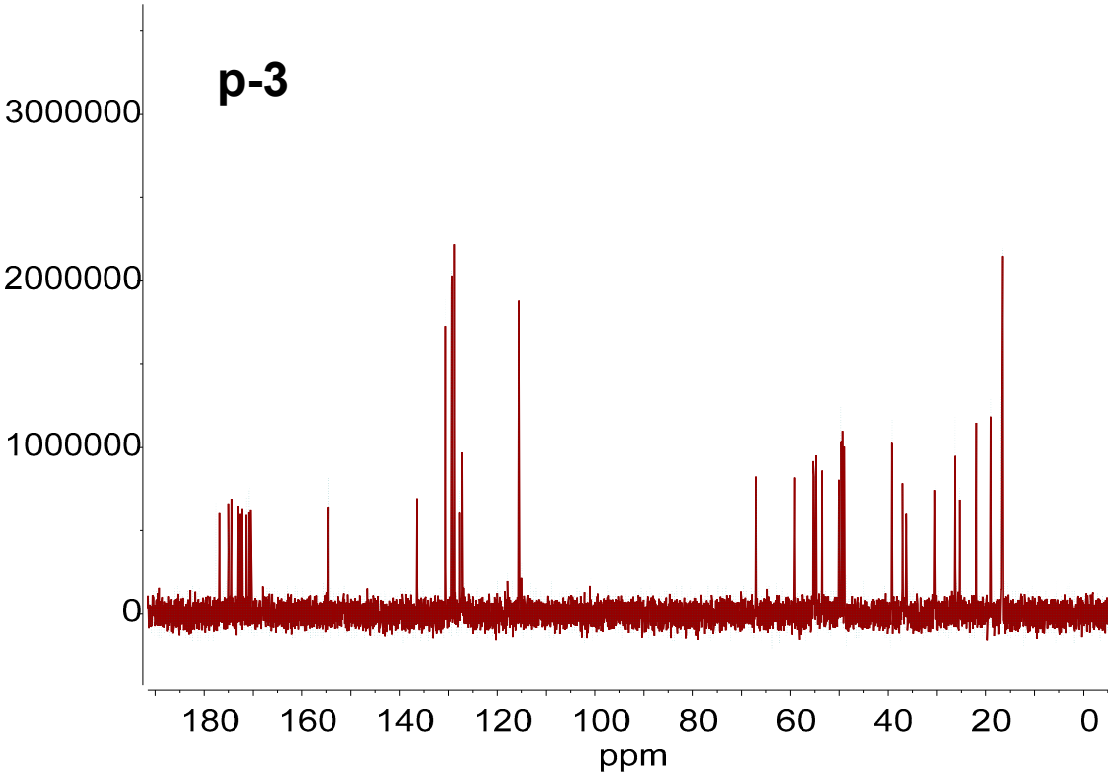


Figure.S2

Full spectra of ^{13}C NMR spectra of ZCPs and ZCP-zinc complexes.

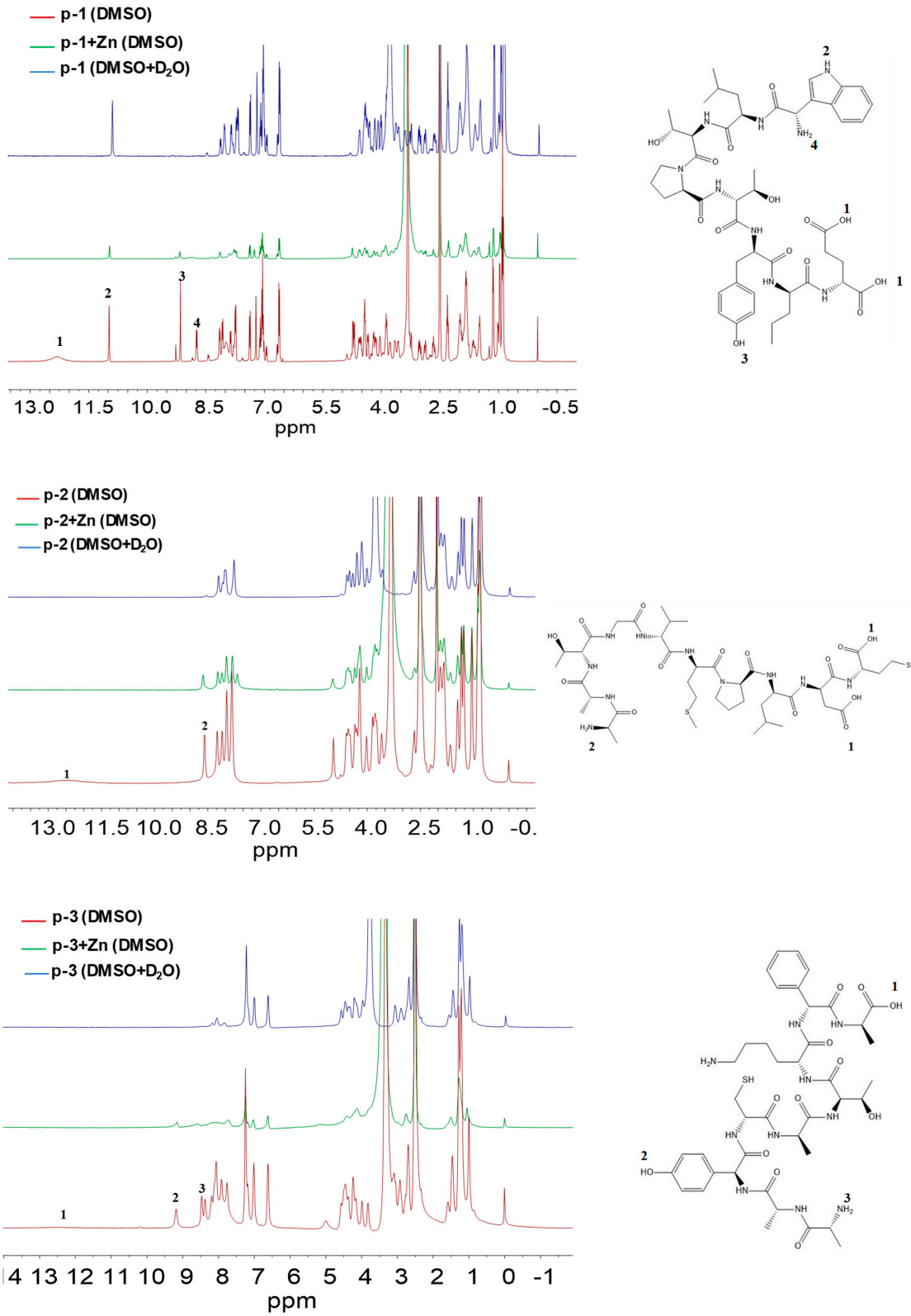


Figure.S3

^{1}H NMR spectra of ZCPs and ZCP-zinc complexes (dissolved in DMSO-d6 or DMSO-d6/10%D_2O). Numbers represent designated hydrogen.