

Supplement data

S1.

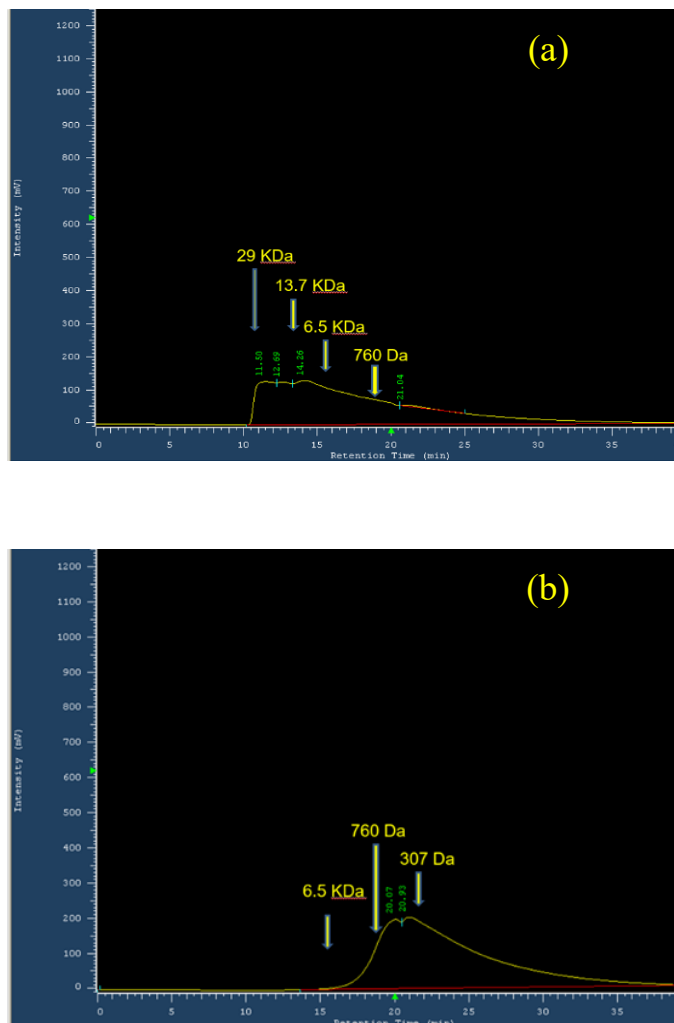


Figure S1. Distribution of molecular weights of seabass scale collagen, (a) before and (b) after hydrolysis.

S2. Sensory evaluation of SBSCP-Ca grape powder at 25/50°C on different storage days

Temp (°C)	Days	Color	Aroma	Taste	Fish odor	Overall acceptance
25	0	7.0±0.85 ^a	7.3±0.97 ^a	6.7±1.07 ^a	2.0±0.74 ^a	7.0±0.74 ^a
	30	6.8±0.72 ^a	7.2±0.83 ^a	6.3±1.14 ^a	2.5±1.17 ^a	6.8±0.94 ^a
	60	7.2±0.83 ^a	7.2±0.83 ^a	6.3±0.97 ^a	2.2±0.87 ^a	6.8±0.94 ^a
	90	7.5±1.09 ^a	7.4±0.79 ^a	6.3±1.15 ^a	2.1±0.79 ^a	6.9±0.79 ^a
	120	7.2±0.72 ^a	6.8±0.87 ^a	6.3±1.22 ^a	2.6±1.24 ^a	6.9±1.00 ^a
50	0	7.0±0.85 ^a	7.3±0.97 ^a	6.7±1.07 ^a	2.0±0.74 ^a	7.0±0.74 ^a
	30	6.8±0.62 ^a	6.4±0.67 ^{ab}	6.5±1.24 ^a	2.7±1.23 ^a	6.6±1.24 ^a
	60	7.1±0.90 ^a	6.6±0.79 ^{ab}	6.4±1.31 ^a	2.7±1.37 ^a	6.4±1.24 ^a
	90	6.8±1.36 ^a	6.7±0.89 ^{ab}	6.0±1.13 ^a	2.2±1.22 ^a	6.3±1.14 ^a
	120	7.4±0.90 ^a	6.7±0.98 ^b	6.6±1.31 ^a	2.3±1.30 ^a	6.9±1.38 ^a

Values represent means and standard deviations of twelve replications (n=12).

Means with the different small case letters in the same column are significantly different ($p < 0.05$).