

# Stability and Activity of the Antimicrobial Peptide Leg1 in Solution and on Meat and Its Optimized Generation from Chickpea Storage Protein

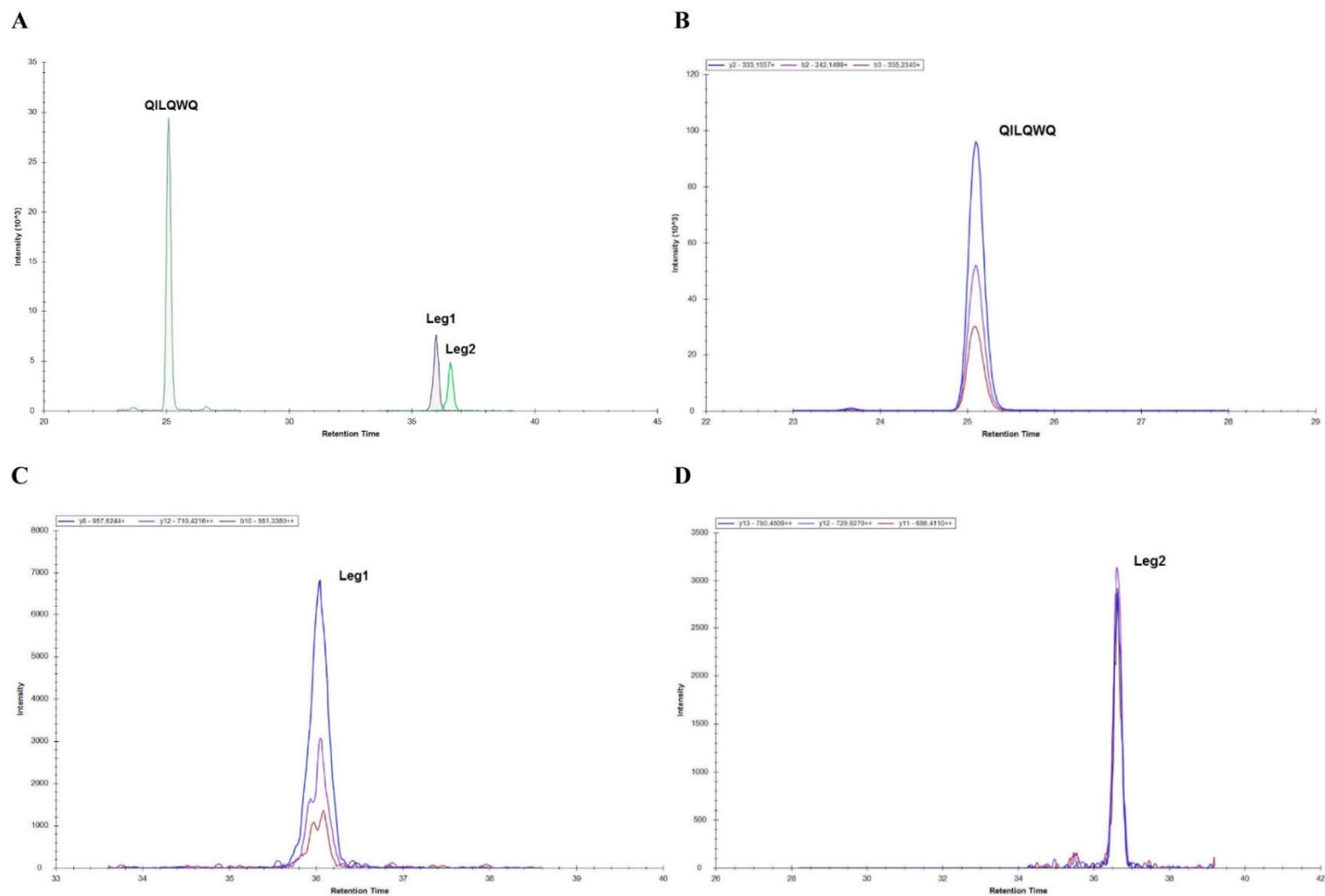
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**Table S1.** Antimicrobial activity of sodium trifluoroacetate, sodium acetate and sodium chloride against *E. coli* and *B. subtilis* displayed as minimum inhibitory concentration (MIC) in  $\mu\text{M}$ .

	Counter-ion	MIC ( $\mu\text{M}$ )	
		<i>E. coli</i>	<i>B. subtilis</i>
Sodium trifluoroacetate	TFA <sup>-</sup>	> 1000	> 1000
Sodium acetate	CH <sub>3</sub> COO <sup>-</sup>	> 1000	> 1000
Sodium chloride	Cl <sup>-</sup>	> 1000	> 1000



**Figure S1.** Relative quantification of Leg1 and Leg2 in chymotryptic hydrolysates of the chickpea globulin fraction by ultrahigh-performance liquid chromatography–tandem mass spectrometry in scheduled reaction monitoring mode (UHPLC–MS/MS–sMRM): A) Representative Chromatogram of a hydrolysate (4h incubation) and the three MRM transitions of B) QILQWQ (internal standard peptide), C) Leg1, and D) Leg2 as described in Table 1.