

Supplementary Materials

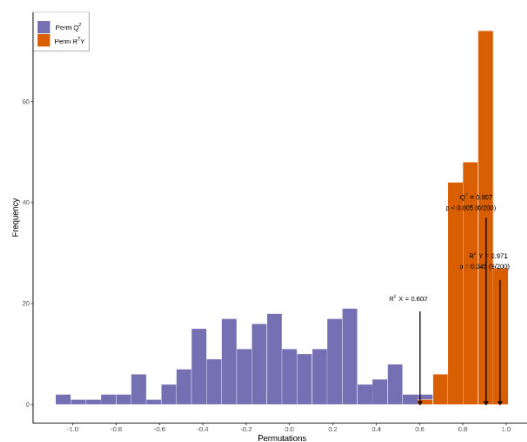
Uncovering the nutritive profiles of adult male Chinese mitten crab (*E. sinensis*) harvested from the pond and natural water area of Qin Lake based on metabolomics

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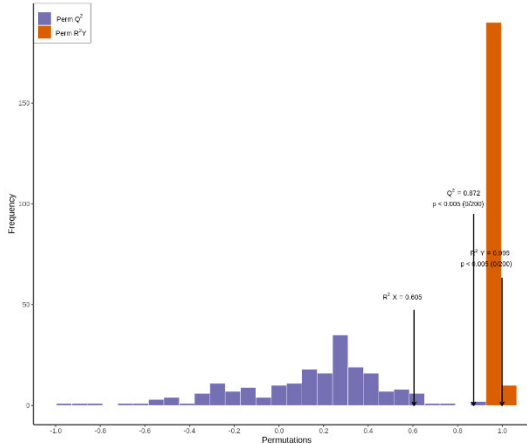
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Figure legends

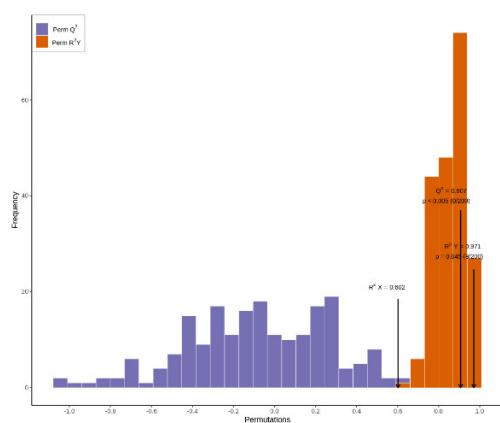
A



B



C



D

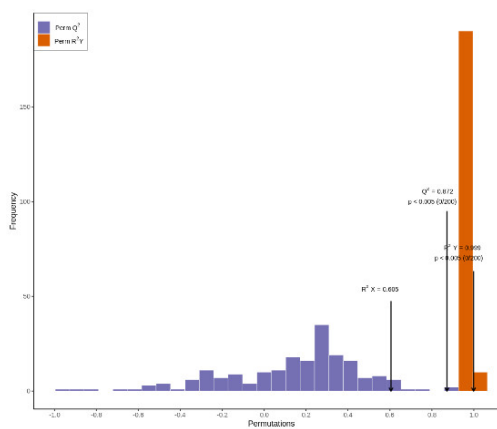


Figure S1. The OPLS-Permutation plot of the comparisons between N-M10 and P-M10 (A); N-M11 and P-M11 (B); N-M10 and N-M11 (C); P-M10 and P-M11 (D)

Table S1 The proximate composition of the meat and cream of *E. sinensis*

Meat				
	N-M10	P-M10	N-M11	P-M11
Water content (%)	79.96 ±1.49 ^a	80.18±1.19 ^a	80.47±1.95 ^a	79.05±1.65 ^a
Protein content (%)	15.31±0.93 ^b	17.74±1.12 ^{ab}	17.45±1.33 ^{ab}	18.68±0.99 ^a
Fat content (%)	2.67±1.19 ^b	4.37±0.53 ^a	5.40±0.43 ^a	4.64±0.30 ^a
Ash content (%)	2.12±0.44 ^b	1.71±0.47 ^b	1.49±0.50 ^b	2.86±0.33 ^a
Cream				
Water content (%)	57.19±1.32 ^B	63.14±1.38 ^A	62.16±0.92 ^A	65.30±1.81 ^A
Protein content (%)	8.11±0.84 ^B	9.70±1.26 ^A	9.60±1.27 ^A	10.65±1.01 ^A
Fat content (%)	38.85±1.19 ^A	38.85±1.28 ^A	28.52±1.13 ^B	38.19±0.43 ^A
Ash content (%)	1.37±0.31 ^B	1.97±0.35 ^A	1.37±0.30 ^B	1.48±0.24 ^B

Letters with the lower case mark the significant difference of each line of the meat samples ($P<0.05$); Letters with the upper case mark the significant difference of each line of the cream samples ($P<0.05$).