

Supplementary Material

Characteristic Metabolic Changes of the Crust from Dry-aged Beef Using 2D NMR spectroscopy

Hyun Cheol Kim ¹, Ki Ho Baek ¹, Yoon-Joo Ko ², Hyun Jung Lee ¹, Dong-Gyun Yim ^{1,*} and Cheorun Jo ^{1,3,*}

¹ Department of Agricultural Biotechnology, Center for Food and Bioconvergence, and Research Institute of Agriculture and Life Science, Seoul National University, Seoul 08826, Korea; eoenhc@naver.com (H.C.K.); kihoback@naver.com (K.H.B.); leehj0113@snu.ac.kr (H.J.L.)

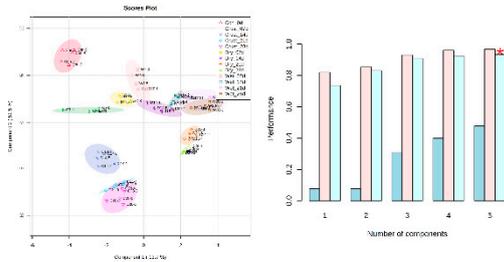
² National Center for Inter-University Research Facilities, Seoul National University, Seoul 08826, Korea; yjko@snu.ac.kr

³ Institute of Green Bio Science and Technology, Seoul National University, Pyeongchang 25354, Korea

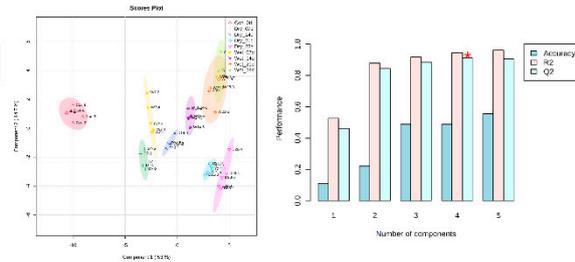
* Correspondence: tousa0994@naver.com (D.-G.Y.); cheorun@snu.ac.kr (C.J.); Tel.: +82-2-880-4820 (D.-G.Y.); Tel.: +82-2-880-4804 (C.J.)

Figure S1. Partial least square-discriminant analysis (PLS-DA) cross validation from quantified metabolites of beef aged by different method and crust. Validation was evaluated (a) overall groups, (b) dry- and wet-aged beef, (c) crust and dry-aged beef, and (d) crust and wet-aged beef.

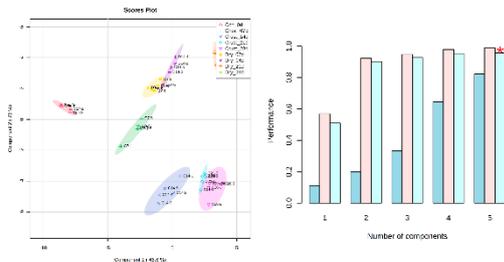
(a) Overall model



(b) Dry- and wet-aged beef



(c) Crust and dry-aged beef



(d) Crust and wet-aged beef

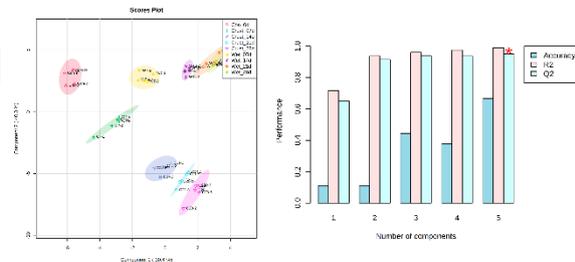


Figure S2. Representative ^1H - ^{13}C hetero nuclear single quantum coherence (HSQC) NMR spectrum from 28 day-aged crust of dry aging extracts acquired using a 850 MHz cryo-NMR spectrometer and metabolites list of pattern integration for 2D qNMR analysis.

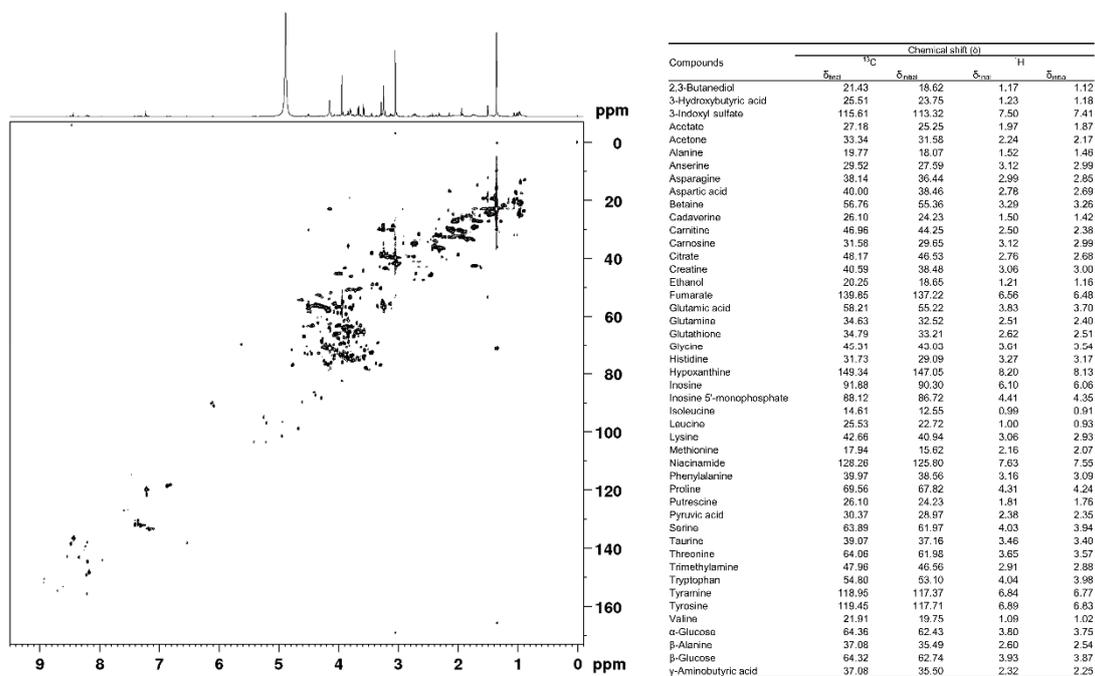


Figure S3. Standard curves of quantification from ^1H - ^{13}C hetero nuclear single quantum coherence (HSQC) based on the 1D ^1H quantitative NMR using a 850 MHz cryo-NMR spectrometer.

