

Supplementary material

Table S1 – Different combinations of temperature (T), pressure (P) and time tested in the subcritical water hydrolysis (SWH).

	T (°C)	P (bar)	Time (min)
SWH1	200	100	30
SWH2	200	100	10
SWH3	200	50	30
SWH4	250	100	30
SWH5	250	100	10
SWH6	250	50	30

Table S2 - Amino acids score (%) of protein hydrolysates prepared from hake by-products (HPH) and salmon heads (HPS) by Alcalase hydrolysis.

	FAO/WHO standard* (mg/g of protein)	HPH – amino acids score	HPS – amino acids score
THR	23	227.5 ± 0.5	203.2 ± 9.3
CYS	6	192.7 ± 7.3	232.0 ± 3.8
LYS	45	180.5 ± 21.8	178.9 ± 33.2
PHE+TYR	38	181.7 ± 3.8	157.8 ± 5.2
ILE	30	127.1 ± 3.9	114.5 ± 1.2
MET	16	126.5 ± 8.0	119.2 ± 11.2
LEU	59	119.5 ± 2.9	103.0 ± 0.5
VAL	39	114.4 ± 1.1	106.0 ± 1.4
HIS	15	64.9 ± 16.0	93.4 ± 39.5

* FAO/WHO/UNU, 2007

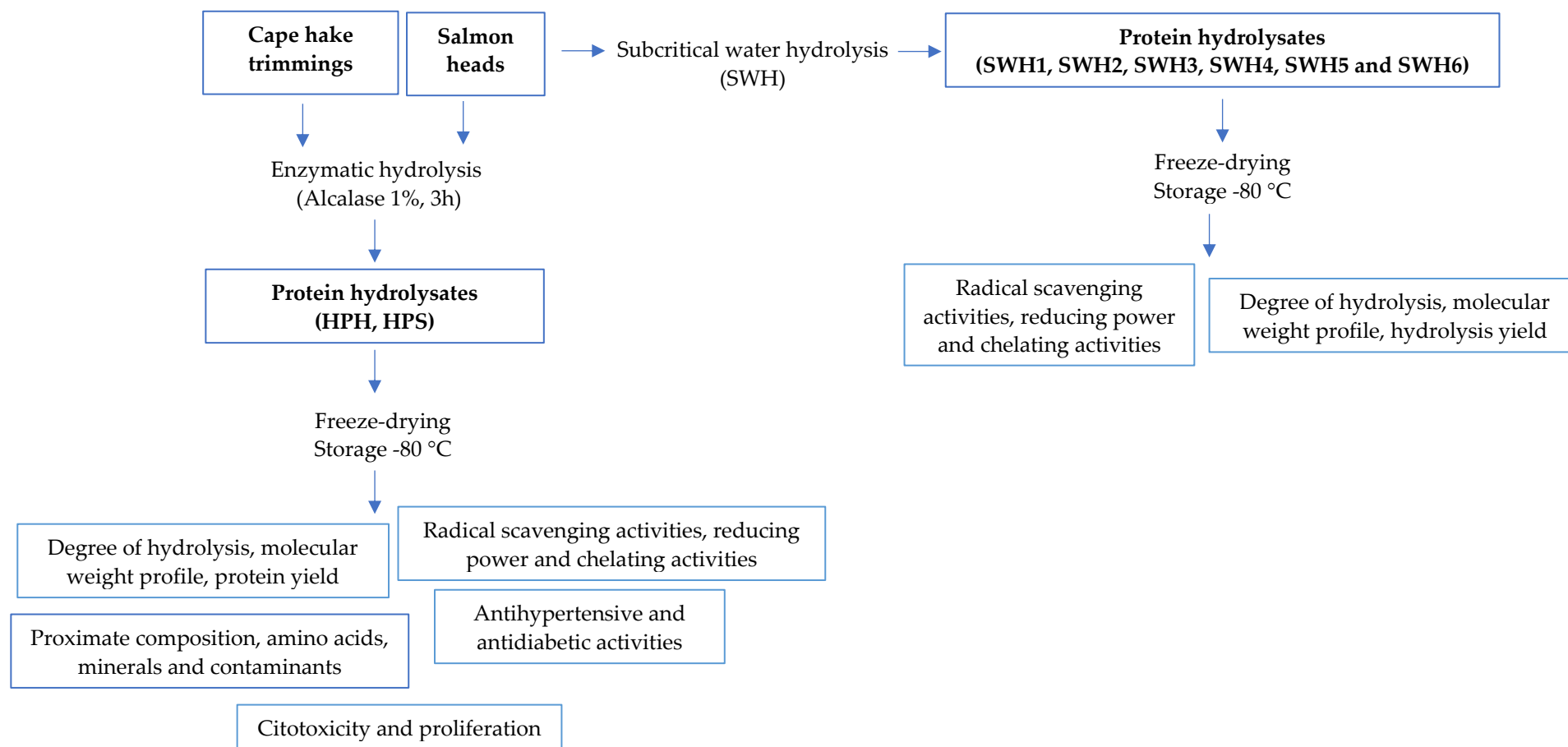


Figure S1 – Study Design on Protein Hydrolysates from Salmon Heads and Cape Hake By-Products.