

Table S1 TAV values of free amino acids in *S. imbricatus* hydrolysates under different protease treatments

Free amino acids	Free amino acids taste threshold(mg/100g)	TAV			
		CK	FSIH	PSIH	BSIH
Aspartic acid(Asp)	100	0.74±0.02 ^c	2.03±0.17 ^a	2.33±0.20 ^a	1.56±0.03 ^b
Glutamic acid(Glu)	30	6.96±0.15 ^c	20.31±1.76 ^a	22.35±1.43 ^a	15.00±0.49 ^b
Threonine*(Thr)	260	0.20±0.00 ^a	0.85±0.04 ^c	0.70±0.05 ^c	0.47±0.01 ^b
Serine(Ser)	150	0.30±0.02 ^c	1.15±0.06 ^a	1.06±0.09 ^a	0.70±0.02 ^b
Glycine(Gly)	130	0.11±0.01 ^d	0.46±0.01 ^a	0.39±0.02 ^b	0.26±0.01 ^c
Alanine(Ala)	60	2.33±0.07 ^c	7.56±0.53 ^a	7.62±0.52 ^a	5.10±0.11 ^b
Valine*(Val)	40	1.95±0.08 ^d	10.57±0.73 ^a	6.71±0.47 ^b	4.48±0.09 ^c
Methionine*(Met)	30	0.17±0.04 ^c	0.91±0.12 ^a	0.74±0.06 ^a	0.50±0.03 ^b
Isoleucine*(Ile)	90	0.55±0.02 ^d	3.88±0.19 ^a	1.93±0.11 ^b	1.30±0.03 ^c
Leucine*(Leu)	190	0.45±0.02 ^d	2.96±0.29 ^a	1.66±0.11 ^b	1.11±0.02 ^c
Phenylalanine*(Phe)	90	0.78±0.02 ^d	3.94±0.25 ^a	2.92±0.17 ^b	1.94±0.04 ^c
Arginine(Arg)	50	1.08±0.02 ^d	5.37±0.28 ^a	4.05±0.23 ^b	2.72±0.05 ^c
Lysine*(Lys)	20	1.85±0.10 ^b	4.05±0.32 ^a	3.57±0.35 ^a	2.38±0.10 ^b

Note: Different uppercase and lowercase letters indicate significant differences among groups ($p < 0.05$). The same applies below.

Table S2 Relative peak areas of volatile compounds in SIHs under different protease treatments determined by HS-GC-IMS

Compounds	Odor description	CAS	Formula	RI	Rt [sec]	Dt [a.u.]	Relative peak areas			
							CK	FSIH	PSIH	BSIH
Alcohols										
1-Butanol,3-met hyl-	whiskey, malt, burnt	123-51-3	C5H12O	1210.6	743.742	1.24756	1452.38±546.79 ^b	3864.72±70.11 ^a	2875.50±665.89 ^a	4033.69±41.94 ^a
1-Pentanol-D	balsamic	71-41-0	C5H12O	1259.6	903.257	1.25428	351.12±26.78 ^b	464.44±20.08 ^a	469.37±60.50 ^a	515.92±25.53 ^a
1-Propanol-M	alcohol, pungent	71-23-8	C3H8O	1040.9	397.961	1.11004	1429.18±419.11 ^a	661.45±46.08 ^c	1130.46±5.23 ^{ab}	858.21±59.96 ^b

2- butanol-D	wine	78-92-2	C4H10O	1011.4	361.931	1.33866	301.76±25.29 ^b	436.70±7.95 ^a	459.28±6.39 ^a	333.24±16.75 ^b
2- butanol-M	wine	78-92-2	C4H10O	1011.8	362.409	1.13723	164.97±23.66 ^a	144.16±4.25 ^a	149.10±3.60 ^a	155.84±8.47 ^a
2-Heptanol	mushroom	543-49-7	C7H16O	1321.5	1097.743	1.36459	74.31±1.59 ^b	63.69±3.08 ^c	98.52±5.70 ^a	77.13±2.53 ^b
2-Methyl-2-prop anol	camphor	75-65-0	C4H10O	912	294.879	1.31851	1104.12±426.44 ^a	1280.05±171.64 ^a	1043.35±326.25 ^a	1000.59±400.99 ^a
2-octanol		4128-31-8	C8H18O	1002.1	350.652	1.45643	992.06±47.54 ^b	1445.25±20.42 ^a	1495.50±18.41 ^a	1080.45±61.66 ^b
3-Furanmethanol		4412-91-3	C5H6O2	975.7	331.515	1.11259	275.07±4.69 ^a	218.33±4.28 ^b	236.14±6.04 ^{ab}	215.66±16.36 ^b
4-methyl-2-penta nol	pungent alcohol	108-11-2	C6H14O	1186.9	671.583	1.55319	540.64±192.77 ^{ab}	556.75±83.46 ^{ab}	747.42±96.92 ^a	409.13±34.57 ^b
Esters										
Ethyl formate-M	pungent	109-94-4	C3H6O2	831.9	248.866	1.06976	440.82±136.02 ^a	404.95±113.91 ^a	443.99±55.92 ^a	478.25±63.87 ^a
Ethyl formate-D	pungent	109-94-4	C3H6O2	835.3	250.844	1.20673	221.00±38.28 ^a	219.61±38.21 ^a	237.52±22.05 ^a	228.02±21.18 ^a
Butyl formate	fruity plum rum brandy	592-84-7	C5H10O2	1002.4	350.945	1.50858	1354.42±56.46 ^b	1387.36±13.36 ^b	1260.26±53.45 ^b	1672.50±72.02 ^a
2-methyl-1-prop yl acetate	fruit, apple, banana	110-19-0	C6H12O2	1022.1	375.003	1.23382	112.91±4.39 ^b	133.23±5.73 ^b	211.70±39.42 ^a	225.60±37.21 ^a
1-Butanol,3-met hyl-,acetate	banana	123-92-2	C7H14O2	1130.1	541.965	1.29804	84.20±9.98 ^c	542.81±2.89 ^a	104.83±9.14 ^b	103.84±2.29 ^b
ethyl hex-3-enoate	fruity green tart pineapple tropical winey grape quince	2396-83-0	C8H14O2	1325.3	1109.176	1.25642	383.16±32.53 ^b	404.14±28.81 ^{ab}	481.32±47.87 ^a	390.25±24.54 ^{ab}
Hexanoic acid propyl ester	furit	626-77-7	C9H18O2	1307	1054.278	1.38696	758.96±455.89 ^a	848.47±140.01 ^a	1027.62±221.09 ^a	845.85±4.10 ^a
hexyl formate	apple unripe plum banana sweet	629-33-4	C7H14O2	1363	1222.371	1.33189	219.66±64.09 ^b	382.31±77.92 ^{ab}	223.39±92.49 ^b	541.43±41.89 ^a
Isobutyl propanoate- M	fruity green ether sweet tutti frutti banana	540-42-1	C7H14O2	857	263.317	1.27791	411.20±27.18 ^c	686.99±9.28 ^a	616.59±27.83 ^a	473.35±4.17 ^b

Chemical compounds and their associated odors										
Chemical compound	Odor description	Accession number	Chemical formula	MW (g/mol)	LogP	Ref. [1]	Ref. [2]	Ref. [3]	Ref. [4]	Ref. [5]
(Z)-3-Hexenyl propionate	green pear apple fresh fruity waxy leafy	33467-74-2	C9H16O2	1101.6	476.803	1.38186	756.93±60.03 ^b	970.05±34.85 ^a	1179.72±53.70 ^a	783.06±31.90 ^b
(Z)-3-Hexenyl formate methyl	fresh green waxy sweet vegetable grassy sharp	33467-73-1	C7H12O2	1258.9	900.873	1.71409	92.29±3.76 ^b	110.58±24.04 ^b	87.21±3.49 ^b	190.88±16.03 ^a
3-methylbutanoate	apple	556-24-1	C6H12O2	1013.2	364.167	1.52524	218.19±22.15 ^b	357.66±24.71 ^a	310.85±3.07 ^a	307.65±3.30 ^a
sec-butyl acetate	solvent fruity banana	105-46-4	C6H12O2	1002.6	351.238	1.21249	920.86±16.88 ^a	559.50±32.76 ^b	492.64±6.32 ^c	827.91±27.60 ^a
Butyl lactate	green fruity apple kiwi melon rind lactonic waxy winey apple skin soapy	138-22-7	C7H14O3	1013.3	364.3	1.27011	170.46±16.62 ^a	173.49±2.85 ^a	148.80±2.28 ^b	183.88±6.73 ^a
Methyl acetate	ether sweet fruity	79-20-9	C3H6O2	847.5	257.856	1.19425	3186.91±96.40 ^b	3686.12±138.96 ^a	3573.65±41.23 ^a	3097.32±96.17 ^b
phenylacetic acid butyl ester	rose honey chocolate	122-43-0	C12H16O2	1431.8	1428.536	1.44275	232.64±27.31 ^c	747.18±27.70 ^a	374.70±29.43 ^b	269.19±24.67 ^c
Octyl-acetate Ketones	rose honey chocolate	112-14-1	C10H20O2	1273.7	949.063	1.53901	131.70±15.86 ^a	63.03±7.43 ^c	125.00±2.40 ^a	88.71±3.31 ^b
1-Octen-3-one-M	herbal mushroom earthy musty dirty	4312-99-6	C8H14O	1306.9	1054.02	1.27244	2588.00±132.79 ^b	3352.12±64.04 ^a	3376.80±64.95 ^a	2576.66±20.42 ^b
1-Octen-3-one-D	herbal mushroom earthy musty dirty	4312-99-6	C8H14O	1306.4	1052.605	1.67928	471.36±17.75 ^c	870.72±19.83 ^a	949.32±37.43 ^a	529.37±16.73 ^b
2-Heptanone-M	soap	110-43-0	C7H14O	1183.2	663.164	1.26059	1109.50±85.15 ^b	1501.15±80.38 ^a	1443.94±16.88 ^a	1449.14±25.70 ^a
2-Heptanone-D	soap	110-43-0	C7H14O	1183.5	663.775	1.62658	318.87±81.28 ^c	517.78±26.21 ^{ab}	615.28±84.61 ^a	336.49±31.37 ^{bc}
2-methyl-2-hepten-6-one	pepper, mushroom, rubber	110-93-0	C8H14O	1341.3	1157.305	1.18292	776.27±211.70 ^b	1207.39±64.87 ^a	870.07±22.61 ^{ab}	738.18±26.22 ^b
3-Octanone	herb, butter, resin	106-68-3	C8H16O	1258.9	900.873	1.30832	287.16±70.92 ^b	547.60±104.86 ^{ab}	296.58±104.55 ^b	895.58±81.60 ^a

4-Methyl-2-penta none Aldehydes	sharp solvent green herbal fruity dairy spice	108-10-1	C6H12O	1013.1	364.09	1.46943	153.30±3.30 ^b	279.44±4.17 ^a	276.78±2.35 ^a	164.06±11.63 ^b
(E)-2-nonenal-D	Cucumber, fat, green	18829-56-6	C9H16O	1459	1510.243	1.95178	679.05±51.72 ^a	610.67±60.86 ^a	715.42±33.58 ^a	745.37±43.07 ^a
(E)-2-nonenal-M	Cucumber, fat, green	18829-56-6	C9H16O	1459.4	1511.231	1.39477	1873.86±173.37 ^c	2081.65±36.87 ^{bc}	2553.67±134.08 ^{ab}	2828.77±73.14 ^a
(E)-2-Pentenal	strawberry, fruit, tomato	1576-87-0	C5H8O	1128.5	538.244	1.36862	83.58±6.19 ^c	212.18±4.99 ^a	116.21±13.65 ^b	80.17±4.77 ^c
1-hexanal-M	grass, tallow, fat	66-25-1	C6H12O	1096.9	466.333	1.55667	373.77±319.36 ^a	233.55±309.98 ^a	689.29±275.70 ^a	426.64±138.96 ^a
1-hexanal-D	grass, tallow, fat	66-25-1	C6H12O	1085.2	452.037	1.55706	1388.08±125.36 ^c	1686.87±27.37 ^b	1934.28±99.88 ^{ab}	2153.43±22.55 ^a
1-nonanal-M	fat, citrus, green	124-19-6	C9H18O	1397.8	1326.664	1.48022	8349.83±2581.08 ^a	6942.96±1752.69 ^a	7664.13±737.10 ^a	4242.72±355.52 ^b
1-nonanal-D	fat, citrus, green	124-19-6	C9H18O	1397.3	1325.173	1.9431	2561.42±2626.52 ^a	1468.23±1043.72 ^a	1652.39±371.08 ^a	339.43±70.69 ^a
1-octanal	fat, soap, lemon, green	124-13-0	C8H16O	1294.2	1015.834	1.41019	2860.04±1531.22 ^{ab}	2226.51±1016.86 ^{ab}	2905.67±965.47 ^a	1218.15±167.47 ^b
2-methyl-2-prope nal	wild hyacinth foliage	78-85-3	C4H6O	890.5	282.575	1.22496	3167.85±109.57 ^{ab}	3015.46±107.68 ^{ab}	3400.10±116.21 ^a	2898.73±133.66 ^b
2-Methylbutanal	Cocoa, almond	96-17-3	C5H10O	909.2	293.294	1.16096	137.68±51.42 ^a	131.56±16.11 ^a	100.00±28.66 ^a	118.50±46.77 ^a
3-Methyl-2-bute nal	sweet fruity pungent brown nutty almond cherry	107-86-8	C5H8O	1203.9	721.912	1.09181	318.02±18.65 ^b	353.33±6.84 ^{ab}	378.86±16.57 ^a	241.27±7.28 ^c
Butanal	pungent, green	123-72-8	C4H8O	880.9	277.042	1.10796	469.45±5.19 ^c	522.52±4.72 ^a	485.85±4.65 ^b	450.59±1.84 ^d
(Z)-4-heptenal	biscuit, cream	6728-31-0	C7H12O	1274.4	951.212	1.14806	6593.95±405.86 ^a	4455.47±198.34 ^c	6191.20±46.66 ^a	5198.58±10.39 ^b
Heptaldehyde-M	fat, citrus, rancid	111-71-7	C7H14O	1187.8	673.554	1.33893	3341.68±1136.07 ^{ab}	2769.46±503.05 ^{ab}	3363.57±379.33 ^a	2214.47±145.64 ^b
Heptaldehyde-D	fat, citrus, rancid	111-71-7	C7H14O	1186.5	670.791	1.69611	1055.34±959.84 ^a	603.99±296.66 ^a	1038.24±352.29 ^a	319.23±59.94 ^a
Acids										
2-Methylheptano ic acid	waxy green cheese sweaty butter milk	1188-02-9	C8H16O2	1143.6	572.835	1.41008	260.54±8.73 ^b	271.45±30.16 ^b	363.38±8.20 ^a	220.49±9.77 ^c
Acetic acid	sour	64-19-7	C2H4O2	1507.6	1655.835	1.05712	13304.09±2439.77 ^a	6339.86±483.43 ^b	3893.85±566.10 ^c	3102.05±288.21 ^c

Heterocyclic										
(2,6)-dimethylpyrazine	roasted nut, cocoa, roast beef	108-50-9	C6H8N2	1306.5	1052.825	1.53644	111.03±6.29 ^c	176.03±2.89 ^{ab}	193.75±7.14 ^a	144.44±20.38 ^b
2-Methylpyrazine	popcorn	109-08-0	C5H6N2	1273.5	948.415	1.07475	990.07±34.14 ^a	610.20±20.45 ^d	832.96±27.03 ^b	678.10±8.46 ^c
2-Propylpyrazine Coumaran	green vegetable nutty	18138-03-9	C7H10N2	1435.7	1440.365	1.22071	508.48±67.68 ^c	3592.90±31.30 ^a	1758.80±1230.42 ^{ab}	837.47±52.49 ^{bc}
		496-16-2	C8H8O	1101.6	476.879	1.09179	138.88±24.81 ^a	151.41±22.93 ^a	154.87±13.39 ^a	110.85±1.96 ^b
2-ethyl furan	sweet burnt earthy malty	3208-16-0	C6H8O	953.4	318.713	1.297	1458.02±73.70 ^a	1403.87±42.13 ^a	1501.83±24.02 ^a	1424.73±119.49 ^a
2-pentyl furan	green bean, butter	3777-69-3	C9H14O	1231.7	812.488	1.25117	1121.28±41.20 ^b	1647.71±217.24 ^a	1705.09±216.91 ^a	1394.61±55.51 ^a
2-Methylthiophene	sulfur	554-14-3	C5H6S	1095.7	464.796	1.01626	38.99±8.62 ^a	39.83±8.69 ^a	54.62±2.70 ^a	55.05±3.81 ^a
Tetrahydrofuran		109-99-9	C4H8O	868.3	269.797	1.05513	6059.20±76.71 ^a	5198.77±235.78 ^b	5199.00±133.36 ^b	5838.61±188.68 ^a
Hydrocarbons										
1-octene	gasoline	111-66-0	C8H16	831	248.318	1.45295	336.97±79.68 ^a	329.41±20.64 ^a	335.93±40.66 ^a	307.31±19.12 ^a
(R)-alpha-pinene		14575-92-9	C10H16	937.7	309.68	1.28276	1328.32±111.37 ^{ab}	951.65±43.80 ^b	655.70±11.26 ^c	1774.26±421.80 ^a
alpha-Pinene		2437-95-8	C10H16	1037	393.223	1.21093	275.04±32.78 ^c	1289.40±61.77 ^a	435.01±13.54 ^b	258.26±13.80 ^c
2,2,4,6,6-Pentamethylheptane		13475-82-6	C12H26	987.3	338.2	1.33866	681.22±20.66 ^{bc}	796.66±41.14 ^{ab}	631.33±32.05 ^c	813.78±38.14 ^a
Benzene, propyl-ethyl benzene		103-65-1	C9H12	1184.4	665.993	1.51713	405.91±63.65 ^c	555.96±11.90 ^{ab}	624.28±49.67 ^a	418.50±12.55 ^{bc}
		100-41-4	C8H10	1128.6	538.628	1.077	104.74±10.38 ^b	272.11±5.62 ^a	109.60±5.04 ^b	107.33±4.80 ^b
Others										
hexanenitrile		628-73-9	C6H11N	880.6	276.861	1.27964	279.19±1.48 ^b	600.10±10.94 ^a	573.59±23.49 ^a	297.12±17.42 ^b
1-propanethiol	cabbage natural gas	107-03-9	C3H8S	877.4	275.017	1.17678	820.21±5.40 ^c	1033.06±16.09 ^a	1066.72±12.56 ^a	869.65±15.45 ^b
dimethyl sulfide	sweet onion									
	cabbage, sulfur,	75-18-3	C2H6S	822.9	243.702	0.95584	5580.82±950.23 ^a	5304.46±894.86 ^a	4769.49±488.89 ^a	5040.73±454.32 ^a

1,1-diethoxy ethane	gasoline fruit, cream	105-57-7	C6H14O2	889.9	282.224	1.04156	448.32±9.53 ^a	345.34±8.43 ^{bc}	337.17±9.63 ^c	380.19±18.74 ^b
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Table S3 ROAV values of aroma-active compounds in *S. imbricatus* hydrolysates under different protease treatments

Compounds	Threshold(mg/kg)	CAS	CK	FSIH	PSIH	BSIH
1-Octen-3-one	0.000003	4312-99-6	100.00	100.00	100.00	100.00
(Z)-4-heptenal	0.000025	6728-31-0	25.90	12.66	17.17	20.08
(E)-2-nonenal-D	0.00019	18829-56-6	1.31	1.01	1.19	1.82
dimethyl sulfide	0.00012	75-18-3	4.59	3.14	2.75	4.06
1-nonanal	0.0011	124-19-6	0.95	0.54	0.59	0.40
Heptaldehyde	0. 0028	111-71-7	0.15	0.09	0.11	0.09