

Figure S1: Molecular weight distribution of fish protein hydrolysates produced by enzymatic hydrolysis using different amounts of viscera enzymatic extract: 20% (E/S) (—); 10% (E/S) (—) and 0% (E/S) (—) after 6 h of hydrolysis.

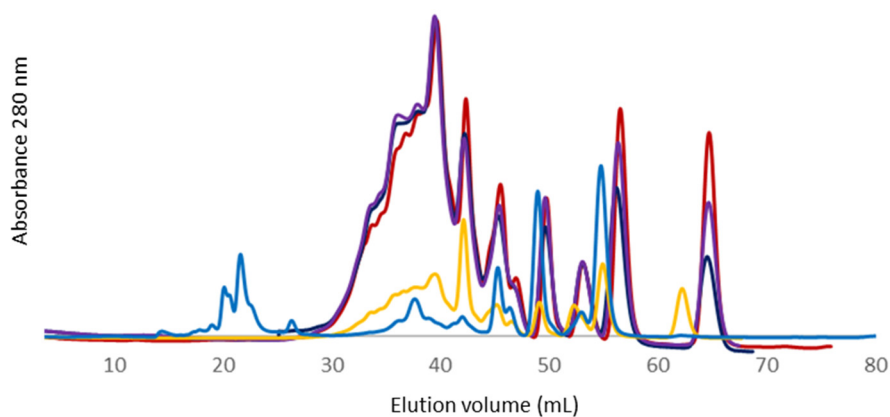


Figure S2: Molecular weight distribution of fish protein hydrolysates produced by enzymatic hydrolysis using different amounts of alcalase: 5% (E/S) (—); 4% (E/S) (—); 3% (E/S) (—); 2.5% (E/S) (—) and 0% (E/S) (—) after 2 h of hydrolysis.