

Supplementary Information

The efficient enrichment of marine peptides from protein hydrolysate of marine worm *Urechis unicinctus* by mesoporous materials MCM-41, SBA-15 and CMK-3

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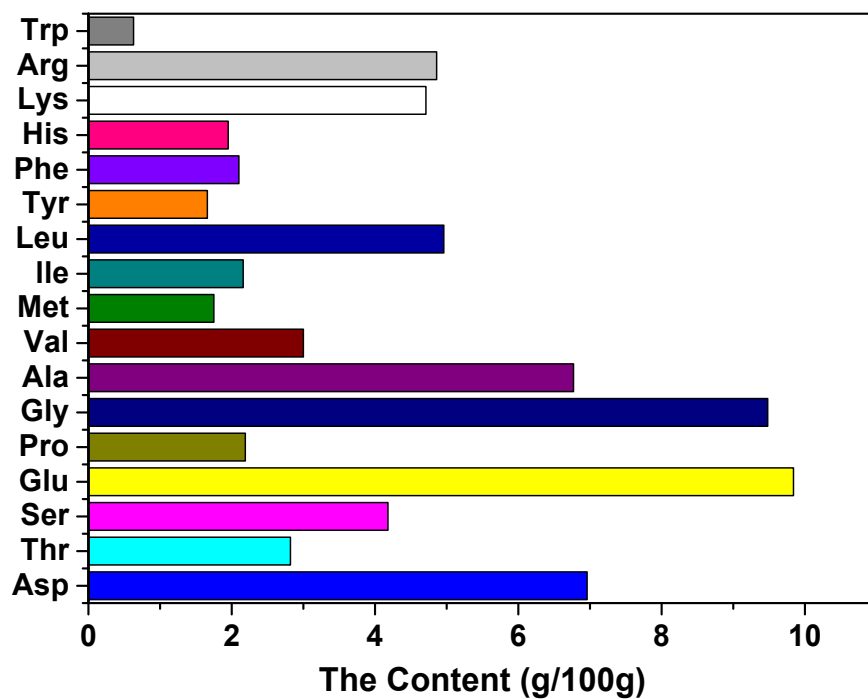


Fig. S1 Amino acid composition of the marine worm *Urechis unicinctus*

Table S1 Nutritional evaluation of essential amino acids in marine worm *Urechis unicinctus*

Amino acid	Content (mg/g)	FAO/WHO ideal model (mg/g)	Whole egg proteins model (mg/g)	AAS	CS
Thr	28.23±0.49	40	45	0.706	0.627
Val	29.96±0.81	60	66	0.499	0.454
Met	17.50±0.01	35	59	0.500	0.297
Ile	21.65±0.53	40	50	0.541	0.433
Leu	49.64±0.94	70	85	0.709	0.584
Phe+Tyr	37.58±1.28	50	95	0.752	0.396
Lys	47.15±3.22	55	67	0.857	0.704
Trp	6.35±0.34	10	17	0.635	0.373
EAAI			0.9790		

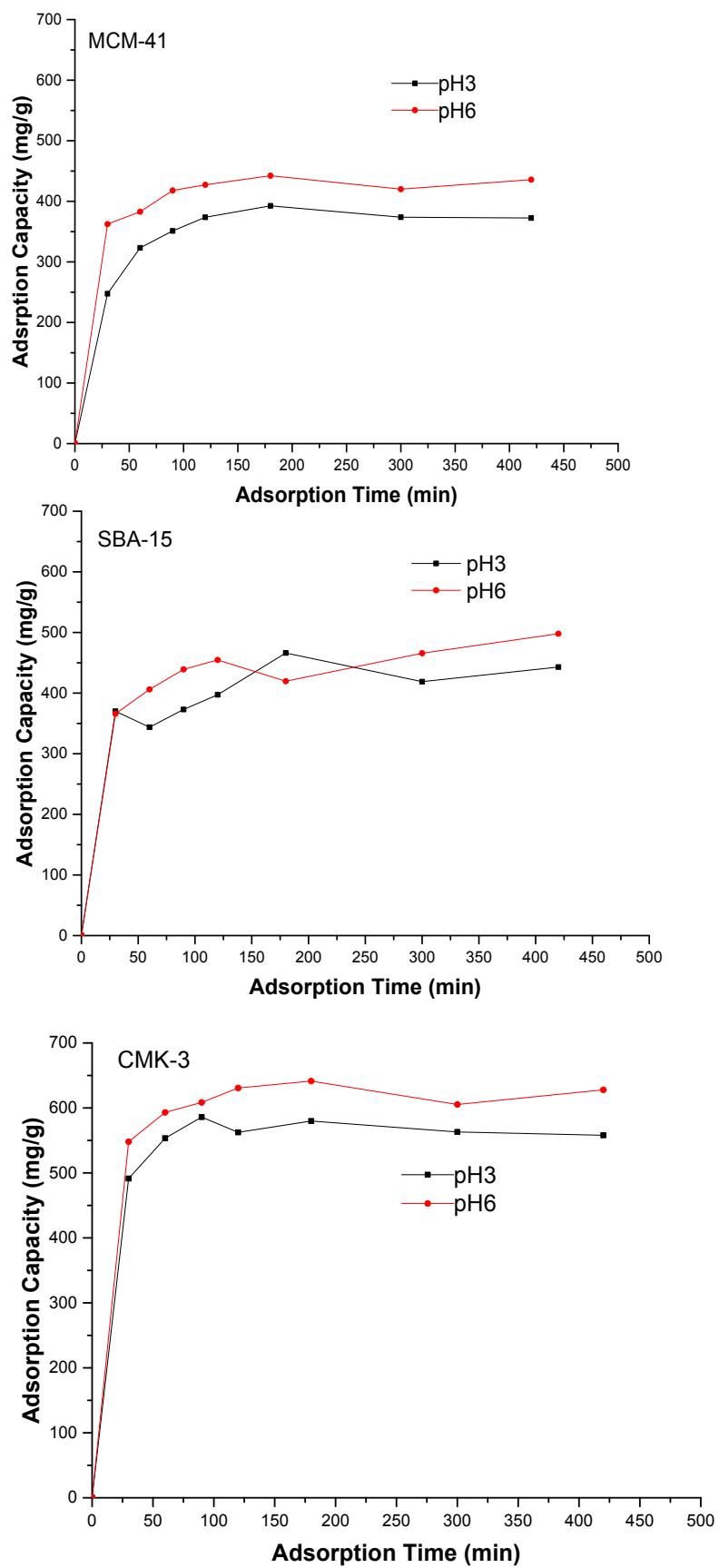


Fig.S2 Time profiles of WWPH adsorption on MCM-41, SBA-15 and CMK-3 at pH 3 and pH 6