

655 **Supplementary information for:**

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657 **Effects of antioxidants of bamboo leaves on protein digestion and transport of**

658 **cooked abalone muscles**

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660 Man-Man Yu<sup>a</sup>, Ying-Chen Fan<sup>a</sup>, Yu-Xin Liu<sup>a,b,c\*</sup>, Fa-Wen Yin<sup>a,b,c</sup>, De-Yang Li<sup>a,b,c</sup>,

661 Xiao-Yang Liu<sup>a,b,c</sup>, Da-Yong Zhou<sup>a,b,c\*</sup>, Bei-Wei Zhu<sup>a,b,c</sup>

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663 <sup>a</sup> School of Food Science and Technology, Dalian Polytechnic University, Dalian, PR

664 China, 116034

665 <sup>b</sup> National Engineering Research Center of Seafood, Dalian, PR China, 116034

666 <sup>c</sup> Collaborative Innovation Center of Seafood Deep Processing, Dalian Polytechnic

667 University, PR China, 116034

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669 **Corresponding Authors:**

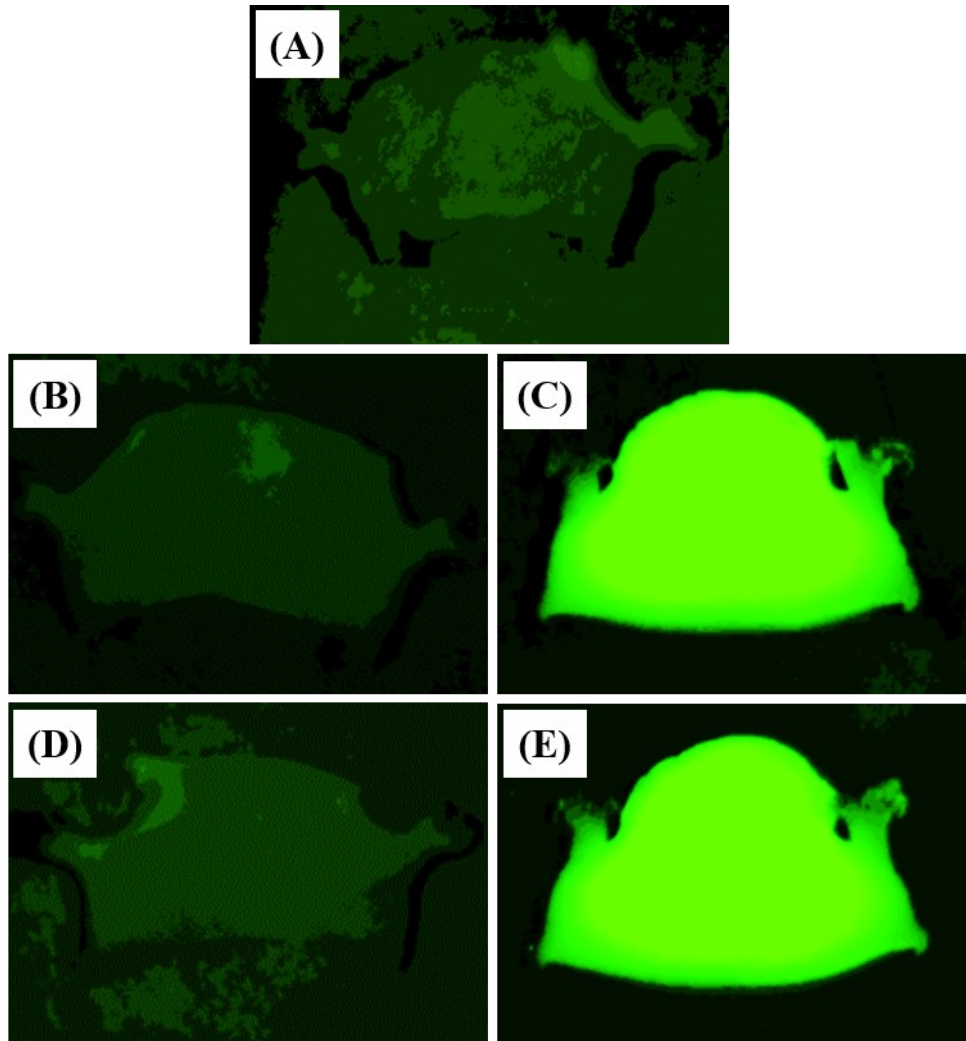
670 Da-Yong Zhou. E-mail: zdyzf1@163.com; Tel: +86-411 86323453

671 Yu-Xin Liu. E-mail: 303999266@qq.com; Tel: +86-411 86323453



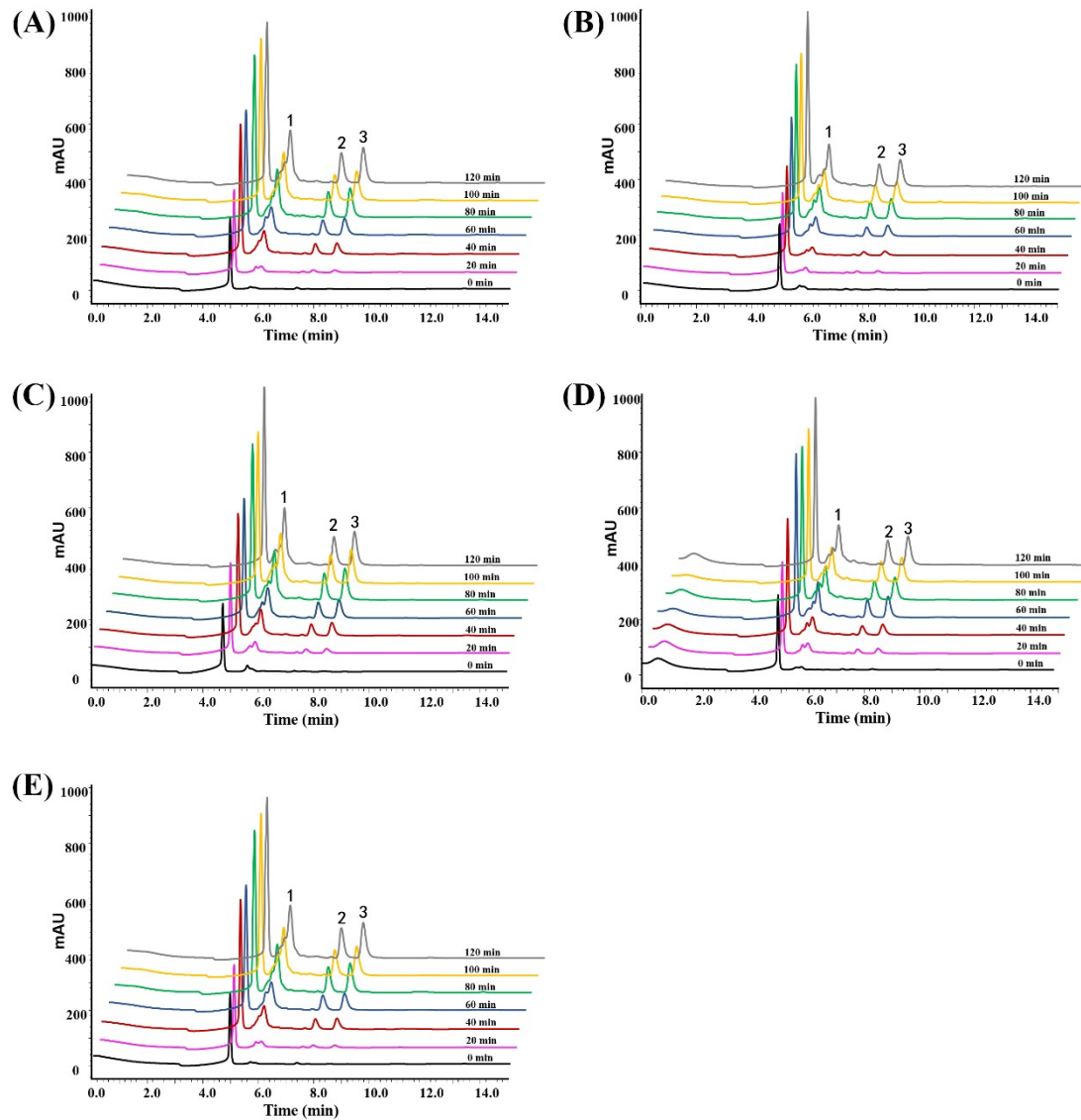
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673 **Fig. S1** The figure of abalone muscle slices.



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675 **Fig. S2** The fluorescence images of antioxidants of bamboo leaves (AOB) distributed  
676 in abalone muscles (longitudinal sections) during heat treatments. A, fresh abalone  
677 muscle; B, abalone muscle marinated with water for 4 h followed by being cooked  
678 with water for 10 min; C, abalone muscle marinated with 0.2% AOB solution for 4 h  
679 followed by being cooked with 0.2% AOB solution for 10 min; D, abalone muscle  
680 marinated with water for 4 h followed by being cooked with water for 90 min; E,  
681 abalone muscle marinated with 0.2% AOB solution for 4 h followed by being cooked  
682 with 0.2% AOB solution for 90 min.



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684 **Fig. S3.** The chromatographic profiles of serosal fluids. A, the chromatographic  
 685 profiles of serosal fluids incubated with fresh abalone muscle digestion product after 0,  
 686 20, 40, 60, 80, 100, 120-min incubation; B, the chromatographic profiles of serosal  
 687 fluids incubated with 10 min-treated abalone muscle digestion product after 0, 20, 40,  
 688 60, 80, 100, 120-min incubation; C, the chromatographic profiles of serosal fluids  
 689 incubated with 10 min-AOB-treated abalone muscle digestion product after 0, 20, 40,  
 690 60, 80, 100, 120-min incubation; D, the chromatographic profiles of serosal fluids  
 691 incubated with 90 min-treated abalone muscle digestion product after 0, 20, 40, 60, 80,

692 100, 120-min incubation; E, the chromatographic profiles of serosal fluids incubated  
693 with 90 min-AOB-treated abalone muscle digestion product after 0, 20, 40, 60, 80,  
694 100, 120-min incubation.