$\begin{tabular}{l} \textbf{Table S1.} \ IC_{so} \ values \ of \ ultrafiltration \ fractions \ of \ chicken \ feather \ meal \ hydrolyzed \ by \ Flavourzyme \ against \ NO \end{tabular}$

Fraction (M/kDa)	NO radical scavenging activity IC ₅₀ /(μg/mL)			
< 0.65	$(3.6\pm0.3)^{a}$			
0.65-3	(5.8±0.6) ^{ab}			
3-5	(7.12±0.5) ^b			
5-10	(10.420.7) ^c			
>10	(21.9±0.7) ^d			

Data are presented as mean value±S.D. of three replicates. Different letters indicate significant differences among the groups according to Duncan's test (p≤0.05)

Table S2. NO radical scavenging activity of the Sephacryl S-100 fractionation (F_{1-4})

Fraction	NO radical scavenging activity IC ₅₀ /(μg/mL)		
F ₁	(73.5±2.8) ^b		
F_2	(34.6±3.4) ^a		
F_3	Not determined		
F_4	Not determined		

Data are presented as mean value \pm S.D. of three replicates. Different letters indicate significant differences among the groups according to Duncan's test (p \leq 0.05)

Table S3. NO radical scavenging activity of the RP-HPLC (F_{2-1} to F_{2-5})

Fraction NO radical scavenging activity IC ₅₀ /(µg/ml				
F ₂₋₁	(16.8±1.5) ^b			
F ₂₋₂	(15.3±0.7) ^a			
F ₂₋₃	(17.4±0.4) ^c			
F ₂₋₄	Not determine			
F ₂₋₅	(34.0±1.9) ^d			

Data are presented as mean value \pm S.D. of three replicates. Different letters indicate significant differences among the groups according to Duncan's test (p \le 0.05)

Table S4. Peptide synthesis derived from the RP-HPLC of F_{2-1} , F_{2-2} , F_{2-3} and F_{2-5} and their NO radical scavenging activity

Peptide sequence	Formula	M/Da	Purity/%	NO radical scavenging activity /mM
SNPSVAGVR	$C_{36}H_{63}N_{13}O_{13}$	885.97	99.54	(55.2±0.2) ^a
SLFLHTHSIVADK	$C_{67}H_{106}N_{18}O_{19}$	1467.67	99.46	(167.8±0.4) ^d
AVLKKKVTSTFGR	$C_{65}H_{115}N_{19}O_{17}$	1434.73	98.37	(109.6±0.2) ^c
LSPWPVKGV	$C_{48}H_{75}N_{11}O_{11}$	982.18	97.15	(87.4±0.4) ^b

Data are presented as mean value \pm S.D. of three replicates. Different letters indicate significant differences among the groups according to Duncan's test (p \leq 0.05)

FTB | Food Technology & Biotechnology April-June 2019 | Vol. 57 | No. 2 S1