



## Supplementary Material

# Production of Protein Hydrolysate from Rohu (*Labeo rohita*) Waste using Fungal Proteases

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**Supplementary Table I.- Coded levels of explanatory variables used to optimize the conditions of hydrolysis using flavorzyme, its experimental and predicted values for degree of hydrolysis (DH).**

Std run	Run	A:Temp	B:Time	C:E/S ratio	D:pH	Degree of hydrolysis	
						Actual DH	Predicted DH
12	1	1	1	-1	1	49.41	49.13
7	2	-1	1	1	-1	17.68	20.38
11	3	-1	1	-1	1	34.55	34.97
13	4	-1	-1	1	1	26.56	26.44
16	5	1	1	1	1	50.49	54.24
18	6	1	0	0	0	30.45	27.93
30	7	0	0	0	0	30.13	30.59
20	8	0	1	0	0	37.61	32.56
5	9	-1	-1	1	-1	15.37	15.16
6	10	1	-1	1	-1	20.47	21.37
9	11	-1	-1	-1	1	20.29	21.77
28	12	0	0	0	0	31.38	30.59
1	13	-1	-1	-1	-1	14.36	11.94
2	14	1	-1	-1	-1	16.34	17.6
26	15	0	0	0	0	28.39	30.59
25	16	0	0	0	0	27.46	30.59
17	17	-1	0	0	0	18.58	17.73
27	18	0	0	0	0	27.55	30.59
22	19	0	0	1	0	37.28	35.17
19	20	0	-1	0	0	22.73	24.42
14	21	1	-1	1	1	44.49	43.28
3	22	-1	1	-1	-1	16.53	17.26
15	23	-1	1	1	1	41.27	39.53
8	24	1	1	1	-1	26.43	24.47
24	25	0	0	0	1	46.72	45.8
21	26	0	0	-1	0	32.27	31.01
29	27	0	0	0	0	28.58	30.59
4	28	1	1	-1	-1	19.37	20.81
10	29	1	-1	-1	1	39.44	38.06
23	30	0	0	0	-1	28.45	26

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**Supplementary Table II.- ANOVA for the response of degree of hydrolysis (DH) as influenced by experimental variables during hydrolysis process using flavorzyme.**

Source	Sum of squares	DF	Mean squares	F-value	p-value
Model	3010.35	14	215.02	26.41	< 0.0001
A-Temp	467.16	1	467.16	57.37	< 0.0001
B-Time	298.41	1	298.41	36.65	< 0.0001
C-E/S	78.04	1	78.04	9.58	0.0074
D-pH	1764.58	1	1764.58	216.69	< 0.0001
AB	4.51	1	4.51	0.5532	0.4685
AC	0.29	1	0.29	0.0361	0.8517
AD	112.84	1	112.84	13.8565	0.0020
BC	0.01	1	0.01	0.0016	0.9691
BD	61.9	1	61.9	7.6010	0.0147
CD	2.08	1	2.08	0.2555	0.6205
A <sup>2</sup>	156.18	1	156.18	19.1790	0.0005
B <sup>2</sup>	11.52	1	11.52	1.4152	0.2527
C <sup>2</sup>	16.14	1	16.14	1.9821	0.1796
D <sup>2</sup>	72.94	1	72.94	8.9573	0.0091
Residual	122.15	15	8.14		
Lack of fit	110.23	10	11.02	4.6234	0.05244
Pure error	11.92	5	2.38		
Cor total	3132.5	29			