Supplementary Table S1. Moisture content and dry matter fraction of untreated and pretreated sea grapes used for fresh-weight conversion of amino acid contents

Treatment[1)]	Treatment time (sec)	Moisture content (%)	Dry matter fraction[2)]
Control	0	95.23 ± 0.35[3)]	0.0477
B15	15	94.85 ± 0.42	0.0515
B30	30	94.51 ± 0.50	0.0549
B60	60	93.88 ± 0.65	0.0612
B120	120	93.12 ± 0.80	0.0688
S15	15	94.92 ± 0.40	0.0508
S30	30	94.65 ± 0.48	0.0535
S60	60	94.10 ± 0.60	0.0590
S120	120	93.45 ± 0.75	0.0655

[1)] B15-B120 represent blanching at 90 ± 1℃ for 15-120 sec, and S15-S120 represent steaming for 15-120 sec under the conditions described in Section 2.3.

[2)] Dry matter fraction was calculated from the mean moisture content of each treatment as (100 - moisture content)/100.

[3)] Values are expressed as mean ± SD (n = 3).