

Appendix A. Supplementary material

Effect of ice storage on the chemical composition and lipid quality in fat greenling (*Hexagrammos otakii*) and black rockfish (*Sebastes schlegelii*)

Contents

Figure S1. The schematic diagram of the reaction of FFAs and DEEA.

Figure S2. The fragmentation pathways of the FFA derivatives in MS/MS.

Figure S3. Mass spectrum of DEEA labeled FFAs from two kinds of fish samples during ice storage by using neutral loss scan (NLS 73 Da).

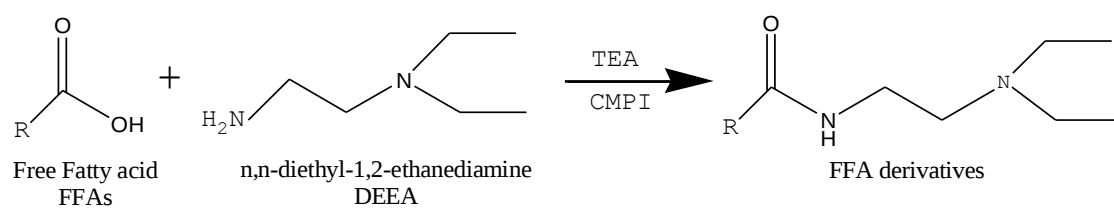


Figure S1. The schematic diagram of the reaction of FFAs and DEEA.

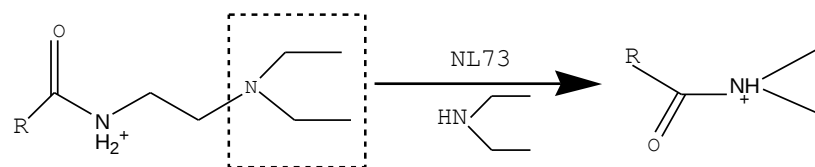


Figure S2. The fragmentation pathways of the FFA derivatives in MS/MS.

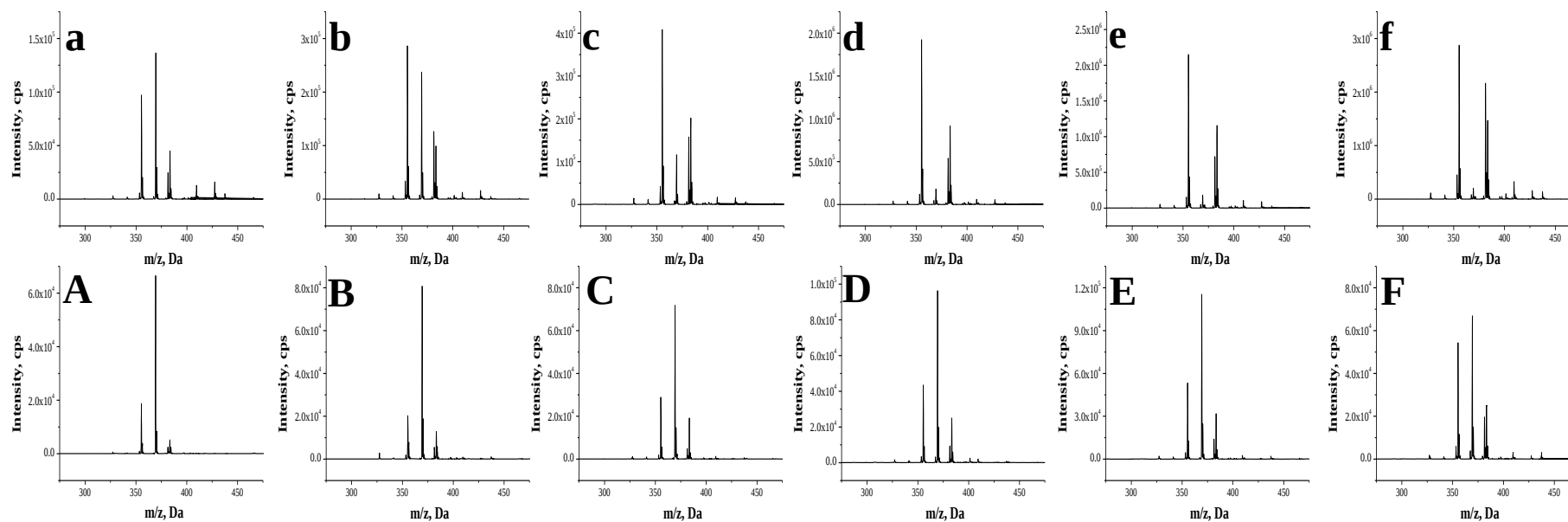


Figure S3. Mass spectrum of DEEA labeled FFAs from two kinds of fish samples during ice storage by using neutral loss scan (NLS 73 Da). (a) fresh fat greenling; (b) fat greenling stored for 4 days; (c) fat greenling stored for 8 days; (d) fat greenling stored for 12 days; (e) fat greenling stored for 16 days; (f) fat greenling stored for 20 days; (A) fresh black rockfish; (B) black rockfish stored for 4 days; (C) black rockfish stored for 8 days; (D) black rockfish stored for 12 days; (E) black rockfish stored for 16 days; (F) black rockfish stored for 20 days.