

Supporting Information

Estimation of lipoyllysine content in meat and its antioxidative capacity

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Table S1. The recommended amounts of proteases (subtilisin A and pronase E) added to the studied animal tissues to determine content LA and LLys.

Sample	Activity of Pronase E	Volume of Pronase E	Activity of subtilisin A	Volume of subtilisin A
LLys				
Turkey heart	9 U	10 µL	1 U	0.7 µL
Calf heart	9 U	10 µL	1 U	0.7 µL
liver	8 U	10 µL	2 U	1.5 µL
kidney	4 U	10 µL	6 U	4.4 µL
Beef heart	8 U	10 µL	2 U	1.5 µL
liver	24 U	10 µL	16 U	11.7 µL
kidney	36 U	10 µL	4 U	2.9 µL
stomach	8 U	10 µL	2 U	1.5 µL
Chicken heart	8 U	10 µL	2 U	1.5 µL
liver	5 U	10 µL	5 U	3.7 µL
kidney	4 U	10 µL	6 U	4.4 µL
Pig heart	8 U	10 µL	2 U	1.5 µL
kidney	12 U	10 µL	28 U	20.5 µL
stomach	8 U	10 µL	2 U	1.5 µL
LA				
Turkey heart	9 U	10 µL	1 U	0.7 µL
Calf heart	9 U	10 µL	1 U	0.7 µL
liver	8 U	10 µL	2 U	1.5 µL
kidney	9 U	10 µL	1 U	0.7 µL
Beef heart	8 U	10 µL	2 U	1.5 µL
kidney	36 U	10 µL	4 U	2.9 µL
Chicken heart	8 U	10 µL	2 U	1.5 µL
liver	8 U	10 µL	2 U	1.5 µL
kidney	4 U	10 µL	6 U	4.4 µL
stomach	10 U	10 µL	10 U	7.3 µL
Pig heart	8 U	10 µL	2 U	1.5 µL
kidney	3 U	10 µL	3 U	2.2 µL