

Table S1 TAV analysis of flavor-presenting amino acids in dried salted Spanish mackerel meat under different thermally processed

Free amino acid	Form	Taste threshold (mg/100 mL)	A64	A66	S64	S66	F64	F66
Histidine	Bitter	200	86.825	125.46	136.93	115.81	121.795	84.715
Arginine	Bitter	1306.5	0.10807501	0.314657482	0.275009568	0.20818982	0.235973976	0.162571757
Lysine	Bitter	1169.6	0.775222298	1.946391929	2.326778386	1.524196306	1.588833789	1.013850889
Tyrosine	Bitter	72.44	1.939536168	4.235229155	3.030093871	2.834069575	2.64356709	2.435118719
Valine	Bitter	351.45	0.513871105	1.029164888	0.773082942	0.877792005	0.713045952	0.706217101
Isoleucine	Bitter	90	0.954268293	2.211890244	1.589939024	1.697408537	1.318597561	1.382621951
Leucine	Bitter	144.32	1.654656319	4.046563193	3.094512195	2.976025499	2.362804878	2.402300443
Phenylalanine	Bitter	743.4	0.199623352	0.419155233	0.345305354	0.264191552	0.262039279	0.232445521
Serine	Sweet	262.75	0.437297812	0.959467174	0.819790676	0.749381541	0.742911513	0.57621313
Glycine	Sweet	187.75	1.6	2.10758988	1.834886818	2.073501997	1.77310253	1.829027963
Threonine	Sweet	416.85	0.699052417	0.970133141	0.969173564	0.87777378	0.813290949	0.652033105
Alanine	Sweet	106.92	6.439393939	9.572577628	9.46969697	9.552001496	8.371679761	1.850065971
Proline	Sweet	287.75	0.704778454	1.577758471	0.886533449	1.125282363	0.830234579	0.87228497
Aspartic acid	Umami	53.24	0.321187077	3.050338092	0.430127724	1.245304282	1.157024793	0.736288505
Glutamic acid	Umami	16.18	14.14709518	29.59826947	16.81087763	23.81953028	21.44622991	18.29419036
Cystine	Odorless	24.22	0	0	0	0	0	0
Methionine	Odorless	74.6	1.627345845	3.639410188	2.683646113	2.616621984	2.215817694	2.174262735