## Supplementary Materials

Figure. S1. Flow diagram for formulation of ready-to-cook soup mixes. Figure S2. Pasting properties of ready-to-cook soup mixes. Figure S3. Appearance of blank soup mix, microencapsulated protein hydrolysate soup mix and commercial chicken soup mix during storage under accelerated conditions.

## Figure S1. Flow diagram for formulation of ready to cook soup mixes.

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Enzymatic Hydrolysis (0.15% Alcalase) at 57.9°C for 85.8 min Head & viscera



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Fractions

of enzymatic hydrolysis



Protein hydrolysate



Freeze dried protein hydrolysate

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Mixing different ingredient for formulation of Ready to cook soup mix

Freeze dried microencapsulated protein hydrolysate powder

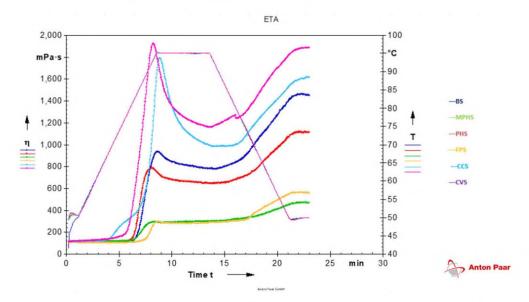




Microencapsulation using maltodextrin, Gum arabic and sodium alginate

Ready to cook Soup Mix

Figure S2. Pasting properties of different ready to cook soup mixes.



BS, blank soup; MPHS, microencapsulated protein hydrolysate soup; PHS, protein hydrolysate soup; FPS, sun dried whole fish powder soup; CCS, commercial chicken soup; CVS, commercial vegetable soup.

Figure S3. Color analysis of blank soup mix, microencapsulated protein hydrolysates soup mix and commercial chicken soup during ASLT storage condition



0 Days

3 Days



6 Days

9 Days



12 Days

15 Days

Note: left side of each picture was blank soup mix (BS); middle image of each picture was microencapsulated protein hydrolysates soup mix (MPHS); right side of each picture was commercial chicken soup mix (CCS)