



**Fig. S1.** Overall appearances and cutting profiles of surimi-based fishcake and plant-based fishcake analogues. (A): surimi-based fishcake (SFC); (B): PP + NO (10:0); (C): PP + NO (9:1); (D): PP + NO (8:2); (E): PP + NO (7:3). PP + NO (10:0), (9:1), (8:2) and (7:3) represent the ratio of pea protein isolate and *Nannochloropsis oceanica* in plant-based fishcake analogues, respectively.

**Table S1**

The proximate compositions of pea protein isolate and *Nannochloropsis* used in our study.

Constituents	Pea protein isolate	<i>Nannochloropsis oceanica</i>
Protein	78.4%	63.6%
Moisture	7.4%	9.4%
Carbohydrate	10.1%	13.6%
Fat	0.2%	0.1%
Ash	3.9%	13.3%

**Table S2**

Concentration of ingredients used in plant-based fishcake analogues at different *Nannochloropsis* addition.

Category	Ingredients (%)	PP + NO (10:0)	PP + NO (9:1)	PP + NO (8:2)	PP + NO (7:3)
<b>Enzyme</b>	Microbial transglutaminase (Activa® TG-SR-MH, 25–57 U/g)	0.10	0.10	0.10	0.10
<b>Seasoning</b>	Salt	1.60	1.60	1.60	1.60
	Monosodium glutamate	0.32	0.32	0.32	0.32
	Sugar	0.20	0.20	0.20	0.20
	White pepper	0.12	0.12	0.12	0.12
<b>Oil</b>	Sunflower oil	12.50	12.50	12.50	12.50
<b>Filler</b>	Dextrose monohydrate	0.81	0.81	0.81	0.81
<b>Protein</b>	Pea protein isolate	10.00	9.00	8.00	7.00
<b>Microalgae</b>	<i>Nannochloropsis oceanica</i>	0.00	1.00	2.00	3.00
<b>Thickener</b>	Methylcellulose	2.40	2.40	2.40	2.40
	Gellan Gum	1.00	1.00	1.00	1.00
<b>Water</b>	Cold water with ice	70.95	70.95	70.95	70.95
<b>Total</b>		<b>100%</b>			

**Table S3**

The compositions of simulated salivary fluid (SSF), simulated gastric fluid (SGF) and simulated intestinal fluid (SIF).

Constituents	SSF (mmol/L) <sup>a</sup>	SGF (mmol/L) <sup>a</sup>	SIF (mmol/L) <sup>a</sup>
KCl	18.88	8.63	8.50
KH <sub>2</sub> PO <sub>4</sub>	4.63	1.13	1.00
NaHCO <sub>3</sub>	17.00	31.25	106.25
NaCl	-	59.00	48.00
MgCl <sub>2</sub> (H <sub>2</sub> O) <sub>6</sub>	0.19	0.12	0.41
(NH <sub>4</sub> ) <sub>2</sub> CO <sub>3</sub>	0.08	0.63	-

<sup>a</sup> All the stock concentrations were  $1.25\times$  of the final concentrations.

**Table S4**

Metabolites identified in surimi-based fishcake and plant-based fishcake analogues at different *Nannochloropsis* addition after *in vitro* digestion.

No.	Metabolites	Assignments	$\delta^1\text{H}$ (ppm) and multiplicity <sup>a</sup>	$\delta^{13}\text{C}$ (ppm)
<b>Essential amino acids</b>				
1	Isoleucine	$\alpha\text{CH}$ , $\beta\text{CH}$ , $\gamma\text{CH}_2$ , $\gamma'\text{CH}_3$ , $\delta\text{CH}_3$	<b>3.66</b> (d), <b>1.96</b> (m), <b>1.46</b> (m), <b>1.04</b> (d), <b>0.92</b> (t)	<b>62.25, 39.10, 28.12, 17.77, 14.00</b>
2	Leucine	$\alpha\text{CH}$ , $\beta\text{CH}_2$ , $\gamma\text{CH}$ , $\delta\text{CH}_3$ , $\delta'\text{CH}_3$	<b>3.76</b> (m), <b>1.70</b> (m), <b>1.71</b> (m), <b>0.97</b> (t), <b>0.92</b> (t)	<b>54.59, 39.96, 26.40, 22.01, 23.02</b>
3	Valine	$\alpha\text{CH}$ , $\beta\text{CH}$ , $\gamma\text{CH}_3$ , $\gamma'\text{CH}_3$	<b>3.57</b> (d), <b>2.31</b> (m), 1.03 (d), <b>0.98</b> (d)	<b>63.85, 31.67, 19.37, 20.70</b>
4	Lysine	$\alpha\text{CH}$ , $\beta\text{CH}_2$ , $\gamma\text{CH}_2$ , $\delta\text{CH}_2$ , $\epsilon\text{CH}_2$	<b>3.76</b> (t), <b>1.82</b> (m), <b>1.49</b> (m), <b>1.72</b> (m), <b>3.02</b> (t)	<b>57.48, 32.60, 24.20, 30.60, 39.70</b>
5	Threonine	$\alpha\text{CH}$ , $\beta\text{CH}$ , $\gamma\text{CH}_3$	<b>3.57</b> (d), <b>4.24</b> (m), <b>1.32</b> (d)	<b>63.70, 68.00, 22.31</b>
6	Phenylalanine	$\text{C}_1\text{H}$ , $\text{C}_2\text{H}_2$ , $\text{C}_4\text{H}$ , $\text{C}_5\text{H}$ , $\text{C}_6\text{H}$	<b>3.96</b> (dd), <b>3.29</b> (dd), <b>7.33</b> (q), <b>7.43</b> (t), <b>7.37</b> (m)	<b>59.78, 36.31, 129.30, 129.05, 128.70</b>
7	Methionine	$\alpha\text{CH}$ , $\beta\text{CH}_2$ , $\gamma\text{CH}_2$ , $\text{S-CH}_3$	<b>3.84</b> (dd), <b>2.18</b> (m), 2.63 (t), <b>2.08</b> (m)	<b>56.27, 32.18, 31.57, 17.54</b>
8	Tryptophan	$\text{C}_7\text{H}$ , $\text{C}_6\text{H}$ , $\text{C}_2\text{H}$ , $\text{C}_9\text{H}$ , $\text{C}_8\text{H}$ , $\alpha\text{CH}$ , $\beta\text{CH}_2$	<b>7.72</b> (m), <b>7.52</b> (d), <b>7.30</b> (d), <b>7.26</b> (m), <b>7.19</b> (m), <b>4.01</b> (t), <b>3.48</b> (t), <b>3.29</b> (q)	<b>118.50, 112.10, 129.08, 122.04, 119.39, 56.14, 26.50, 26.50</b>
9	Histidine	$\alpha\text{CH}$ , $\beta\text{CH}_2$ , $\text{NCHC}$ , $\text{NCHN}$	<b>4.26</b> (dd), <b>3.20, 3.25</b> (dd), <b>7.17</b> (d), <b>8.00</b> (d)	<b>57.28, 28.53, 119.20, 138.10</b>
<b>Non-essential amino acids</b>				
10	Alanine	$\alpha\text{CH}$ , $\beta\text{CH}_3$	<b>3.73</b> (m), <b>1.32</b> (m)	<b>53.45, 19.80</b>
11	Tyrosine	$\text{C}_1\text{H}$ , $\text{C}_2\text{H}_2$ , $\text{C}_4\text{H}$ , $\text{C}_5\text{H}$	<b>3.90</b> (dd), <b>3.03</b> (dd), <b>7.19</b> (m), <b>6.90</b> (m)	<b>59.95, 39.27, 130.60, 116.00</b>
12	Glycine	$\alpha\text{CH}_2$	<b>3.56</b> (s)	<b>41.40</b>
13	Glutamine	$\alpha\text{CH}$ , $\beta\text{CH}_2$ , $\gamma\text{CH}_2$	<b>3.76</b> (t), <b>2.11</b> (m), <b>2.41</b> (m)	<b>54.72, 29.89, 33.95</b>
14	Aspartic acid	$\alpha\text{CH}$ , $\beta\text{CH}_2$	<b>3.80</b> (dd), <b>2.68</b> (m), <b>2.80</b> (dd)	<b>54.30, 37.40, 36.20</b>
15	Asparagine	$\alpha\text{CH}$ , $\beta\text{CH}_2$	<b>3.86</b> (t), <b>2.84</b> (d)	<b>53.7, 35.9</b>
16	Arginine	$\alpha\text{CH}$ , $\beta\text{CH}_2$ , $\gamma\text{CH}_2$ , $\delta\text{CH}_2$	<b>3.76</b> (t), <b>1.91</b> (m), <b>1.68</b> (m), <b>3.25</b> (t)	<b>54.34, 30.48, 26.19, 40.56</b>
17	Proline	$\text{C}_1\text{H}_2$ , $\text{C}_2\text{H}_2$ , $\text{C}_3\text{H}_2$ , $\text{C}_4\text{H}$	<b>3.27</b> (d), <b>1.99</b> (m), <b>2.33</b> (m), <b>4.13</b> (dd)	<b>47.36, 26.90, 31.50, 64.90</b>
18	$\gamma$ -aminobutyric acid	$\alpha\text{CH}_2$ , $\beta\text{CH}_2$ , $\gamma\text{CH}_2$	<b>2.25</b> (t), <b>1.92</b> (q), <b>3.01</b> (t)	<b>36.63, 27.38, 39.31</b>
19	Serine	$\beta\text{CH}_2$ , $\alpha\text{CH}$	<b>4.02</b> (q), <b>3.83</b> (dd)	<b>63.20, 59.70</b>
20	Glutamic acid	$\alpha\text{CH}$ , $\beta\text{CH}_2$ , $\gamma\text{CH}_2$	<b>3.78</b> (dd), <b>2.08</b> (m), <b>2.35</b> (m)	<b>58.40, 29.80, 34.30</b>
<b>Fatty acids</b>				

21	Linoleic acid (C18:2 ω-6)	C <sub>1</sub> H <sub>2</sub> , C <sub>2</sub> H <sub>2</sub> , C <sub>3</sub> H <sub>2</sub> , C <sub>4</sub> H <sub>2</sub> -C <sub>6</sub> H <sub>2</sub> , C <sub>14</sub> H <sub>2</sub> , C <sub>7</sub> H <sub>2</sub> , C <sub>13</sub> H <sub>2</sub> , C <sub>8</sub> H, C <sub>12</sub> H, C <sub>9</sub> H, C <sub>11</sub> H, C <sub>10</sub> H <sub>2</sub> , C <sub>15</sub> H <sub>2</sub> , C <sub>16</sub> H <sub>2</sub> , C <sub>17</sub> H <sub>3</sub>	<b>2.34</b> (t), <b>1.63</b> (m), <b>1.32</b> (m), <b>1.35</b> (m), <b>2.05</b> (m), <b>5.37</b> (m), <b>5.33</b> (m), <b>2.77</b> (t), <b>1.29</b> (m), <b>1.30</b> (m), <b>0.92</b> , <b>0.86</b> (t)	<b>34.01, 24.70, 29.14, 29.41, 27.25, 130.05, 128.05, 25.65, 31.58, 22.54, 14.06</b>
22	Linolenic acid (C18:3 ω-3)	C <sub>1</sub> H <sub>2</sub> , C <sub>2</sub> H <sub>2</sub> , C <sub>3</sub> H <sub>2</sub> -C <sub>6</sub> H <sub>2</sub> , C <sub>7</sub> H <sub>2</sub> , C <sub>8</sub> H, C <sub>9</sub> H, C <sub>11</sub> H, C <sub>10</sub> H <sub>2</sub> , C <sub>12</sub> H, C <sub>13</sub> H <sub>2</sub> , C <sub>14</sub> H, C <sub>15</sub> H, C <sub>16</sub> H <sub>2</sub> , C <sub>17</sub> H <sub>3</sub>	<b>2.34</b> (t), <b>1.61</b> (q), <b>1.31</b> (m), <b>2.05</b> (m), <b>5.35</b> (m), <b>5.30</b> (m), <b>2.75</b> (m), <b>5.34</b> (m), <b>2.78</b> (m), <b>5.31</b> (m), <b>5.39</b> (m), <b>2.08</b> (m), <b>0.93</b> (t)	<b>33.39, 24.38, 29.61, 27.51, 129.70, 127.82, 25.40, 129.13, 25.30, 127.82, 129.78, 20.66, 14.65</b>
23	Oleic acid (C18:1 ω-9)	C <sub>1</sub> H <sub>2</sub> , C <sub>2</sub> H <sub>2</sub> , C <sub>3</sub> H <sub>2</sub> -C <sub>6</sub> H <sub>2</sub> , C <sub>11</sub> H <sub>2</sub> , C <sub>14</sub> H <sub>2</sub> , C <sub>7</sub> H <sub>2</sub> , C <sub>10</sub> H <sub>2</sub> , C <sub>8</sub> H, C <sub>9</sub> H, C <sub>12</sub> H <sub>2</sub> , C <sub>13</sub> H <sub>2</sub> , C <sub>15</sub> H <sub>2</sub> , C <sub>16</sub> H <sub>2</sub> , C <sub>17</sub> H <sub>3</sub>	<b>2.35</b> (t), <b>1.64</b> (m), <b>1.33</b> (m), <b>2.02</b> (m), <b>5.34</b> (m), <b>1.27</b> (m), <b>1.25</b> (m), <b>1.29</b> (m), <b>0.89</b> (t)	<b>33.77, 24.59, 29.32, 27.12, 129.89, 29.41, 31.89, 22.53, 14.07</b>
24	Palmitic acid (C16:0)	C <sub>2</sub> H <sub>2</sub> , C <sub>3</sub> H <sub>2</sub> , C <sub>4</sub> H <sub>2</sub> , C <sub>5</sub> H <sub>2</sub> -C <sub>13</sub> H <sub>2</sub> , C <sub>14</sub> H <sub>2</sub> , C <sub>15</sub> H <sub>2</sub> , C <sub>16</sub> H <sub>3</sub>	<b>2.35</b> (t), <b>1.64</b> (m), <b>1.32</b> (m), <b>1.26</b> (m), <b>1.26</b> (m), <b>1.28</b> (m), <b>0.88</b> (t)	<b>33.49, 24.42, 29.22, 29.53, 31.73, 22.73, 14.55</b>
<b>Sugars</b>				
25	α-D-Glucose	C <sub>1</sub> H, C <sub>2</sub> H, C <sub>3</sub> H, C <sub>4</sub> H, C <sub>5</sub> H, C <sub>6</sub> H <sub>2</sub>	<b>5.24</b> (d), <b>3.49</b> (m), <b>3.70</b> (m), 3.39 (m), <b>3.81</b> (m), <b>3.76</b> (m)	<b>92.10, 75.57, 75.18, 73.00, 75.15, 63.78</b>
26	β-D-Glucose	C <sub>1</sub> H, C <sub>2</sub> H, C <sub>3</sub> H, C <sub>4</sub> H, C <sub>5</sub> H, C <sub>6</sub> H <sub>2</sub>	<b>4.65</b> (d), <b>3.24</b> (m), <b>3.46</b> (m), <b>3.31</b> (m), 3.48 (m), <b>3.88</b> (m)	<b>95.64, 74.38, 76.32, 73.40, 78.68, 62.11</b>
27	Sucrose	<sup>1</sup> C <sub>1</sub> H, <sup>1</sup> C <sub>2</sub> H, <sup>1</sup> C <sub>3</sub> H, <sup>1</sup> C <sub>4</sub> H, <sup>1</sup> C <sub>5</sub> H, <sup>1</sup> C <sub>6</sub> H <sub>2</sub> , <sup>2</sup> C <sub>1</sub> H <sub>2</sub> , <sup>2</sup> C <sub>2</sub> H, <sup>2</sup> C <sub>3</sub> H, <sup>2</sup> C <sub>4</sub> H, <sup>2</sup> C <sub>5</sub> H, <sup>2</sup> C <sub>6</sub> H <sub>2</sub>	<b>5.42</b> (d), <b>3.48</b> (t); <b>3.75</b> (dd); <b>3.42</b> ; <b>3.56</b> (t); 3.83 (m); <b>3.59</b> (dd); <b>3.56</b> (dd); <b>4.21</b> (d); 4.04 (t); <b>3.89</b> (dd), 3.93 (m)	<b>92.05, 75.80; 75.30; 75.75; 71.10; 75.16; 62.50; 63.83; 76.23; 76.75; 81.20, 63.09</b>
28	α-D-Maltose	<sup>1</sup> C <sub>1</sub> H, <sup>1</sup> C <sub>2</sub> H, <sup>1</sup> C <sub>3</sub> H, <sup>1</sup> C <sub>4</sub> H, <sup>1</sup> C <sub>5</sub> H, <sup>1</sup> C <sub>6</sub> H <sub>2</sub> , <sup>2</sup> C <sub>1</sub> H, <sup>2</sup> C <sub>2</sub> H, <sup>2</sup> C <sub>3</sub> H, <sup>2</sup> C <sub>4</sub> H, <sup>2αβ</sup> C <sub>5</sub> H, <sup>2</sup> C <sub>6</sub> H <sub>2</sub>	<b>5.19</b> (d), <b>3.58</b> (m), 3.96 (t), <b>3.66</b> (t), 3.93 (m), <b>4.01</b> (m), 5.39 (dd), <b>3.58</b> (t), <b>3.67</b> (m), <b>3.43</b> (t), <b>3.71</b> (m), <b>3.81</b> (m)	<b>94.30, 74.68, 75.97, 78.62, 72.69, 63.35, 102.28, 74.68, 75.36, 71.84, 75.36, 63.0</b>
29	β-D-Fructose	C <sub>1</sub> H <sub>2</sub> , C <sub>2</sub> H, C <sub>3</sub> H, C <sub>4</sub> H, C <sub>6</sub> H <sub>2</sub>	<b>3.69</b> (m), <b>3.98</b> (m), <b>3.87</b> (m), <b>3.77</b> (m), <b>3.53</b> (d)	<b>66.78, 73.04, 72.27, 70.90, 67.04</b>

<sup>a</sup>Multiplicity: s, singlet; d, doublet; t, triplet; q, quartet; dd, doublet of doublets; m, multiplet.

Note: Bold chemical shifts indicate an identified peak in the 2D spectra.

**Table S5**

Loading plot table derived from principal component analysis.

Metabolites	PC1	PC2
Ile	-0.03	-0.05
Leu	0.01	0.10
Val	-0.04	0.03
Lys	-0.01	0.01
Thr	0.01	0.05
Phe	-0.02	0.05
Met	-0.02	0.03
Trp	-0.00	0.01
His	-0.00	0.00
Ala	0.10	0.00
Tyr	-0.01	0.05
Gly	0.11	0.00
Gln	-0.03	-0.02
Asp	0.01	0.04
Asn	-0.01	0.05
Arg	0.02	0.08
Pro	-0.02	0.01
GABA	-0.05	0.05
Ser	-0.02	0.07
Glu	-0.03	0.09
Linoleic acid	0.04	0.07
Linolenic acid	-0.04	-0.04
Oleic acid	-0.07	-0.08
Palmitic acid	-0.08	-0.11
$\alpha$ -D-Glucose	0.08	0.00
$\beta$ -D-Glucose	0.07	-0.02
Sucrose	0.12	-0.01
$\alpha$ -D-Maltose	-0.01	-0.00
$\beta$ -D-Fructose	0.05	0.01