

*Supplementary materials*

**Hempseed (*Cannabis sativa*) protein hydrolysates: a valuable source of bioactive peptides with pleiotropic health-promoting effects**

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**Table S1.** Starting source of the hempseed protein hydrolysates/specific peptides

Source	Enzyme	Time	T (°C)	pH	Reference
Defatted hemp seed meal	Alcalase	n.a.	n.a.	n.a.	(Logarušić, et al., 2019)
		1 h	50	9.4	(Lu, et al., 2010)
		3 h	60	8.5	(Ren, et al., 2016)
		4 h	50 - 55	8.5	(Malomo & Aluko, 2016; Tang, Wang, & Yang, 2009)
	Pepsin (P) + Pancreatin (Pa)	2 h (P) + 4h (Pa)	37	2 (P) + 7.5 (Pa)	(Girgih, Alashi, et al., 2014; Girgih, He, et al., 2014; Girgih, Udenigwe, & Aluko, 2011, 2013; Malomo & Aluko, 2016)
	AFP 4000	4 h	45	6.5	(Teh, Bekhit, Carne, & Birch, 2016)
	HT Proteolytic Concentrate	4 h	45	6.5	
	Protease G	4 h	45	8	
	Actinidin	4 h	45	5.5	
	Zingibain	4 h	65	6	
Neutrase	n.a.	n.a.	n.a.	(Logarušić, et al., 2019)	
	4 h	55	7	(Tang, et al., 2009; Wang, Tang, Chen, & Yang, 2009)	
	150 min	50	7	(Ren, et al., 2016)	

Protamex	n.a.	n.a.	n.a.	(Logarušić, et al., 2019)
	3 h	50	6.5	(Ren, et al., 2016)
	4 h	50	7	(Tang, et al., 2009)
Flavourzyme	150 min	50	7	(Ren, et al., 2016)
	4 h	50	7-8	(Malomo & Aluko, 2016; Tang, et al., 2009)
Pepsin	2 h	37	2	(Malomo & Aluko, 2016, 2019; Malomo, Onuh, Girgih, & Aluko, 2015; Wang, et al., 2009)
	4 h	37	1.5	(Tang, et al., 2009)
Trypsin	2 h	37	8	(Ren, et al., 2016)
	4 h	37	7	(Tang, et al., 2009)
Papain	2 h	65	7	(Ren, et al., 2016)
	4 h	65	6	(Malomo & Aluko, 2016)
Thermoase	4 h	50	8	(Malomo & Aluko, 2016, 2019; Malomo, et al., 2015)

	Chemical hydrolysis (GVLY, IEE, LGV, and RVR)	6 h	110	n.a.	(Orio, et al., 2017)
Hemp seed protein powder	Pepsin (P) + Pancreatin (Pa) (PSLPA, WVYY, SVYT, IPAGV, WYT)	2 h (P) + 4h (Pa)	37	2 (P) + 7.5 (Pa)	(Girgih, He, et al., 2014; Mahbub, et al., 2022)
	Protamex	2 h	55	7	(Gao, Li, Chen, Gu, & Mao, 2021)
Hemp seed flour	Alcalase	1 h	50	8	(Rodriguez-Martin, et al., 2020; Rodriguez-Martin, et al., 2019)
	Alcalase (A) + flavourzyme (F)	1 h (A) + 1 h (F)	50	7	
	Pepsin	16 h	37	2	(Aiello, Lammi, Boschini, Zanoni, & Arnoldi, 2017; Zanoni, Aiello, Arnoldi, & Lammi, 2017)
	Trypsin	16 h	37	2	
	Pancreatin	16 h	37	2	
	Pepsin (P) + Trypsin and Pancreatin (TP)	2 h (P) + 4 h (TP)	37	2 (P) + 8.5 (TP)	

	Pepsin (WVSPLAGRT and IGFLIIWV)	16 h	37	2	(Bollati, et al., 2021; Cruz-Chamorro, et al., 2022)
Hemp seed bran	Alcalase	2 h	50	8	(Samaei, Martini, Tagliazucchi, Gianotti, & Babini, 2021)
n.a.	Corolase	4 h	50	7	(Nongonierma & FitzGerald, 2015)
	Promod	4 h	50	7	
	Protamex	4 h	50	7	
	Pepsin (P) + Corolase (C)	90 min (P) + 150 min (C)	37	2 (P) + 7.5 (C)	

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n.a., not available.

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