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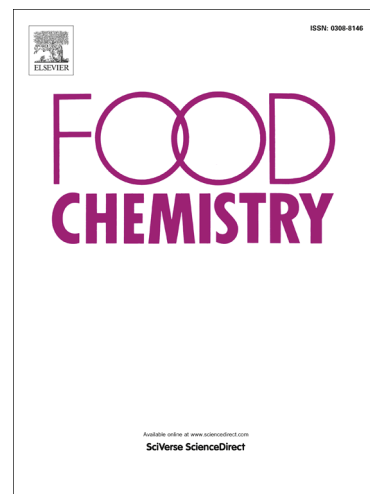
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**Characteristic antioxidant activity and comprehensive flavour compound profile of Scallop (*Chlamys farreri*) mantle hydrolysates-ribose Maillard reaction products**

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Abbreviations:

SMs, Scallop (*Chlamys farreri*) mantles; SMHs, Scallop mantle hydrolysates; ABTS, 2,2'-azino-bis (3-ethylbenzothiazoline-6-sulfonic acid); DMPO, 5,5-dimethyl-1-pyrroline-N-oxide; BHT, butylated hydroxytoluene; VC, Vitamin C; MRPs, Maillard reaction products; EPR, Electron Paramagnetic Resonance; UPLC, Ultra performance liquid chromatography; Q-TOF-MS, Quadrupole Time-of-Flight Mass Spectrometry; H<sub>2</sub>O<sub>2</sub>, hydrogen peroxide; HS-SPME/GC/MS; Headspace solid phase micro-extraction/gas chromatography/mass spectrometry.

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