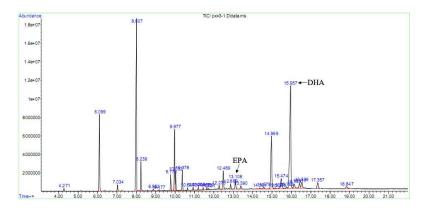
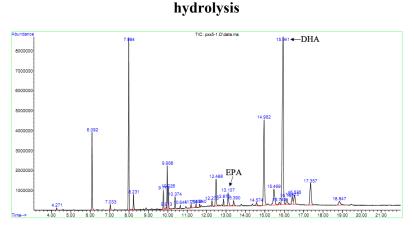
ASSOCIATED CONTENT

Supporting Information

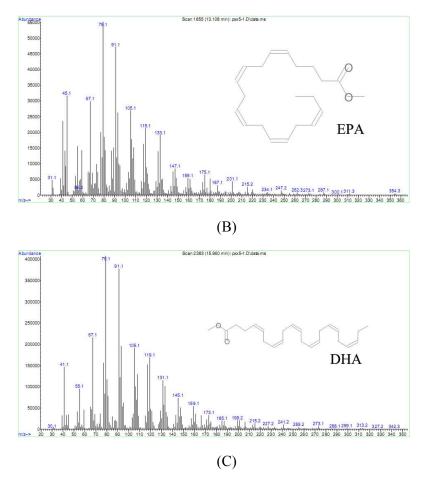
The quality of fish oil before hydrolysis or after hydrolysis by displayed GSL was further determined by using Agilent 7890A/5975C gas chromatography (GS) and mass spectrometry (GC-MS), respectively. The quantitative and qualitative analysis of fatty acid in glyceride fraction is shown in supplementary Figures 1 and 2.



Supplementary Figure1 Quantitative analysis of fatty acid in fish oil before



(A)



Supplementary Figure 2 Quantitative (A) and qualitative (B, C) analysis of fatty

acid in glyceride fraction after hydrolysis by displayed lipase