## Supplementary Materials

### Table S1. Proximate composition, pH, color, and swelling yield of crust derived from dry-aged beef *M. longissimus dorsi*

| Trait                        | Values         |
|------------------------------|----------------|
| Proximate composition (%)    |                |
| Moisture                     | 4.66±0.26      |
| Fat                          | 29.81±1.42     |
| Protein                      | 56.25±0.20     |
| Ash                          | 2.77±0.09      |
| Color                        |                |
| CIE L*                       | 45.00±0.38     |
| CIE a*                       | 8.50±0.44      |
| CIE b*                       | 7.30±0.29      |
| pH                           | 5.27±0.01      |
| Swelling yield (%)           |                |
| pH 3                         | 268.93±3.49    |
| pH 4                         | 278.94±6.85    |
| pH 7                         | 116.95±2.56    |