

Supporting Information

Biodegradable edible film based on basil seed gum: the effect of gum and plasticizer concentrations

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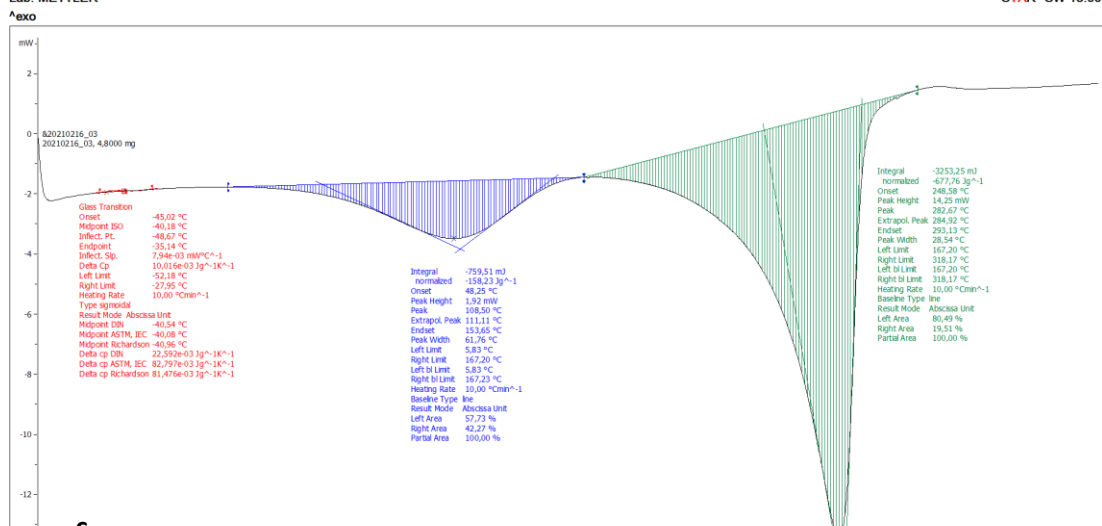
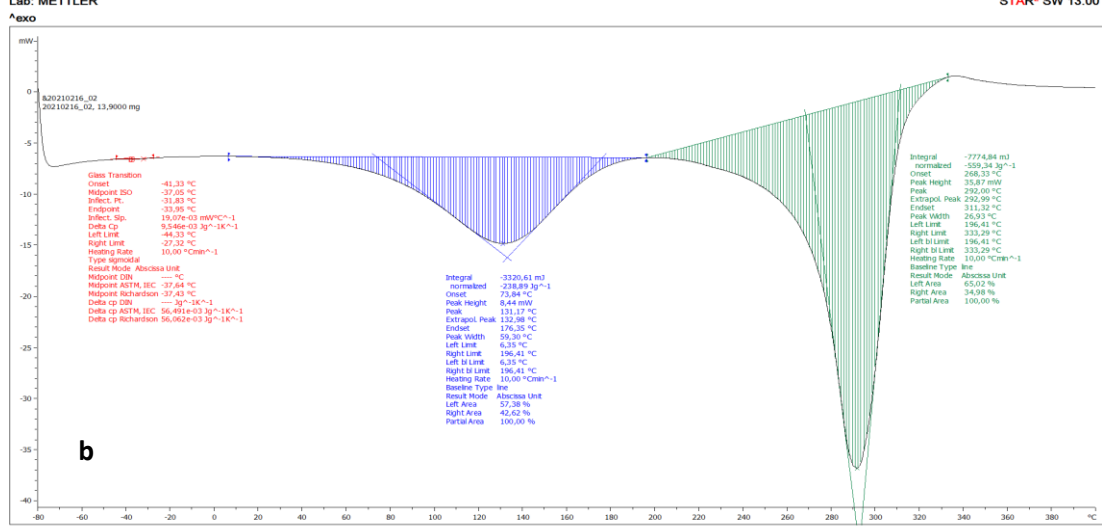
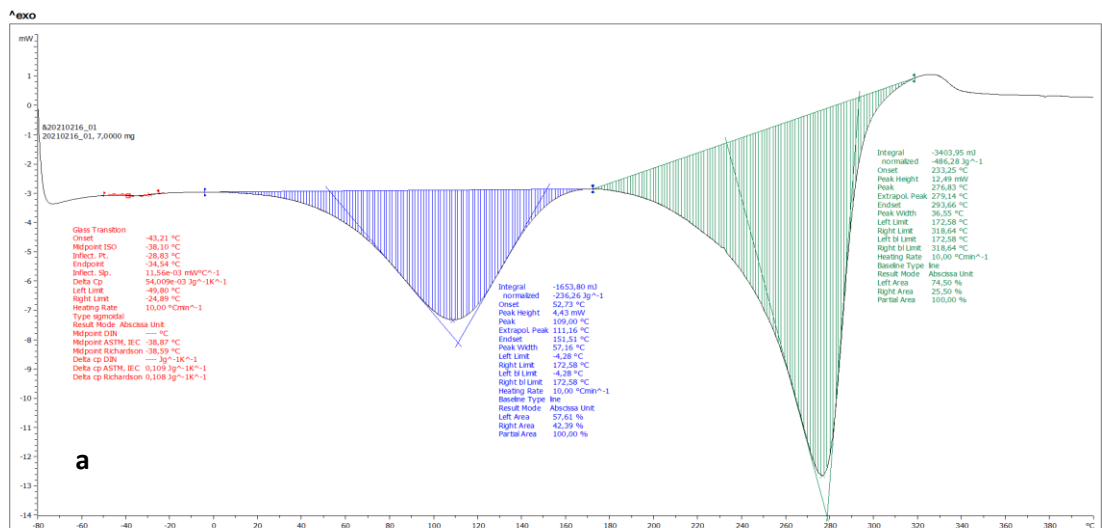
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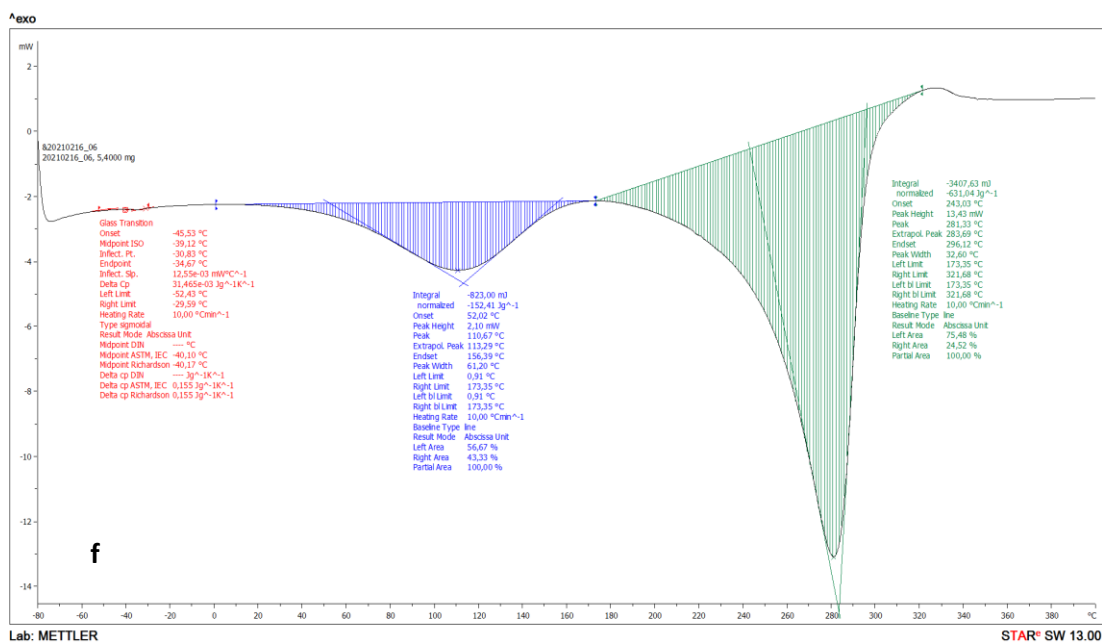
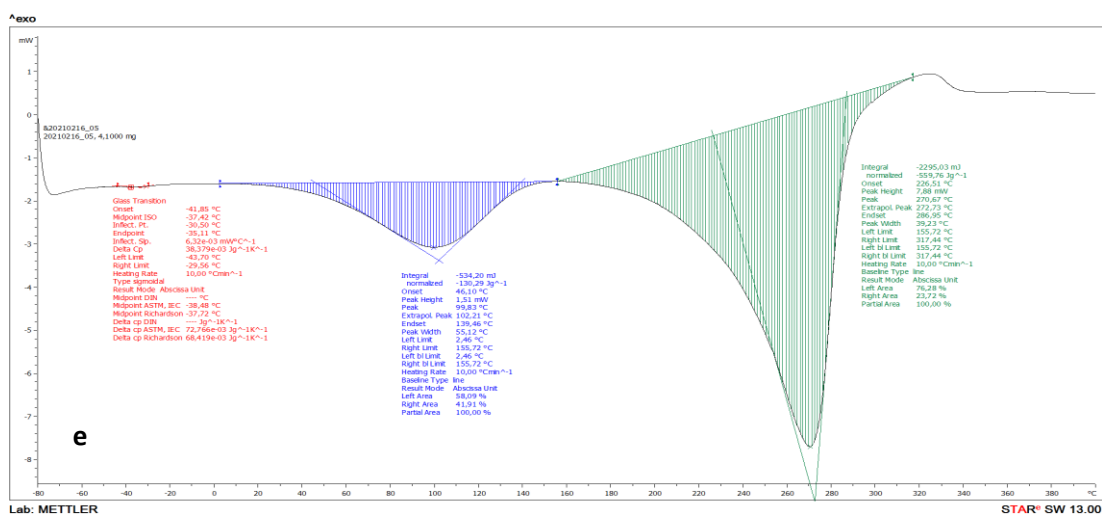
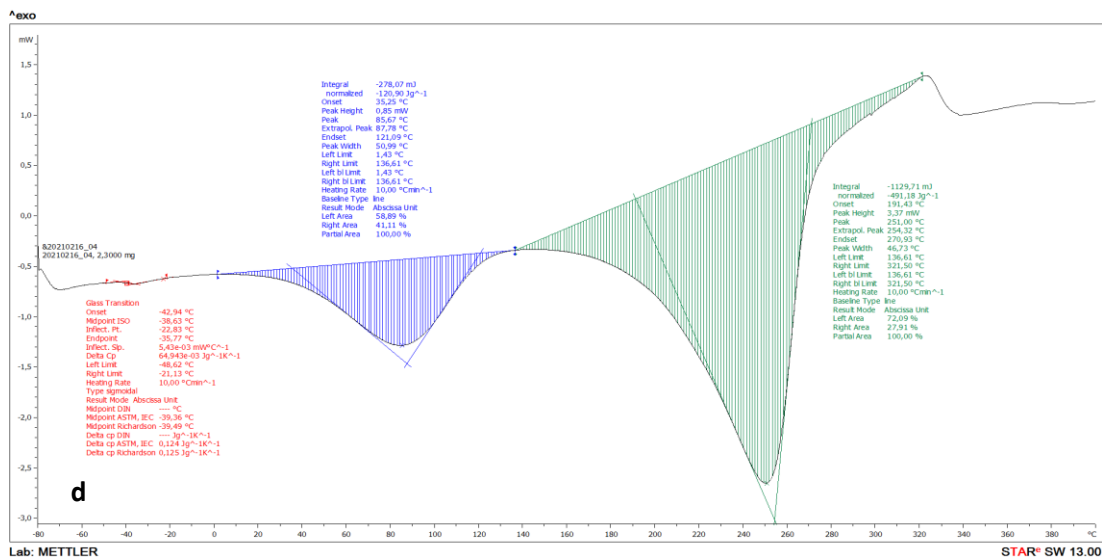
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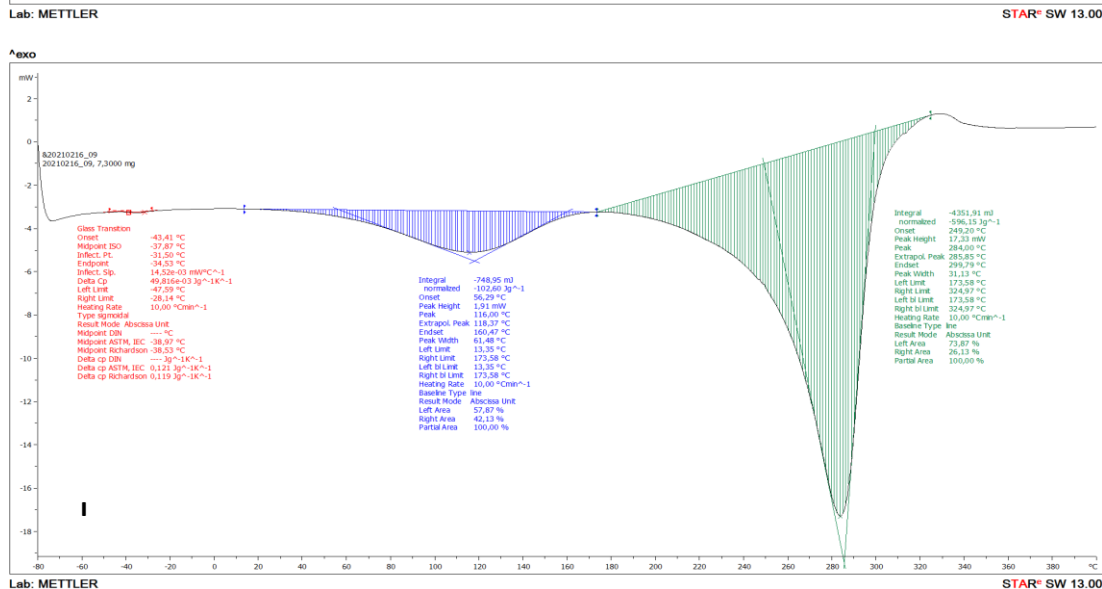
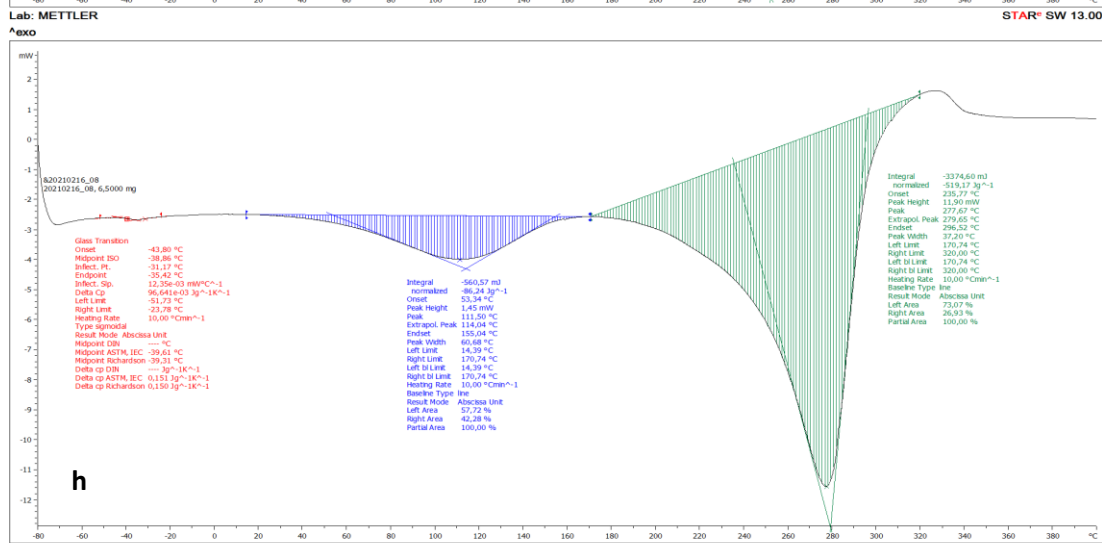
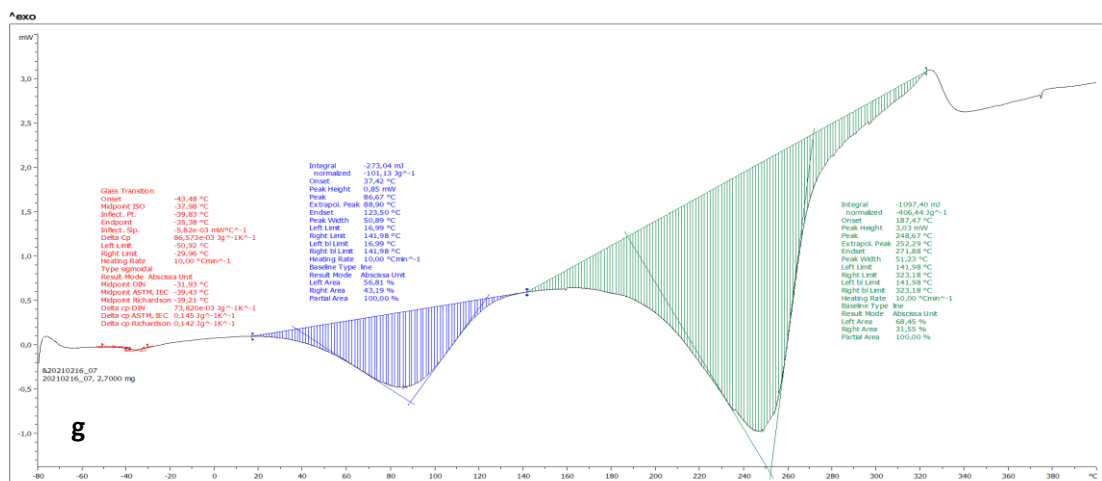
Figure Legends

Online Resource 1 DSC (Differential Scanning Calorimetry) measurements of the film samples (a,b,c: 0.5%BSG/1,3,5% GLY; d,e,f: 1%BSG/1,3,5% GLY; g,h,i: 1.5%BSG/1,3,5% GLY; BSG: basil seed gum, GLY: Glycerol)

Online Resource 2 Color change images of film samples in acid and alkali media (1,2,3: 0.5% BSG/1,3,5% GLY; 4,5,6: 1% BSG/1,3,5% GLY; 7,8, 9: 1.5% BSG/1,3,5% GLY; BSG: basil seed gum, GLY: glycerol)







Online Resource 1



Online Resource 2

