

Supplementary Material

Bio-Based Packaging Materials Containing Substances Derived from Coffee and Tea Plants

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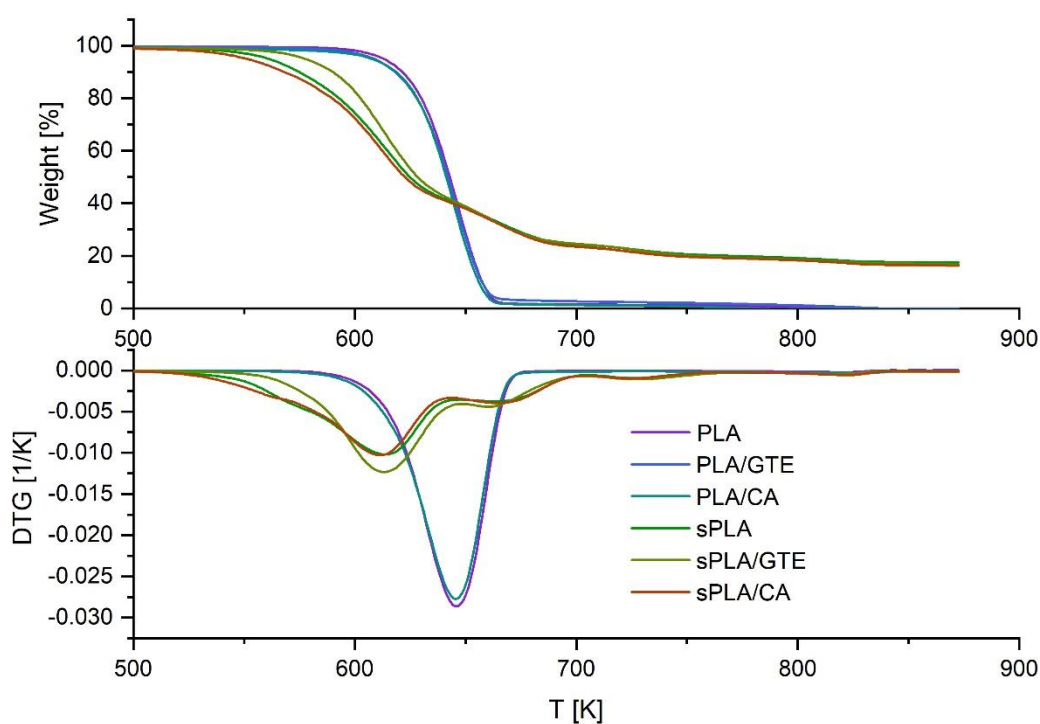


Figure S1. Thermogravimetric curves of PLA and Bioplast with polyphenon 60 and caffeic acid.

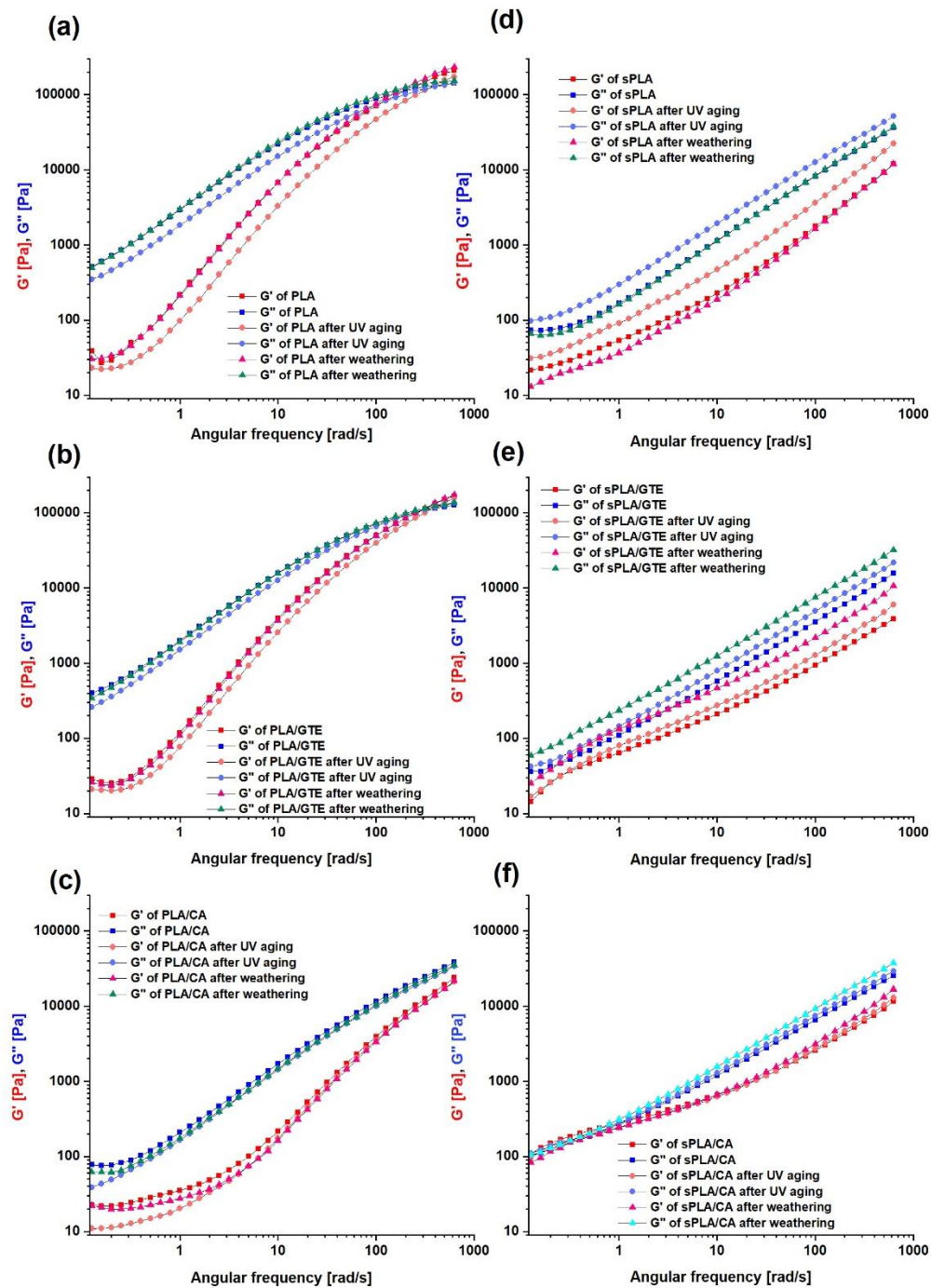


Figure S2. Storage modulus (G'), loss modulus (G'') of: (a) polylactide (PLA), (b) polylactide with green tea extract (PLA/GTE), (c) polylactide with caffeic acid (PLA/CA), (d) polylactide containing starch (sPLA), (e) polylactide containing starch with green tea extract (sPLA/GTE), (f) polylactide containing starch with caffeic acid (sPLA/CA) in a function of angular frequency before and after different aging types.

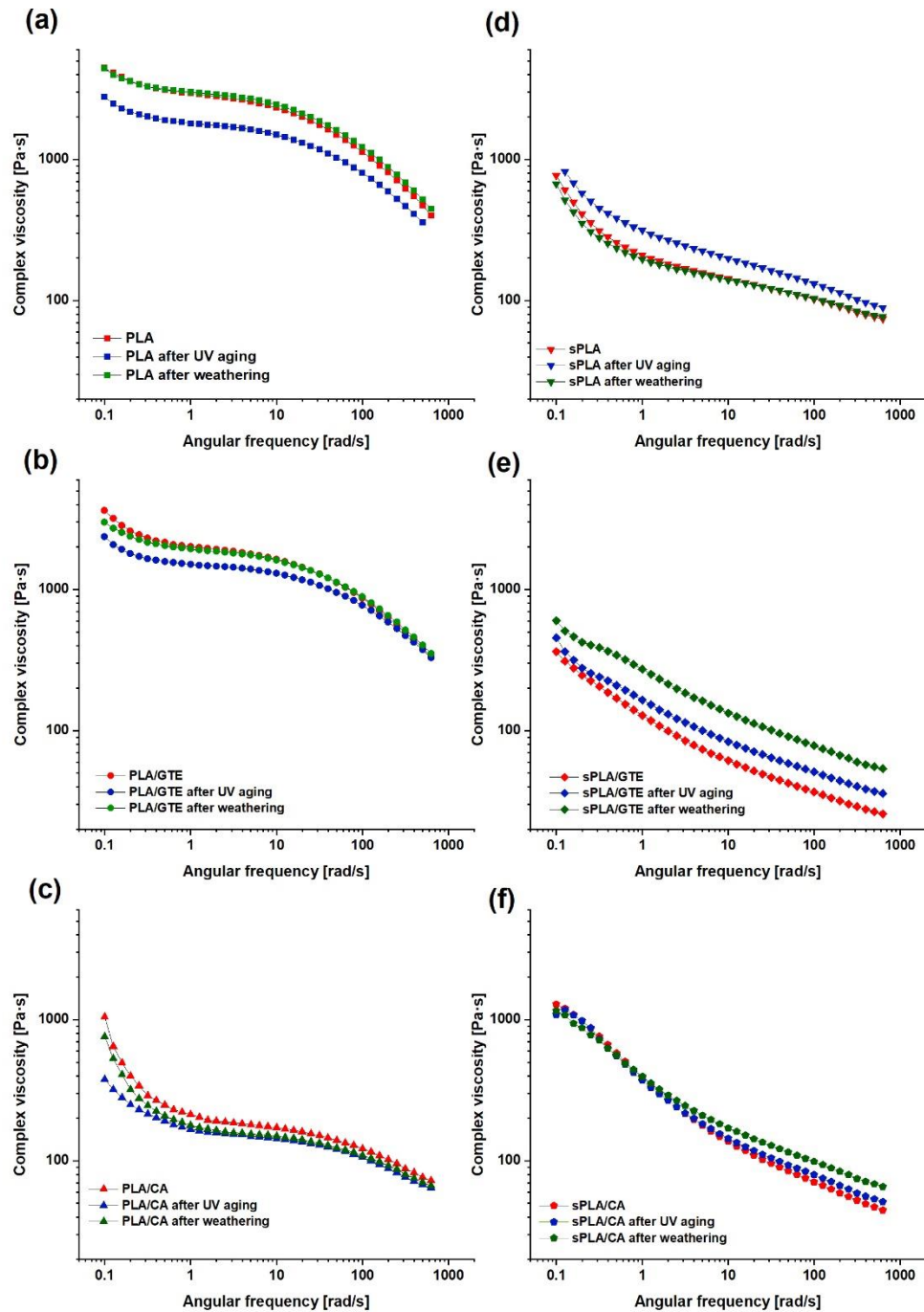


Figure S3. Complex viscosity [Pa·s] of: (a) polylactide (PLA), (b) polylactide with green tea extract (PLA/GTE), (c) polylactide with caffeic acid (PLA/CA), (d) polylactide containing starch (sPLA), (e) polylactide containing starch with green tea extract (sPLA/GTE), (f) polylactide containing starch with caffeic acid (sPLA/CA) in a function of angular frequency before and after different aging types.

