



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

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Received: 3 November 2020; Accepted: 8 December 2020; Published: date



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**) polylacide 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**) polylacide 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.



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