

Supplementary material

Feasibility of Using Carvacrol/Starch Edible Coatings to Improve the Quality of Paipa Cheese

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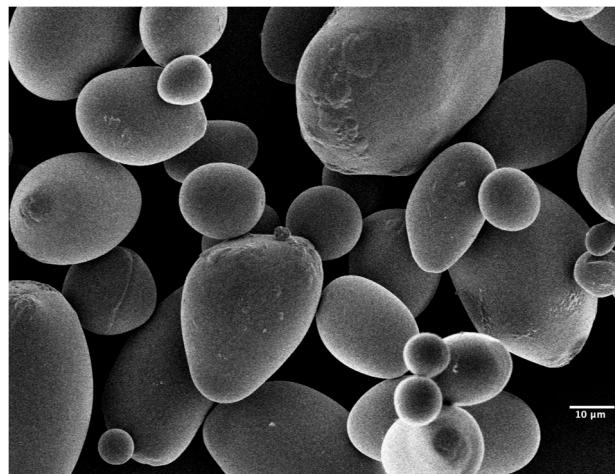


Figure S1. SEM image of the starch granules isolated from isolated from fresh potato tubers variety Diacol Capiro

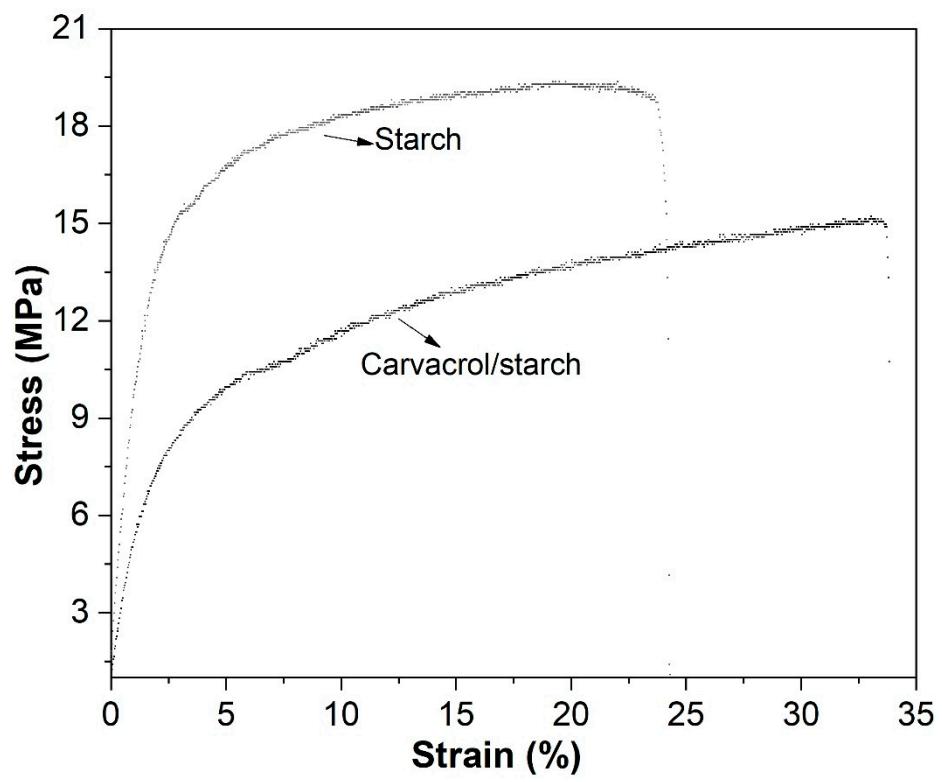


Figure S2. Stress-strain curves for Starch and Starch/Carvacrol films

Table S1. Characteristics of the starches isolated from potato tubers variety Diacol Capiro.

Characteristic	Value
Extraction Yield (%)	12.0± 1.3
Amylose Content (%)	18.5 ± 1.3
Mean Granule Size (μm)	17.9 ± 0.7
Shape Description	Ellipsoid
Moisture Content (%)	15.2±0.5