

Supplementary Materials

# Enzymatic Hydrolysis of Bacterial Cellulose for the Production of Nanocrystals for the Food Packaging Industry

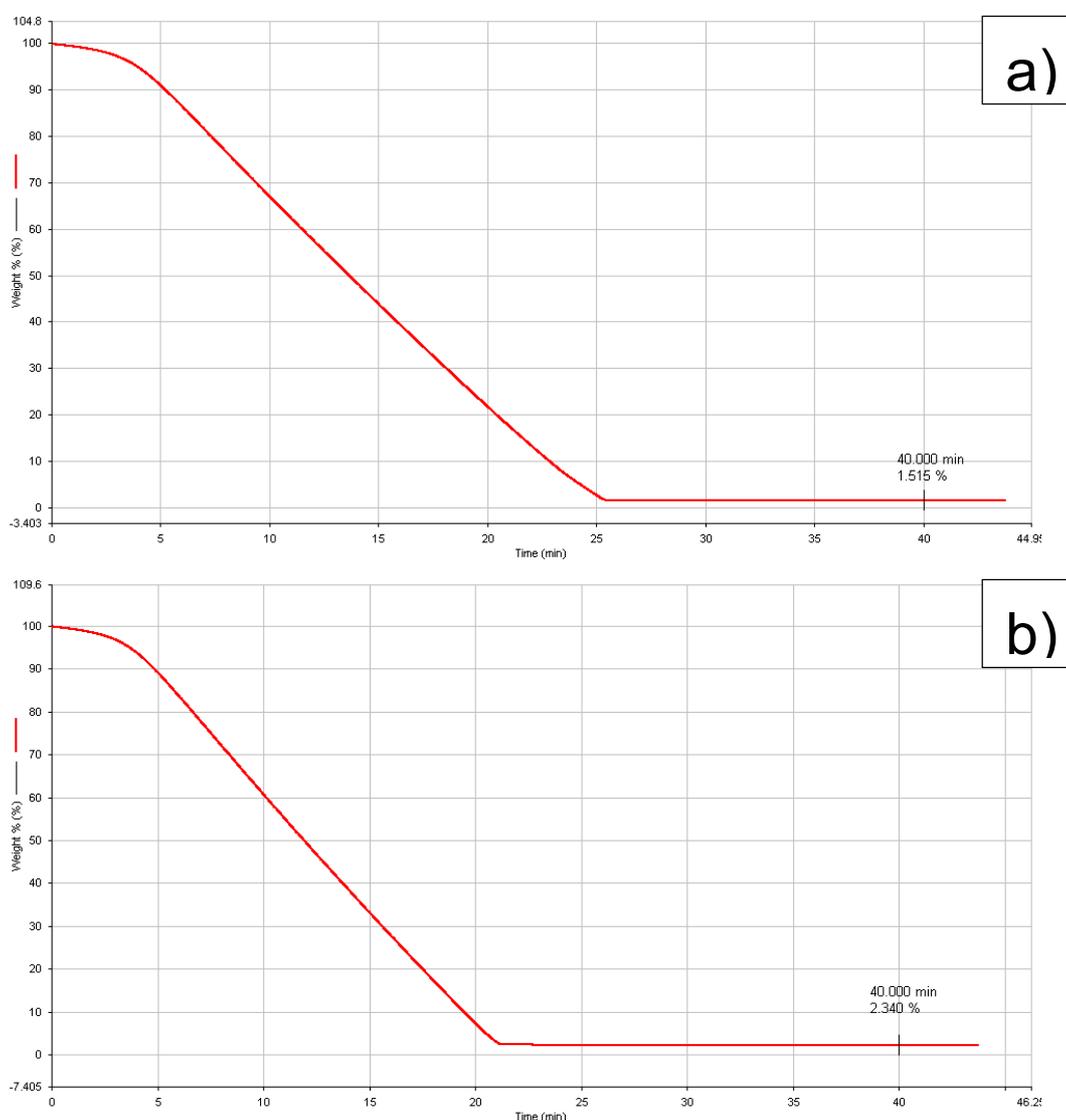
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**Figure S1.** Thermogravimetric analyses of BC hydrolyzed by EGs (a) and cellulase (b) after filtration (see main text for details).



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