

The Future Packaging of the Food Industry: The Development and Characterization of Innovative Biobased Materials with Essential Oils Added









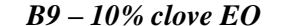
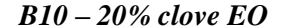
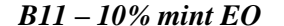
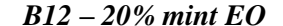
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Figure S1. Photos of the films, the regular edges and the homogeneity of the films can be observed

<i>B1 – 10% lemon EO</i>	<i>B2 – 20% lemon EO</i>	<i>B3 – 10% grapefruit EO</i>	<i>B4–20% grapefruit EO</i>
			
<i>B5 – 10% lemon EO</i>	<i>B6 – 20% lemon EO</i>	<i>B7 – 10% cinnamon EO</i>	<i>B8 – 20% cinnamon EO</i>
			
<i>B9 – 10% clove EO</i>	<i>B10 – 20% clove EO</i>	<i>B11 – 10% mint EO</i>	<i>B12 – 20% mint EO</i>
			

			
<i>B13 – 10% chamomile EO</i>	<i>B14 – 20% chamomile EO</i>	<i>B15- 10% ginger EO</i>	<i>B16 – 20% ginger EO</i>
			
<i>B17 – 10% eucalyptus EO</i>	<i>B18 – 20% eucalyptus EO</i>	<i>B19 – control, no EO added</i>	
