

# Temperature-Dependent Viscosity of Organic Materials Characterized by Atomic Force Microscope

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**Table S1.** The density of the 10% w/w sucrose and DOP at the temperature range from 10 °C to 84 °C. Density for sucrose and DOP were obtained from Darros-Barbosa et al. [1], and De Lorenzi et al. [2], respectively.

Temperature (°C)	Density (kg m <sup>-3</sup> )	
	10% w/w Sucrose [1]	DOP [2]
10	1040.15	-
15	1038.11	987.68
20	1036.92	983.75
25	1035.54	980
30	1035.13	976.21
35	-	972.4
40	1030.30	964.96
45	-	961.4
50	1026.96	-
51.5		954
60	1021.93	-
64	-	950.4
74	-	943.9
79	-	940.4
84	-	936.8

## References

1. Darros-Barbosa, R.; Balaban, M.O.; Teixeira, A.A. Temperature and Concentration Dependence of Density of Model Liquid Foods. *Int. J. Food Prop.* **2003**, *6*, 195–214, doi:10.1081/JFP-120017815.
2. De Lorenzi, L.; Fermeglia, M.; Torriano, G. Density, Refractive Index, and Kinematic Viscosity of Diesters and Triesters. *J. Chem. Eng. Data* **1997**, *42*, 919–923, doi:10.1021/je970036f.