Supporting Information

Development and characterization of modified gelatin-based cling films with antimicrobial and antioxidant activities and their application in the preservation of cherry tomatoes

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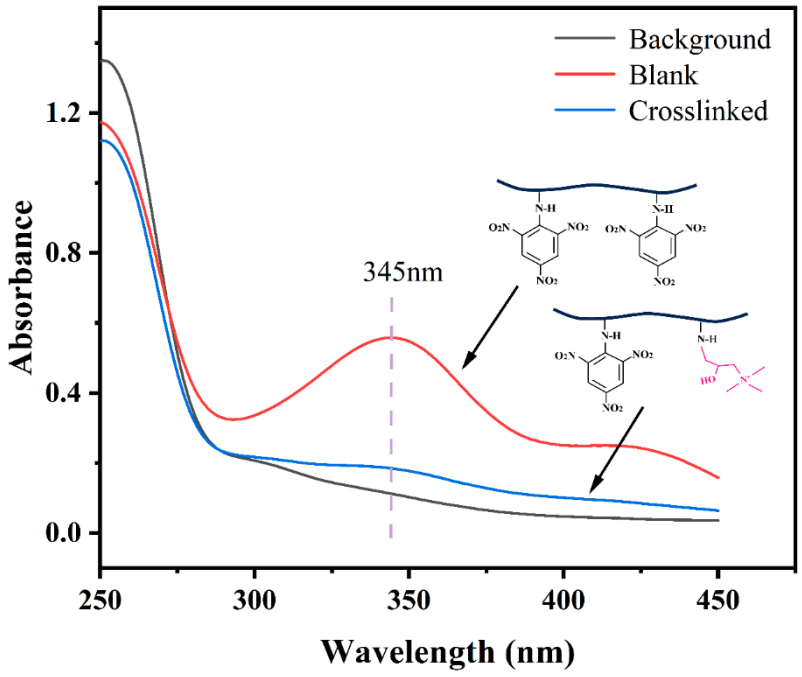


Figure S1. Crosslinking degree determination, absorbance values at 345 nm for background, control

and experimental groups.

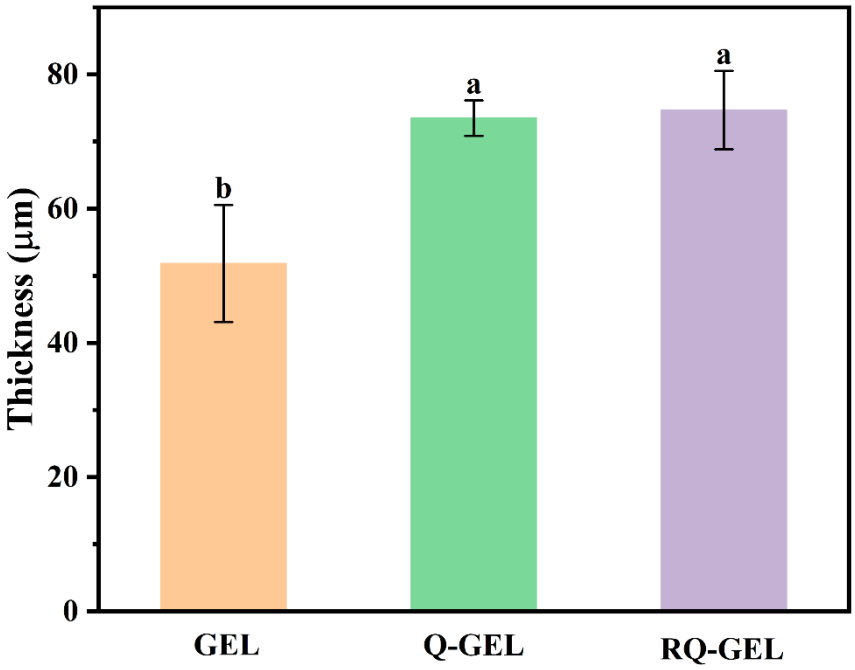


Figure S2. Thicknesses of Q-GEL and RQ-GEL cling film. Vertical bars show the standard error of the means and different letters are significantly different at $P < 0.05$.