

Formulation and Characterization of Emulgel-Based Jelly Candy: A Preliminary Study on Nutraceutical Delivery

Somali Dhal ^{1,†}, Anupam Pal ^{2,†}, Anna Gramza-Michalowska ³, Doman Kim ⁴, Biswaranjan Mohanty ^{2,*}, Sai S. Sagiri ⁵ and Kunal Pal ^{1,*}

Supplementary data

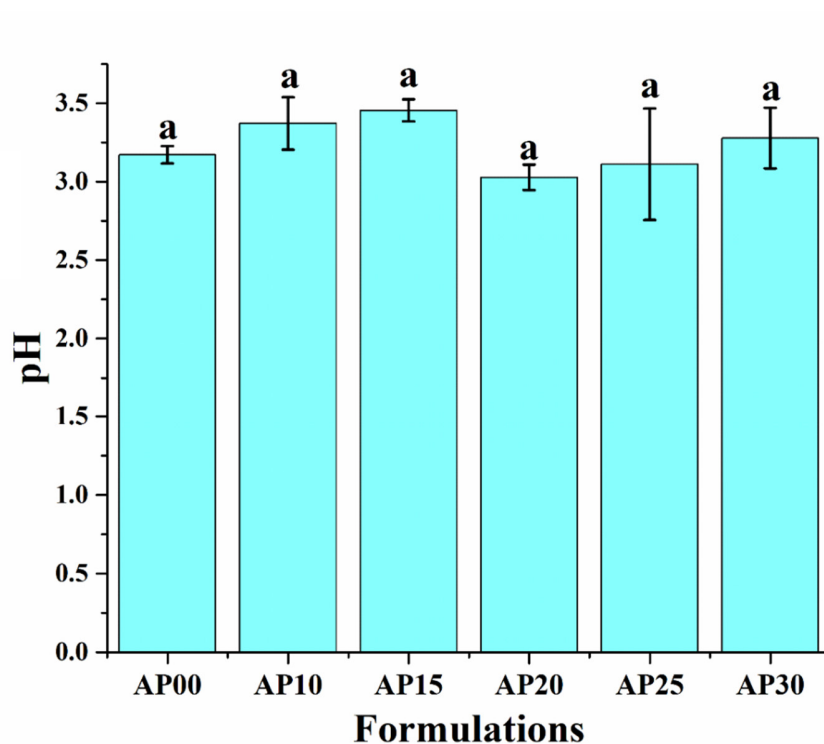


Figure S1: pH of emulsion-filled candy formulations. Columns having the same alphabet suggests that they are statistically similar by Tukey HSD test with $p > 0.05$.

Table S1. Absorption signal at different wavenumbers.

Wavenumber (cm⁻¹)	Functional group	References
3277	OH stretching	(Patil and Netravali 2019)
2926	Asymmetric C-H stretching of aliphatic groups of the sucrose molecule.	(Tohamy et al. 2022)
1642	Stretching of OH, COO ⁻ (asymmetric), COO ⁻ (symmetric), and C O C, respectively	(Romano et al. 2016)
1414	Torsion OH, twisting H ₂ O	(Brizuela et al. 2014)
1345	Symmetric scissoring of the C-OH	(Brizuela et al. 2014)
1022	Stretching of C-C	(Bichara et al. 2014)