

Supplementary Material

Development of Chitosan Films from Edible Crickets and its Performance as a Bio-based Food Packaging Material

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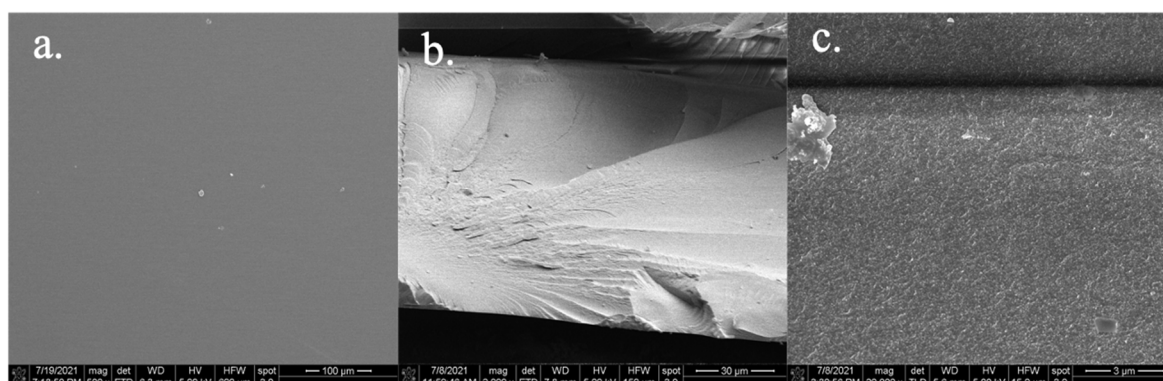


Figure S1. Commercial shrimp chitosan film surface (a) at 500x, and cross sections at 2,000x (b) and 20,000x (c) magnification.

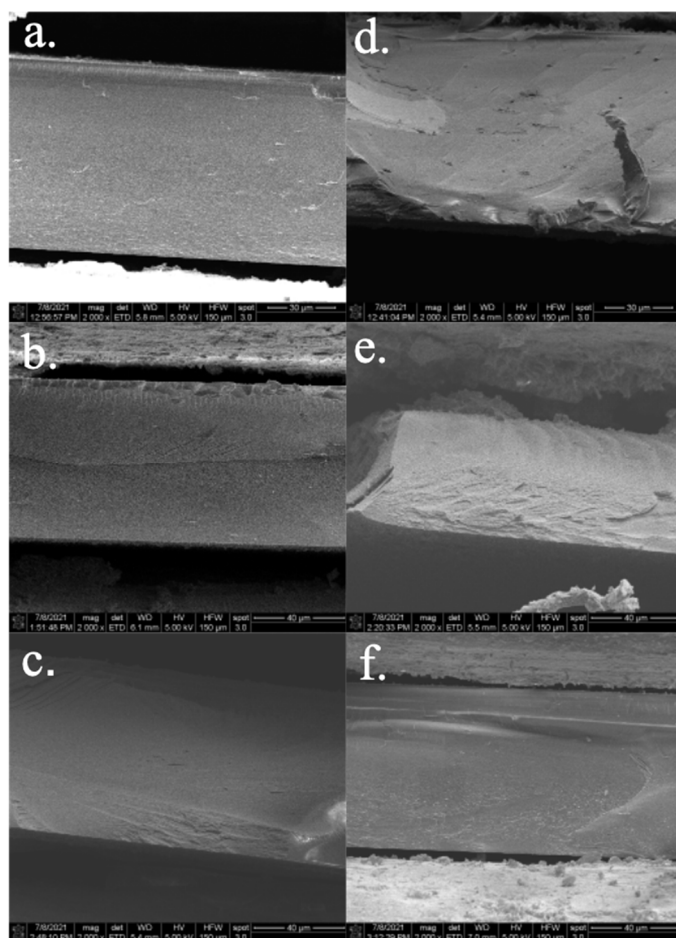


Figure S2. Cross-sections of chitosan films derived from crickets, *A. domesticus* (a-c) and *G. sigillatus* (d-f), shown at 2,000x magnification. Chitosan films have varying degrees of deacetylation, including 72% (a and d), 76% (b and e), and 80% (c and f).