

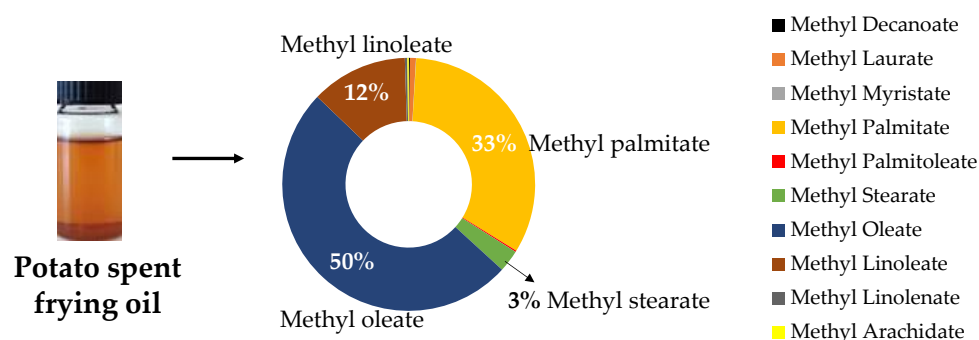
# Hydrophobic starch-based films using potato washing slurries and spent frying oil

(Supplementary Figure)

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**Figure S1.** Fatty acids composition (determined as FAME) of the spent frying oil recovered from potato chips industry frying residues.