Effects of *Litsea cubeba* Essential Oil–Chitosan/Corn Starch Composite Films on the Quality and Shelf-Life of Strawberry (*Fragaria* × *ananassa*)

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Table S1. Effect of LCEO on mechanical properties of composite films

LCEO（%）	Thickness (mm)	TS (MPa)	E (%)	WVP (mg H_2O·m/h·m^2)	WS (%)
1.50	0.072±0.003	4.444±1.840^{d}	51.00±5.840^{b}	0.723±0.023^{d}	0.1288±0.002^{e}
1.75	0.059±0.002	10.200±0.603^{b}	44.44±2.210^{b}	0.901±0.023^{a}	0.1432±0.003^{d}
2.00	0.062±0.010	10.645±2.138^{b}	42.44±1.002^{b}	0.523±0.008^{b}	0.1585±0.002^{d}
2.25	0.065±0.003	24.877±1.212^{a}	67.88±1.692^{a}	0.601±0.005^{c}	0.2224±0.001^{b}
2.50	0.063±0.007	13.762±0.611^{b}	70.08±1.422^{a}	0.723±0.019^{d}	0.2521±0.001^{a}
2.75	0.068±0.017	5.059±0.493^{d}	77.23±1.191^{d}	0.401±0.027^{a}	0.1820±0.007^{c}
3.00	0.068±0.007	7.265±0.529^{c}	79.01±1.442^{d}	0.423±0.018^{a}	0.0553±0.004^{f}

Notes: Values are means ± standard deviations. a is the maximum or minimum average; b, c, d, e and f indicate significant difference (P<0.05).

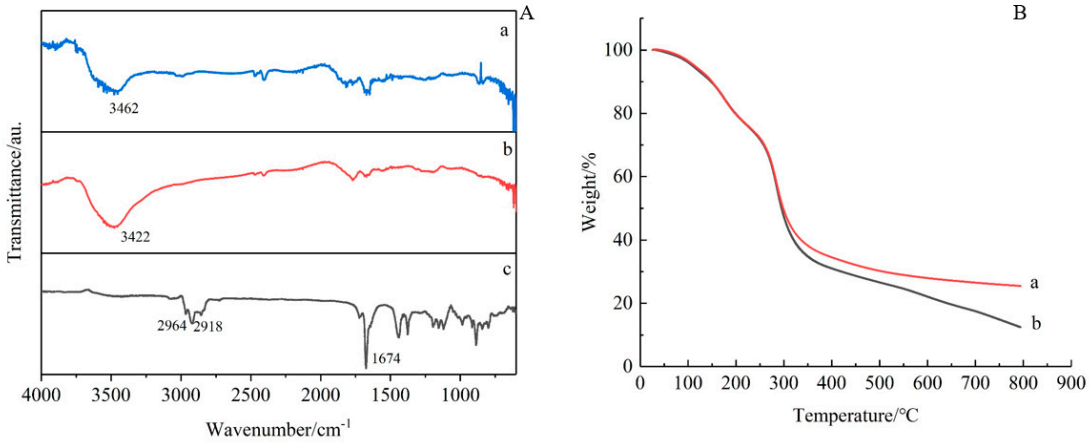

Figure S1. FTIR spectra (A) and TGA analysis (B) of the LCEO/CH/CS/gly film (a), CH/CS/gly film (b) and LCEO (c)