

Supplemental data:

**Preparation, characterization and application of active food packaging films
based on sodium alginate and twelve varieties of mandarin peel powder**

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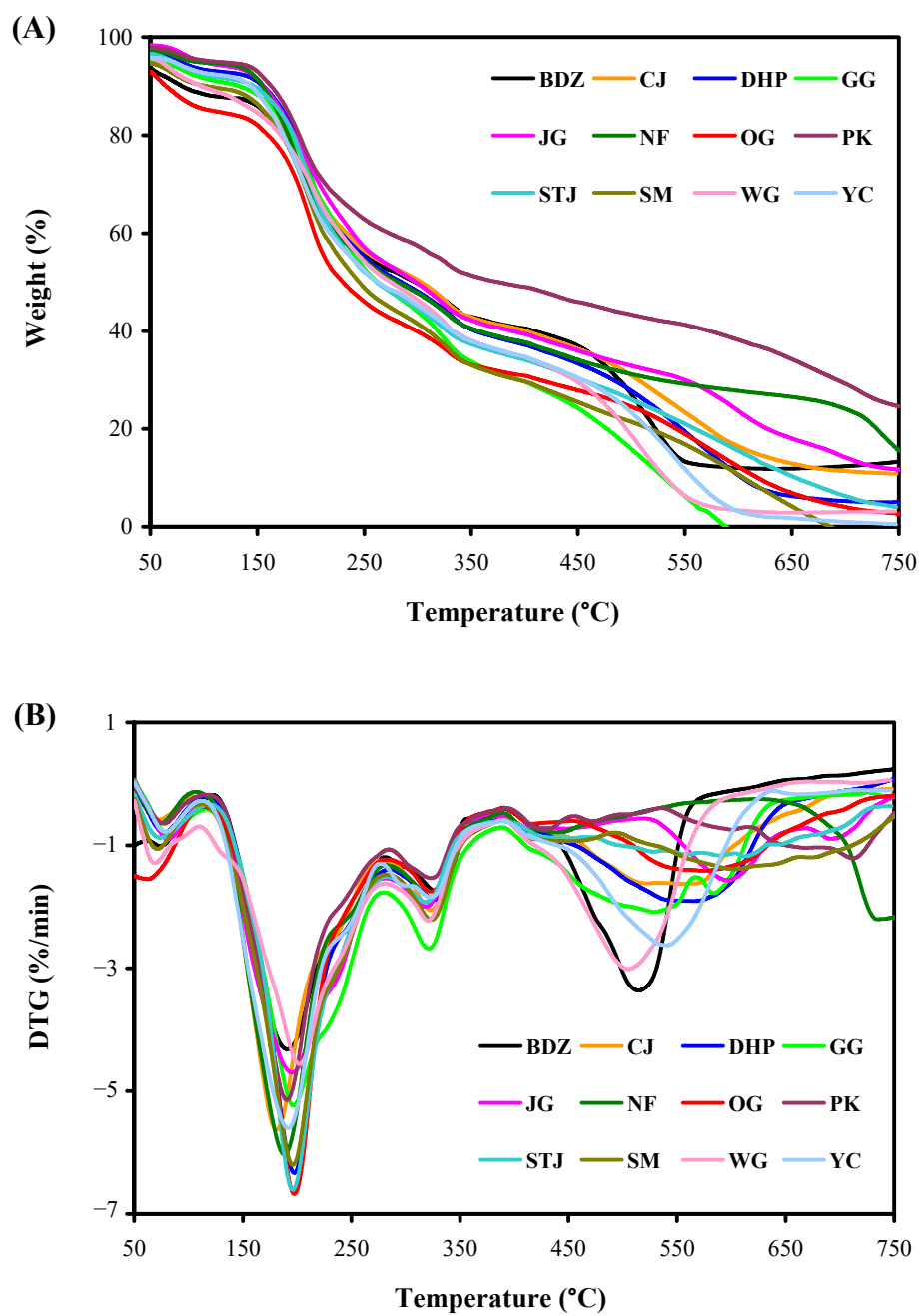


Figure S1. TG (A) and DTG (B) curves of sodium alginate/mandarin peel powder films.

Table S1. TGA data for sodium alginate/mandarin peel powder films.

Film	Stage I		Stage II		Stage III		Stage IV		T_m (°C)	Weight residue at 750 °C (%)
	Range (°C)	Weight loss (%)	Range (°C)	Weight loss (%)	Range (°C)	Weight loss (%)	Range (°C)	Weight loss (%)		
BDZ	50–129	12.41	129–287	36.37	287–395	10.52	395–750	27.44	191	13.26
CJ	50–113	5.32	113–285	42.49	285–387	11.42	387–750	29.95	194	10.82
DHP	50–120	7.12	120–284	42.78	284–392	12.44	392–750	32.58	197	5.08
GG	50–121	9.34	121–286	44.36	286–397	16.45	397–750	29.85	197	0.00
JG	50–123	5.95	123–283	41.94	283–383	11.80	383–750	28.68	195	11.63
NF	50–114	5.35	114–287	45.31	287–396	11.43	396–750	22.39	188	15.52
OG	50–122	15.57	122–288	43.23	288–396	10.23	396–750	28.32	197	2.65
PK	50–123	5.19	123–289	36.31	289–401	9.49	401–750	24.43	190	24.58
STJ	50–125	8.55	125–288	45.14	288–399	12.12	399–750	30.24	196	3.95
SM	50–116	10.46	116–285	46.09	285–397	13.61	397–750	29.84	183	0.00
WG	50–117	11.47	117–288	40.37	288–395	13.20	395–750	31.81	203	3.15
YC	50–116	7.74	116–284	44.67	284–399	12.81	399–750	34.30	192	0.48

T_m : temperature with the maximum decomposition rate.