Supplementary

Bioactive Properties of the Microwave-Assisted Olive Leaf Extract and Its Incorporation into a Whey Protein Isolate Coating of Semi-Hard Cheese

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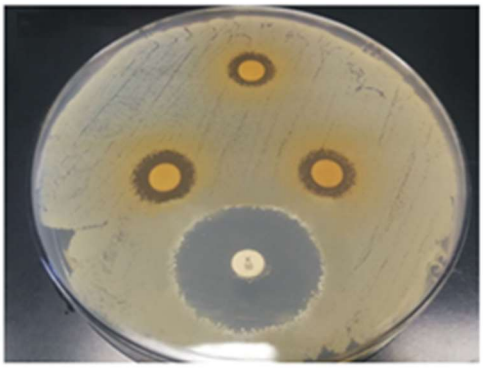


Figure S1. Inhibition zones of the OLE (20 μL in triplicate; inhibition zones 12±0 mm) against *S. aureus* (K - kanamycin 50 μg disk - positive control).

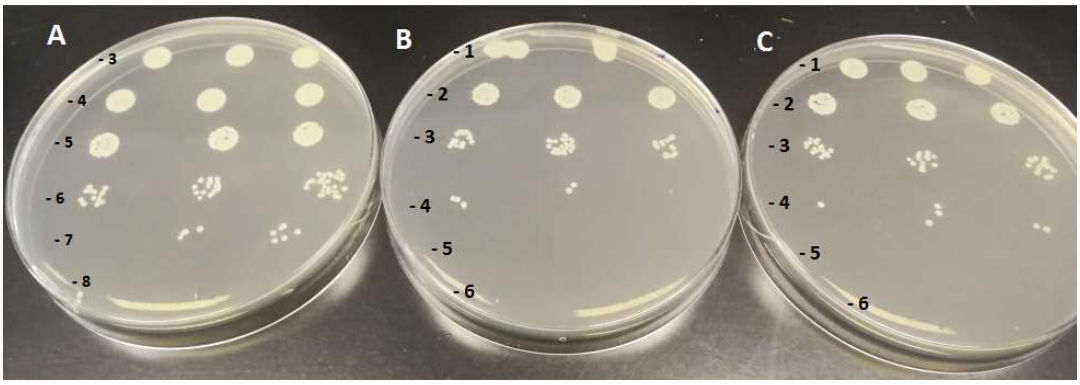


Figure S2. *S. aureus* density in 10 μL of a serial 10-fold dilution after 18 hours of incubation without extract (A - control), in the presence of 50 % extract (B) and in the presence of 10 μg mL^{-1} kanamycin (C). Log CFU mL^{-1}: A - 9.48; B - 6.22; C - 6.30. The MIC value of 50 % extract and 10 μg mL^{-1} kanamycin was determined by staining with resazurin.



Figure S3. Inhibition zones of WPI-based coatings A (WPI0), B (WPI75) and C (WPIM) against *S. aureus* (K - kanamycin 50 μg disk - positive control).