

Supplementary Material

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

Morgan Malm ¹, Andrea M. Liceaga ^{1,*}, Fernanda San Martin-Gonzalez ¹, Owen G. Jones ¹, Jose M. Garcia-Bravo ² and Ian Kaplan ³

¹ Department of Food Science, Purdue University, 745 Agriculture Mall Dr., West Lafayette, IN 47907, USA; mmeiser@purdue.edu (M.M.); msanmart@purdue.edu (F.S.M.); joneso@purdue.edu (O.J.)

² School of Engineering Technology, Purdue University, 401 N. Grant St., West Lafayette, IN 47907, USA; jmgarcia@purdue.edu

³ Department of Entomology, Purdue University, 901 W. State St., West Lafayette, IN 47907, USA; ikaplan@purdue.edu

* Correspondence: aliceaga@purdue.edu; Tel.: +1-765-496-2460

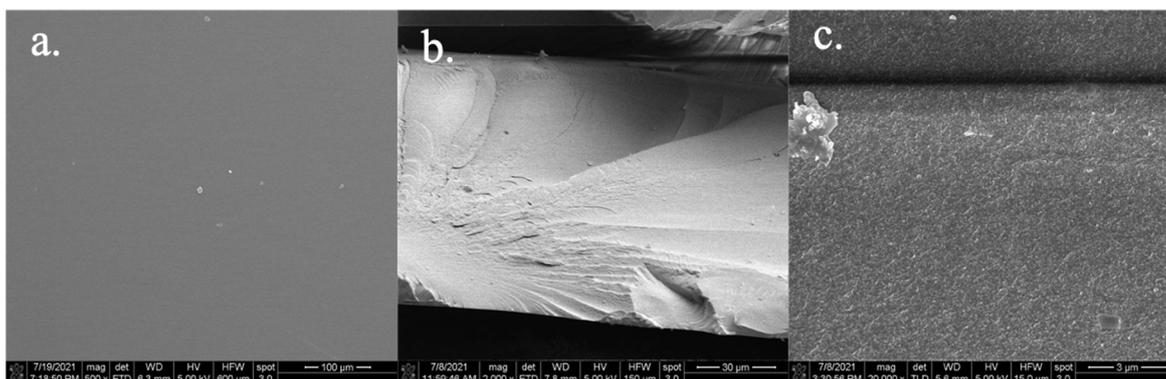


Figure S1. Commercial shrimp chitosan film surface (a) at 500x, and cross sections at 2,000x (b) and 20,000x (c) magnification.

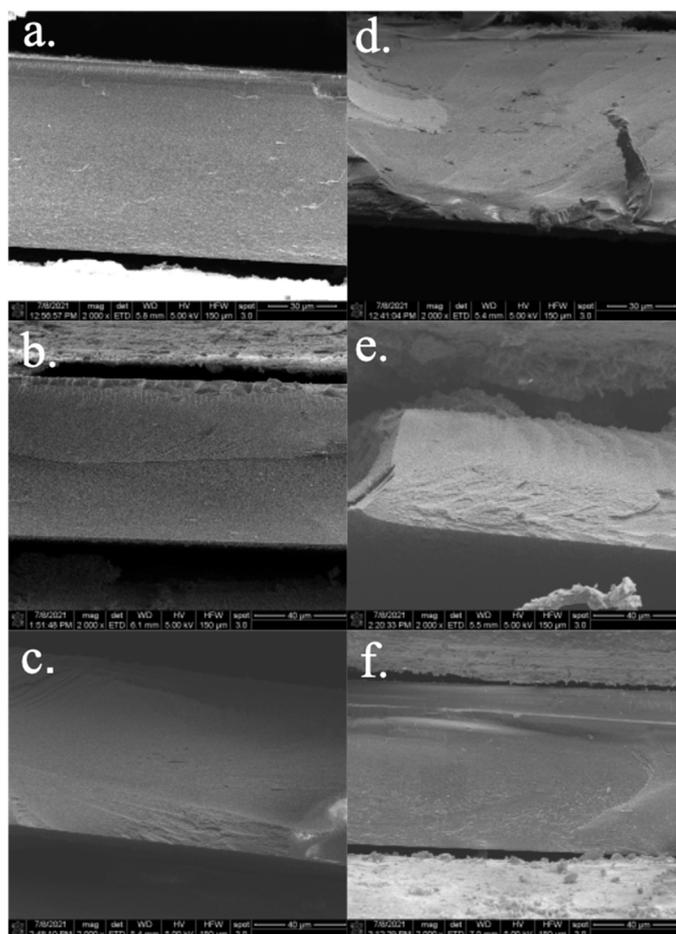


Figure S2. Cross-sections of chitosan films derived from crickets, *A. domesticus* (a-c) and *G. sigillatus* (d-f), shown at 2,000x magnification. Chitosan films have varying degrees of deacetylation, including 72% (a and d), 76% (b and e), and 80% (c and f).