Supplementary

material

Innovative Intelligent Cheese Packaging with Whey-Protein- Based Edible Films Containing Spirulina

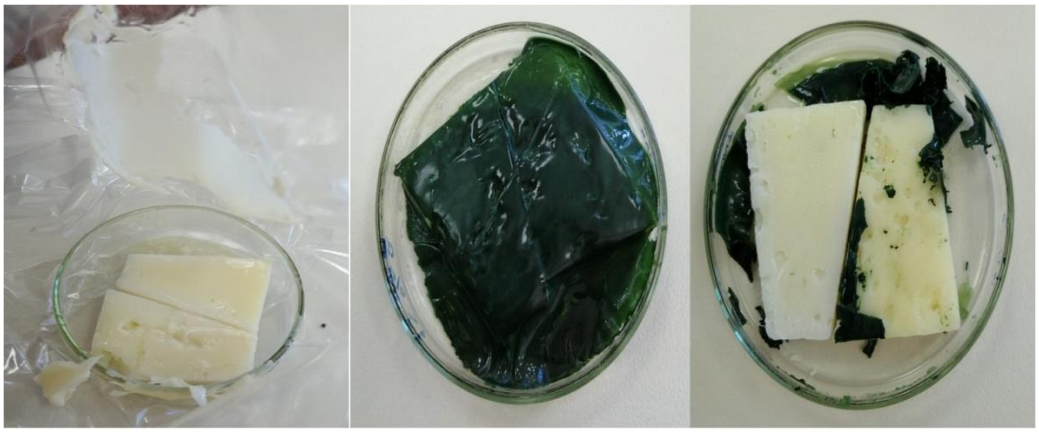
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Table S1: Volatile compounds of "kefalotyri" cheese and "kefalotyri" cheese covered with film 2 % sp. after storage at 4 °C for 7 days after the removal of the film.

				"kefalotyri"cheese cov. w. film 2 % *sp.*	**"kefalotyri"cheese**
A/A	**RI exp***	**RI lit****	**Library/ID**	**%**	**%**
1	<500	<500	Ethanol	0.37	0.43
2	<500	<500	2-Propanone	0.73	1.25
3	588	584	2,3-Butanedione	6.55	
4	657	650	Butanal, 3-methyl-	5.05	2.42
5	666	660	Butanal, 2-methyl-	0.77	
6	709	707	2-Butanone, 3-hydroxy-.	67.42	53.63
7	726	736	1-Butanol, 3-methyl-	4.34	2.80
8	780	784	Butanoicacid	6.74	22.12
9	818	815	2-Octene	0.50	
10	825	842	Butanoicacid, 3-methyl-	3.10	1.27
11	890	899	2-Heptanone	1.59	1.64
12	966	970	Hexanoicacid	1.11	9.88
13	995	998	Benzene, 1,2,3-trimethyl-	0.47	1.12
14	1092	1093	2-Nonanone	0.50	0.67
15	1699	1700	Heptadecane		0.93

* RIexp: experimental retention index; ** RIlit: literature retention index (NIST MS search)



a b c

Figure S1: (a) "Kefalotyri" cheese layered with Control film after storage with cheese pieces at 4 °C for 7 d; (b) cheese layered with WPC-based films containing 2 % *sp*. after storage at 4 °C for 7 d; (c) the same piece after removing the film containing 2 % *sp*. (on the right side) with a freshly cut piece of cheese (on the left side) for comparison.