

Modified Potato Starch as a Potential Retardant for Prolonged Release of Lidocaine Hydrochloride from Methylcellulose Hydrophilic Gel

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Supplementary materials:

Table S1. Comparison of the *p*-values of the tested samples and the reference sample based on the Student's *t*-test with Benferroni correction ($\alpha = 0.01$). The red values indicate non-statistical significance of the formulation data—released drug percent after 2 h (A) and 24 h (B).

A: <i>p</i> value	F0	F1	F2	F3	F4
REF	0.8808	0.5814	0.0570	0.3584	0.0130
B: <i>p</i> value	F0	F1	F2	F3	F4
REF	0.0861	0.1165	0.9153	0.8188	0.0747

Table S2. Comparison of the *p*-values of the tested samples and the reference sample based on the ANOVA test ($\alpha = 0.05$). The red values indicate non-statistical significance of the formulation data—viscosity.

<i>p</i> value	F1	F2	F3	F4	REF
F1	-	0.156778	<0.000001	0.02012	<0.000001
F2	0.156778	-	<0.000001	0.220189	<0.000001
F3	<0.000001	<0.000001	-	<0.000001	<0.000001
F4	0.02012	0.220189	<0.000001	-	<0.000001
REF	<0.000001	<0.000001	<0.000001	<0.000001	-