

Active Food Packaging Coatings Based on Hybrid Electrospun Gliadin Nanofibers Containing Ferulic Acid/Hydroxypropyl-Beta-Cyclodextrin Inclusion Complexes

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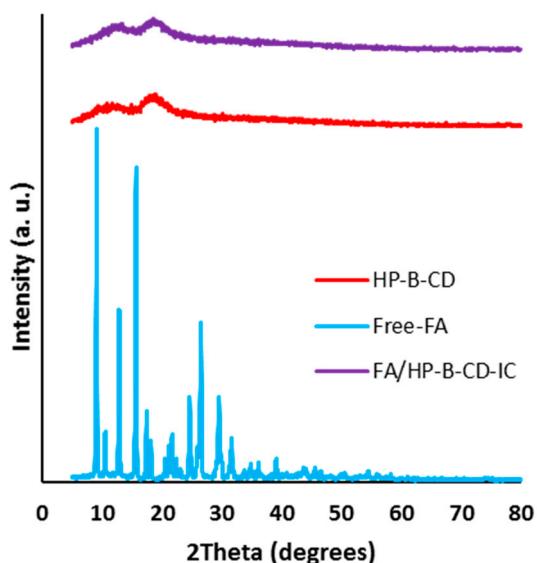


Figure S1. X-ray diffraction (XRD) diffraction patterns of pure FA, HP- β -CD and FA/HP- β -CD-IC.

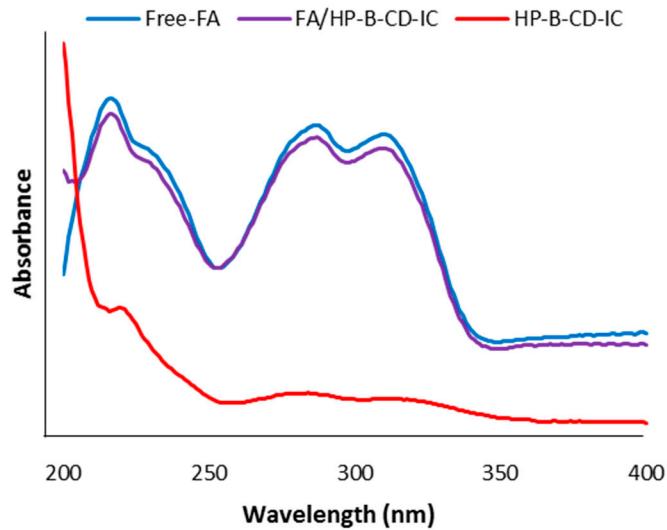


Figure S2. UV-visible absorption spectra of pure FA, HP- β -CD and FA/HP- β -CD-IC.

Table S1. Temperatures of maximum degradation rate and corresponding weight losses of the different degradation stages and residual matter at 700°C from the various samples.

Sample	T _{max1} (°C) ^a	WL ₁ (%) ^b	T _{max2} (°C) ^a	WL ₂ (%) ^b	T _{max3} (°C) ^a	WL ₃ (%) ^b	RM (%) ^c
FA	-	-	252.6	43.8	442.2	81.4	3.9
G-FA	67.7	1.4	175.8	8.6	312.6	35.2	20.3
FA/HP-B-CD-IC	80.9	7.1	-	-	350.4	-	8.9
G-FA/HP-B-CD-IC	74.9	7.2	-	-	317.9	40.8	11.7
G	79.9	7.3	-	-	322.2	37.3	21.6

^a Temperature of maximum degradation rate. ^b Weight loss of the corresponding degradation stage.

^c Residual matter (RM) at 700 °C.