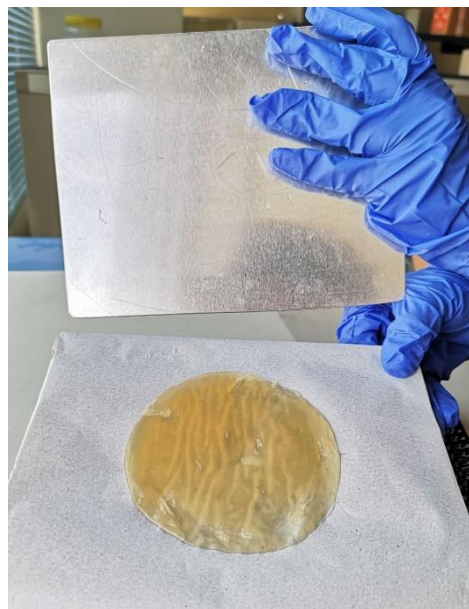




(a)



(b)



(c)

Figure S1. (a) Wet BC gel. (b) Preparation of BC gel for drying (pressed between metal plates covered with non-stick baking paper). (c) Dried BC film.



(a)



(b)



(c)

Figure S2. (a) White cheese. (b) Cheese surface covering with dried BC film. (c) Cheese covered with dried BC film after 2 months at 4 °C.