

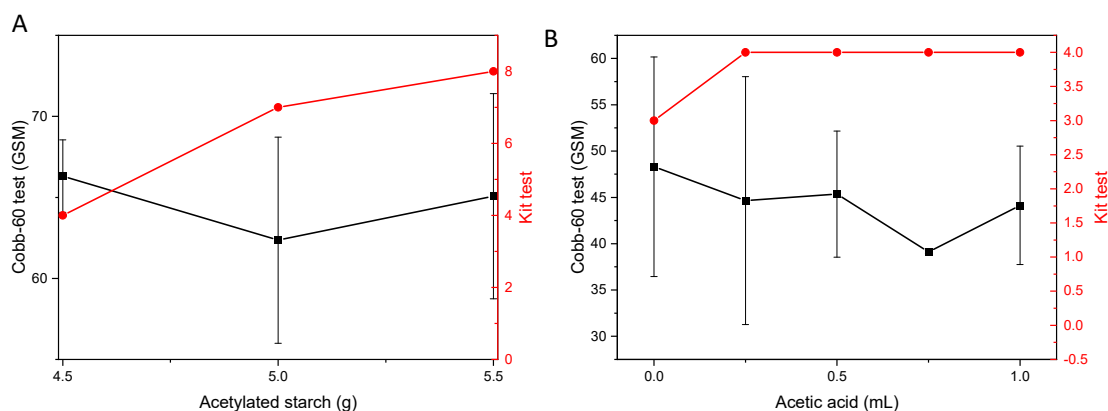
# A Talc- and Kaolin-Enriched Acetylated Starch Biocoating: An Alternative to Single-Use Plastic for the Food Industry

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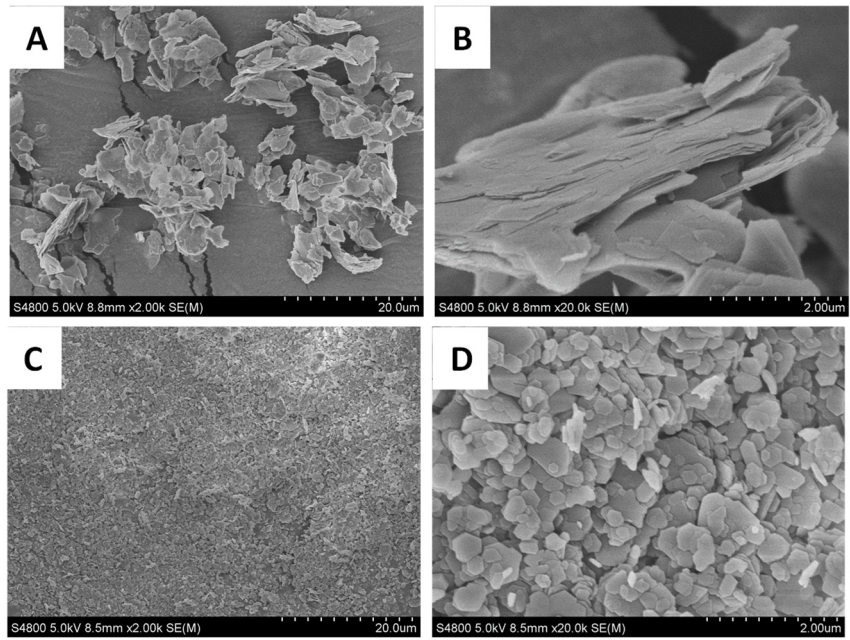
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**Figure S1.** Comparison of COBB-60 (black line) and KIT (red line) test of acetylated starch-Y HAC- 3 g D-sorbitol in 120 mL of water dispersions using different quantity of: (A) Acetylated starch ( $X = 4.5, 5$  and  $5.5$  g) and (B) Acetic acid (HAc,  $Y = 0, 0.25, 0.5, 0.75$  and  $1$  mL).



**Figure 2.** SEM images of the fillers using different magnifications: (A) and (B) talc; (C) and (D) kaolin. Two different scale bars: (A) and (C) 20  $\mu\text{m}$ ; (B) and (D) 2  $\mu\text{m}$ .