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Supporting Information

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Table S1. Particle sizes of the S, SS, SSEN, and SSEC hydrogel beads formed using different vibrating nozzles

Sample	150/300 (mm)	200/400 (mm)	300/600 (mm)	450/900 (mm)
SAH	0.51±0.18 ^a	0.77±0.24ª	1.07±0.16 ^b	1.68±0.35°
SSH	$0.58{\pm}0.18^a$	0.80 ± 0.19^{a}	1.09 ± 0.27^{b}	1.43±0.13°
SSENH	0.63 ± 0.19^{a}	0.69 ± 0.15^{a}	0.98 ± 0.21^{b}	1.62±0.13°
SSECH	0.69 ± 0.16^{a}	0.92 ± 0.21^{ab}	0.98 ± 0.18^{b}	1.52±0.30°

Note: Values with different superscripted letters in the same column are significantly different at p < 0.05. Uppercase letters represent significant differences between different particle sizes.