Electronic Supplementary Material (ESI) for Sustainable Food Technology. This journal is © The Royal Society of Chemistry 2024

## **Supplementary Materials**

**Table:** Commercially Available Film

Polysaccharid e film	Source	Commercial Organizatio n	Quality Parameter	Applications	Ref
Chitosan Film	Shrimp and Crab Shells	BioPack (US)	Biodegradable Antimicrobial Transparent Breathable	Fresh produce packaging Meat packaging Wound dressings	1
Whey Protein	Whey protein is a byproduct of cheese production.	Bluelab Whey, Foodstrong (US)	Good gas barrier properties, film-forming tendency.	Food packaging, especially for perishable products.	2
Carboxymethyl Cellulose	Derived from cellulose, often from wood pulp.	Celsol, Nouryon	Water solubility, film flexibility, and mechanical strength.	Edible packaging, encapsulation of bioactive compounds.	3
Gum Arabic	Extracted from the Acacia tree.	Iscgums, Agrigum	Excellent emulsifying properties, stability in aqueous solutions.	Encapsulation , flavor masking, and film-forming agent.	3
Octenyl Succinic Anhydride Starch	Modified starch obtained from various sources (e.g., corn, potato).	Cleargum Cargill (US)	Improved water resistance, film flexibility.	Coating for fruits, vegetables, and bakery products.	3
Water-Soluble Soy Polysaccharide s	Derived from soybeans.	ALFA Chemistry	Good film- forming ability, biodegradability.	Edible coatings for fruits, vegetables, and meats.	3
Xylan Film	Hemicellulose from various plants	XYLAB (France)	Biodegradable Good oxygen barrier Can be blended for specific properties	Food packaging Mulch films Agricultural applications	4
Curdlan Film	Alcaligenes faecalis	Nagase ChemTex	Water-insoluble Heat-resistant	Heat-resistant food	5

	bacteria	(Japan)	Good oil barrier	packaging Oil and fat containers Industrial applications	
Gellan Gum Film	Sphingomona s paucimobilis bacteria	Kelcogel (US)	Thermoreversibl e gelling properties Film- forming ability Adjustable texture	Controlled- release capsules Food texturizing agent Edible coatings	6

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