Electronic Supplementary Material (ESI) for RSC Advances.

Supplementary information

Irreversible coulorimetric bio-based curcumin bilayer membrane for Smart Food Packaging temperature control applications

Ariane Pereira[a] , Maria A. Marques[b], Joaquim Alves[b], Maria Morais[e, f], Joana Figueira [e, f], Joana V. Pinto [e, f,] Felismina T.C. Moreira [a,c,d*]

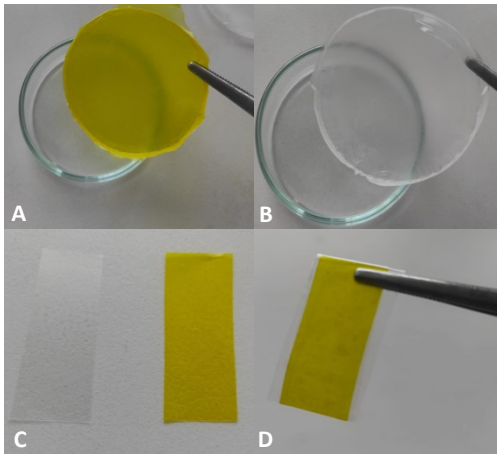

Figure S1 – Double layer membrane preparation. A) Curcumin MA1; B) TEA MB; c) membrane 1 and membrane 2 Double-layer membrane .

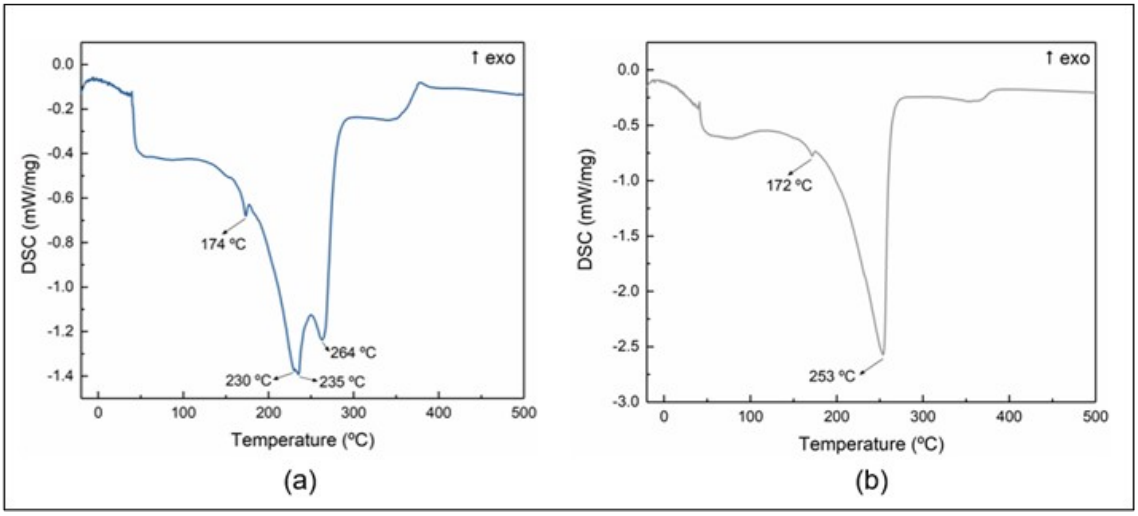

Figure S2 - (a)DSC curve of the membrane with cellulose acetate and glycerol.(b)DSC curve of the membrane with cellulose acetate and curcumin.

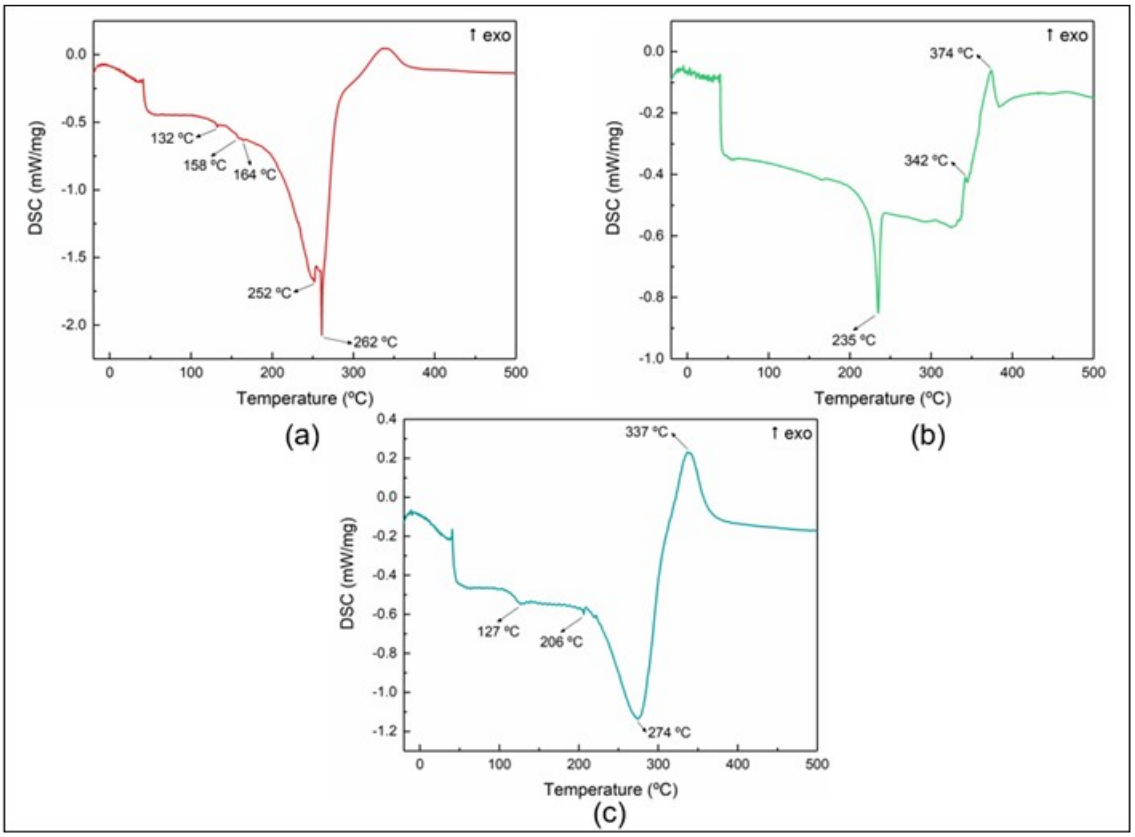

Figure S3- (a)DSC curve of the membrane with curcumin after the reaction with triethanolamine.(b)DSC curve of the membrane with cellulose acetate and sorbitol.(c)DSC curve of the membrane with triethanolamine and cellulose acetate.