Supplementary Information

The Suitability of Chemically Modified Starch-Based Antimicrobial Coatings for Post-Harvest Strawberry Preservation

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Physical-chemical characterization

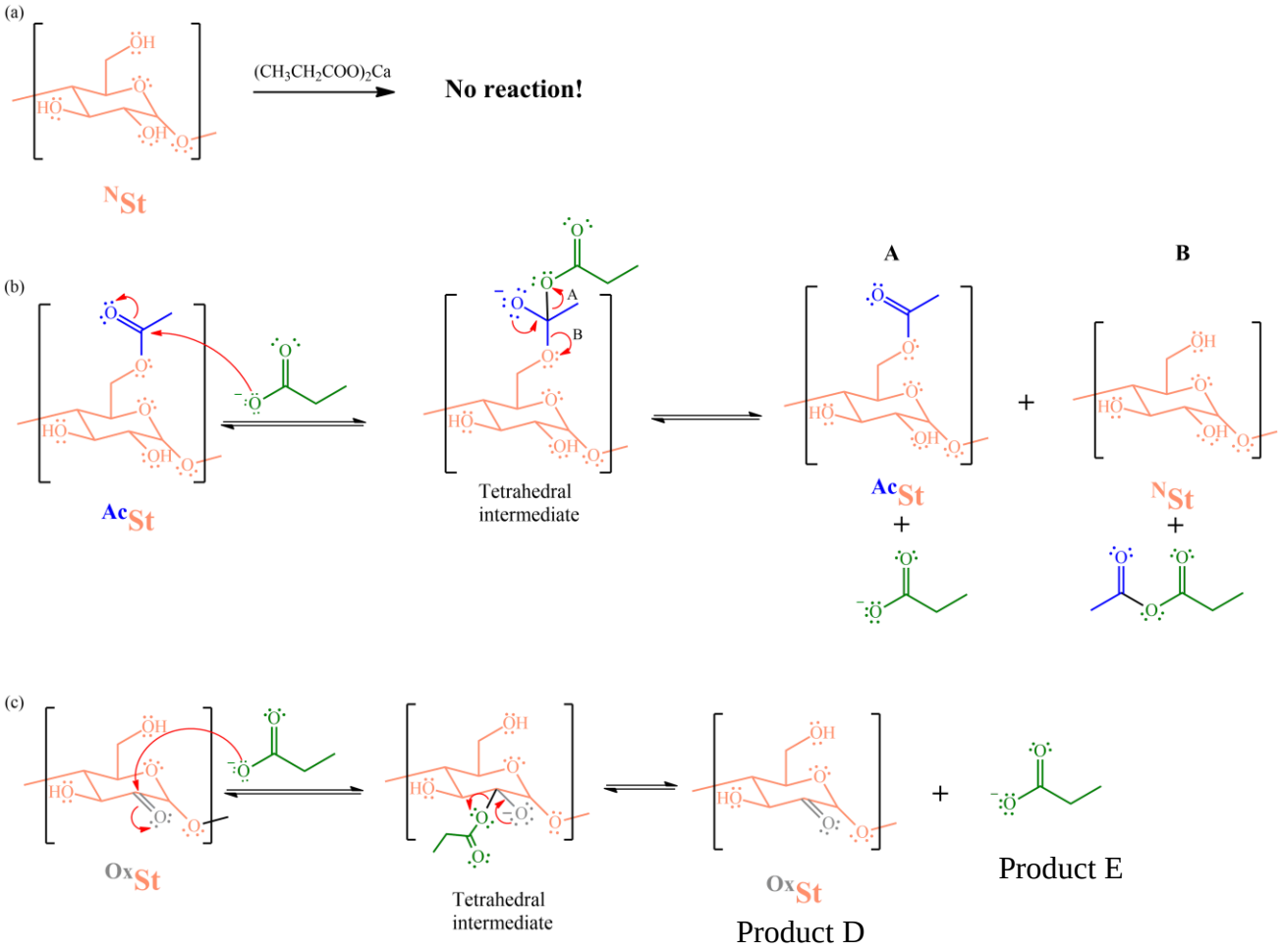

Figure S1. The schematic representation of the reaction mechanisms involved in the formation of the ^{x}StGelA$_{y}$ films.

Efficiency of the coating on strawberries

Destructive analyses

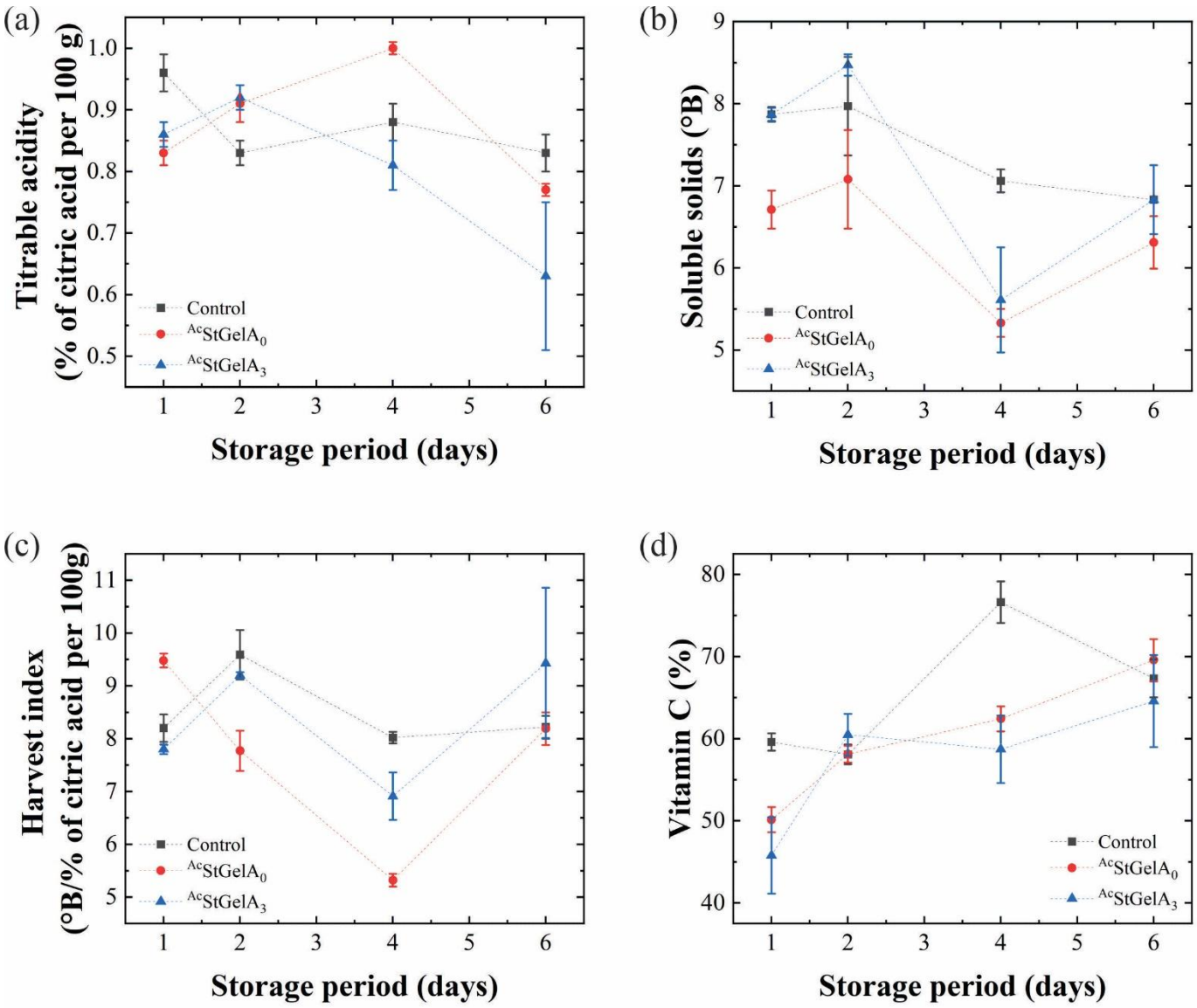

Figure S2. The variation observed for the non-coated (control) and coated fruit in terms of (a) firmness, (b) TA, (c) SS, (d) HI, and (e) vitamin C. The dashed lines serve for sole purpose of guiding the eyes. They do not refer to measured points.