Supplementary Material

Citrus wastes as sustainable materials for active and intelligent food packaging: current advances

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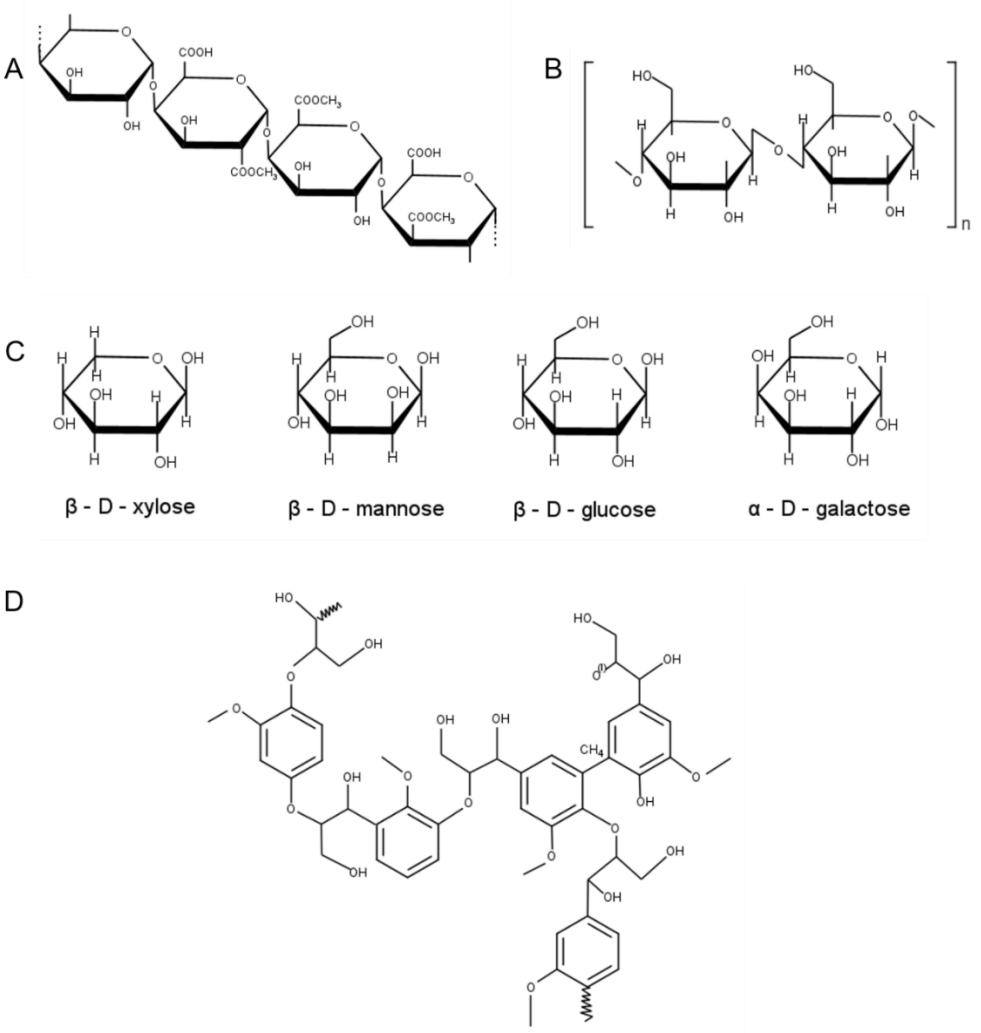
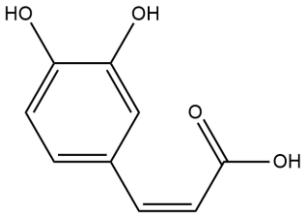
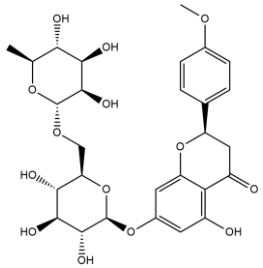
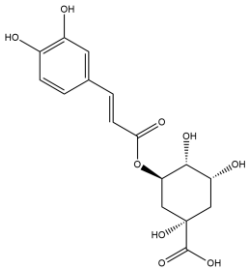
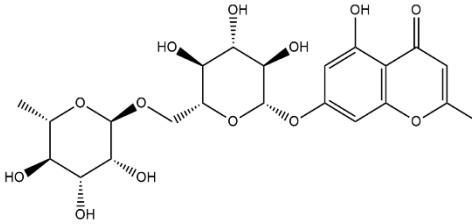
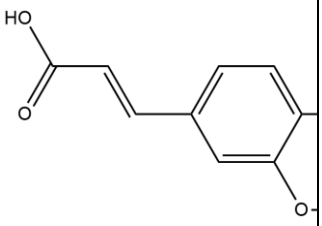
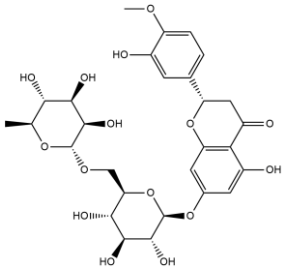
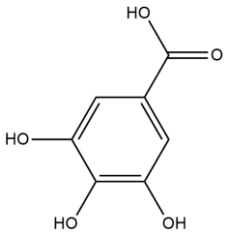
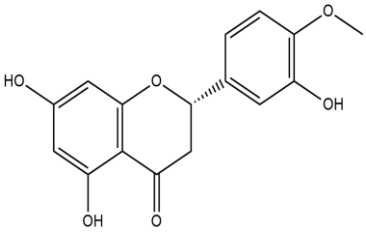
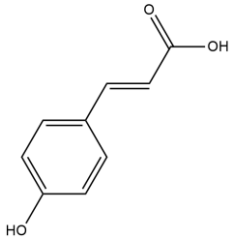
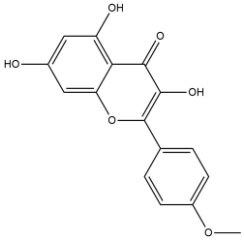
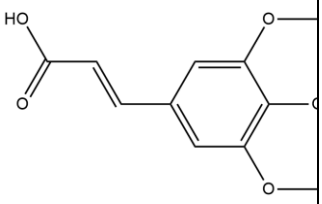
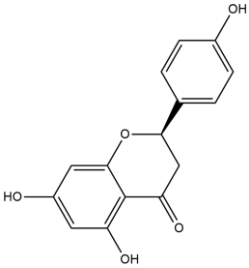
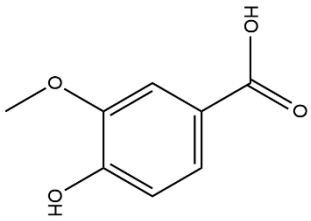
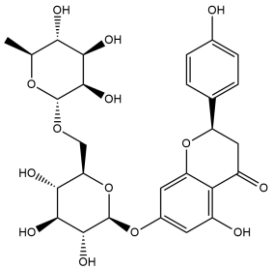
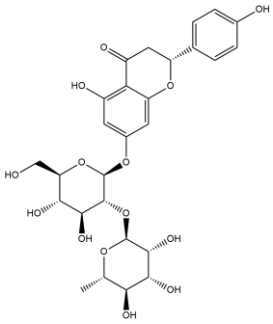
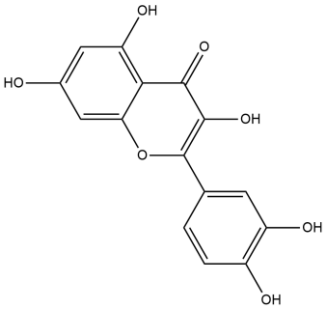
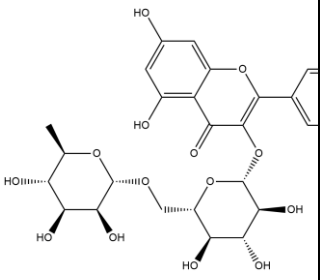
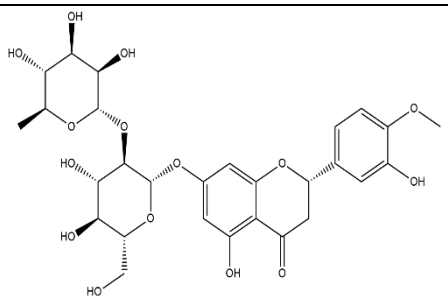
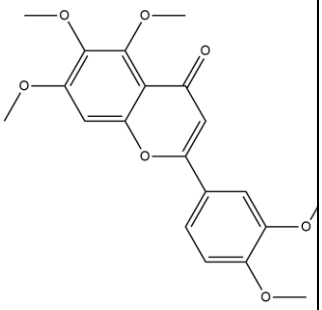
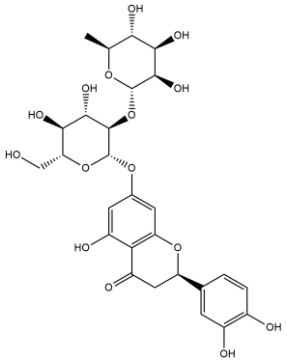
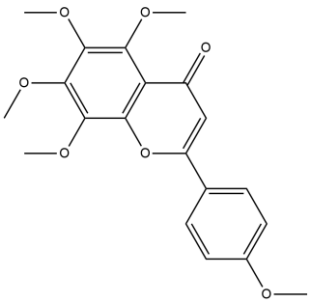


Figure S1. Representation of the general chemical structures of (A) pectin, (B) cellulose, (C) some sugars that compose hemicellulose, and (D) lignin.

Table S1. Main phenolic compounds found in citrus peels and their structural formulas.

Phenolic compound	Structural formula	Phenolic compound	Structural formula
Caffeic acid		Didymin	
Chlorogenic acid		Diosmin	
Feluric acid		Hesperidin	
Gallic acid		Hesperitin	
p-Coumaric acid		Kaempferol	
Sinapic acid		Naringenin	

Vanillic acid		Narirutin	
Naringin		Quercetin	
Rutin		Neohesperidin	
Sinensetin		Neoeriocitrin	
Tangeritin		Poncirin