

Fig. S1. Force vs time graphs of: a) control gels, b) gels with green tea extract, and c) gels with lysozyme and green tea extract combination during shear test. GEL=gelatine, RS=rice starch, CW=candelilla wax, LYS=lysozyme, GTE=green tea extract

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Table S1. Water-binding capacity (WBC) of gels

Gel sample	WBC/(g/g)*
GEL	(0.453±0.003) ^b
GEL/RS	(0.54±0.01) ^a
GEL/CW	(0.310±0.005) ^c

*Values are presented as mean value±S.E. (N=3). Data refer to 10 days after water immersion of gels. Different superscripted lower-case letters indicate significant differences (p<0.05). GEL=gelatine, RS=rice starch, CW=candelilla wax

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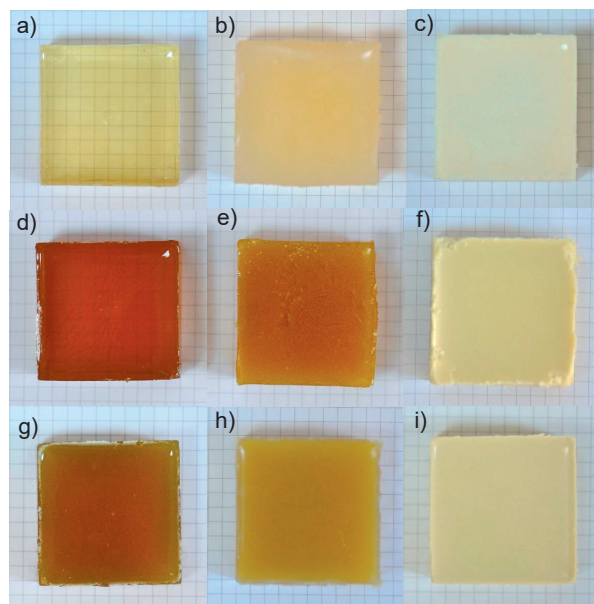


Fig. S2. Photographs of the gels: a) gelatine, b) gelatine/starch, c) gelatine/wax, d) gelatine with green tea extract, e) gelatine/starch with green tea extract, f) gelatine/wax with green tea extract, g) gelatine with lysozyme and green tea extract combination, h) gelatine/starch with lysozyme and green tea extract combination, and i) gelatine/wax with lysozyme and green tea extract combination

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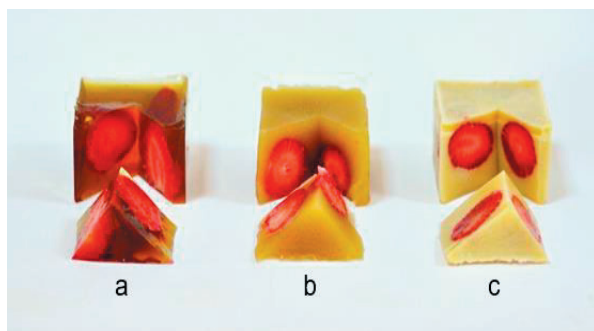


Fig. S3. Photographs of gels with strawberries: a) gelatine gel with green tea extract, b) gelatine/starch gel with green tea extract, and c) gelatine/wax gel with green tea extract