

Supporting Information

Development of poly(L-lactic acid)- yellow propolis membranes for antioxidant applications

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SUPPLEMENTAL INFORMATION

LIST OF FIGURES

Figure S1. Chromatogram of compounds identified in the yellow propolis.....	S3
Figure S2. Results of the elastic modulus of membranes.....	S3
Figure S3 Folin–Ciocalteu Total Phenolic Content (TPC)	S4

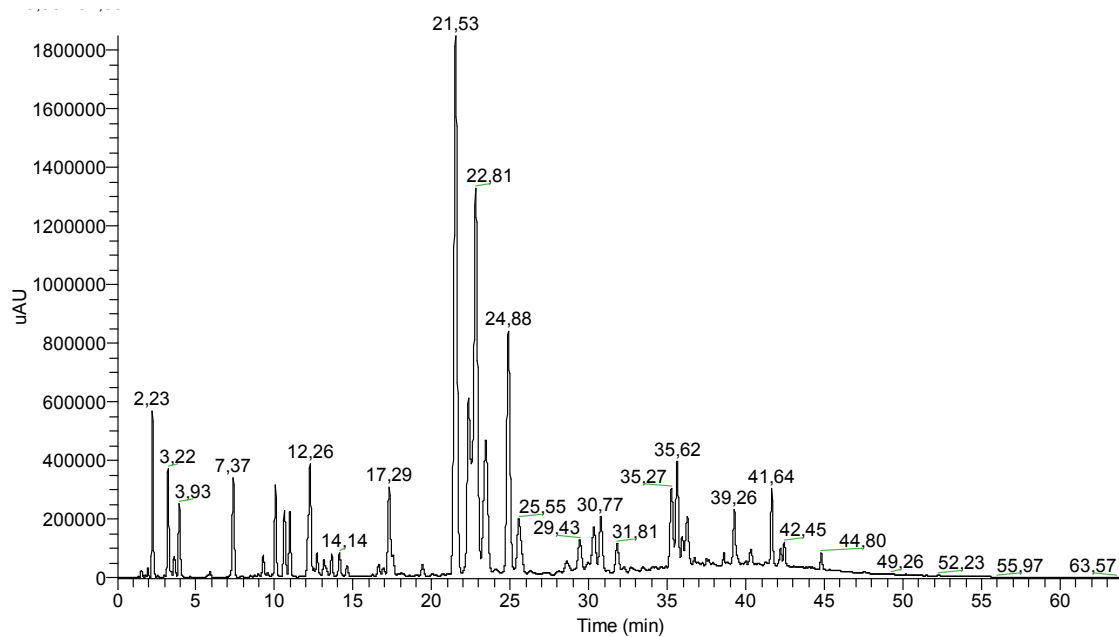


Figure S1. Chromatogram of compounds identified in the yellow propolis hydroethanolic extract by HPLC-PDA-MS/MS analysis.

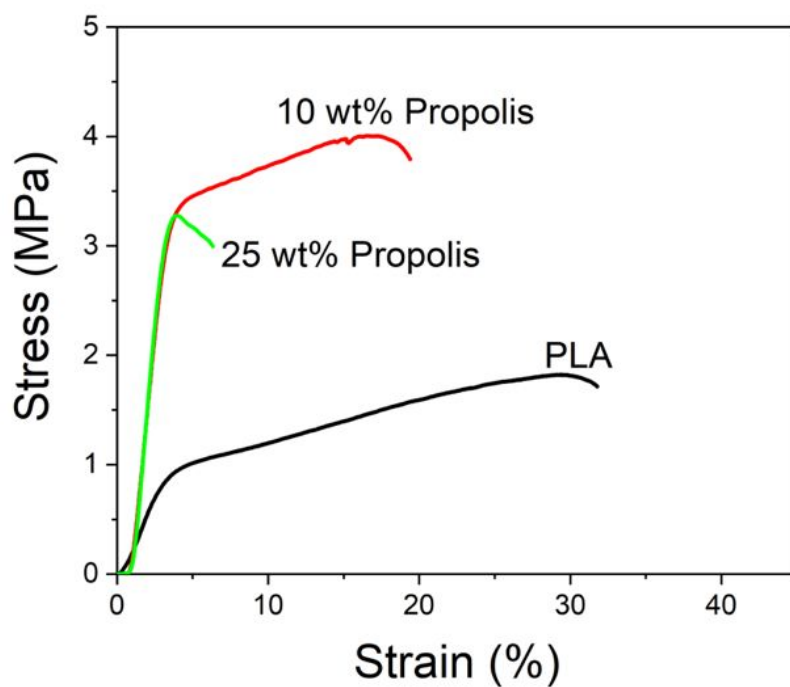


Figure S2. Results of the elastic modulus of membranes with different concentrations of propolis.

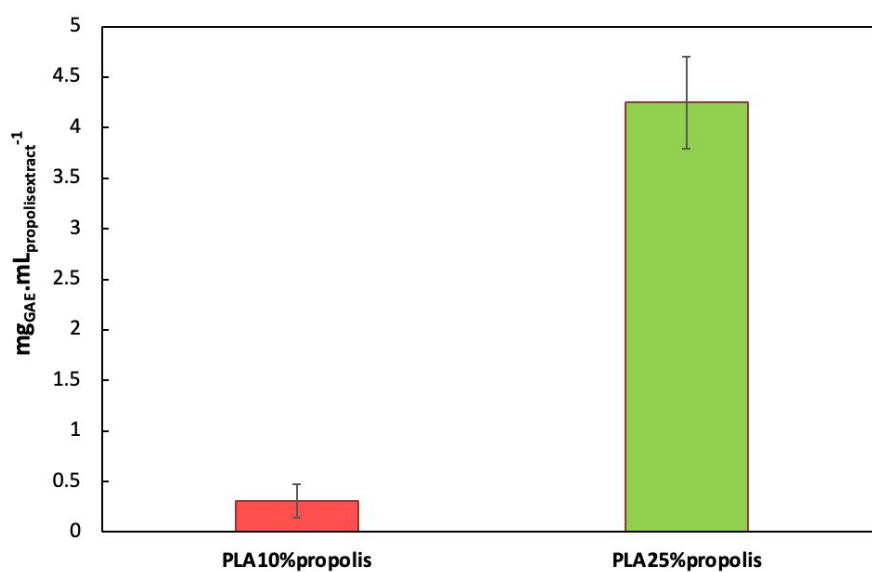


Figure S3. Folin–Ciocalteu Total Phenolic Content (TPC) determination of the different solutions produced by extraction of the propolis membranes. 1.5 g of the PLA-propolis membranes in 100 mL of ethanol at temperature ambient by 120 min. The absorbance was measured at 765 nm. Results are expressed in $\text{mg}_{\text{GAE}}.\text{mL}_{\text{propolisextract}}^{-1}$.