

Supplementary

Impact of Glucose on the Nanostructure and Mechanical Properties of Calcium-Alginate Hydrogels

Patricia Lopez-Sanchez ^{1,*}, Ali Assifaoui ², Fabrice Cousin ³, Josefine Moser ⁴, Mauricio R. Bonilla ⁵ and Anna Ström ¹

¹ Department of Chemistry and Chemical Engineering, Chalmers University of Technology, 412 96 Gothenburg, Sweden; patlop@chalmers.se, anna.strom@chalmers.se

² Unité Mixte de Recherche Procédés Alimentaires et Microbiologiques, Université de Bourgogne Franche-Comté (UBFC), UMR PAM A 02.102, F-21000 Dijon, France; Ali.Assifaoui@u-bourgogne.fr

³ Laboratoire Léon Brillouin, Université Paris-Saclay, UMR 12, CEA-CNRS, 91191 Gif Sur Yvette, France; fabrice.cousin@cea.fr

⁴ Department Bioeconomy and Health, Research Institutes of Sweden RISE, 41276 Gothenburg, Sweden; josefinemoser@gmx.de

⁵ Basque Center for Applied Mathematics BCAM, 48009 Bilbao, Spain; mrincon@bcamath.org

* Correspondence: patlop@chalmers.se

Citation: Lopez-Sanchez, P.; Assifaoui, A.; Cousin, F.; Moser, J.; Bonilla, M.R. Impact of Glucose on the Nanostructure and Mechanical Properties of Calcium-Alginate Hydrogels. *Gels* **2022**, *8*, 71. <https://doi.org/10.3390/gels8020071>

Academic Editors: Maria Valentina Dinu

Received: 7 December 2021

Accepted: 18 January 2022

Published: 22 January 2022

Publisher's Note: MDPI stays neutral with regard to jurisdictional claims in published maps and institutional affiliations.



Copyright: © 2022 by the authors. Licensee MDPI, Basel, Switzerland. This article is an open access article distributed under the terms and con-

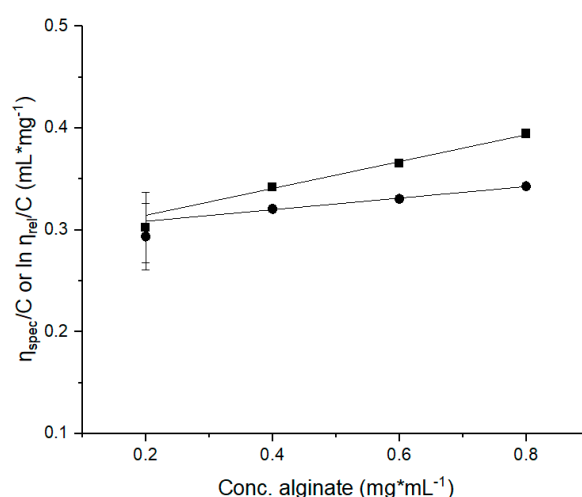
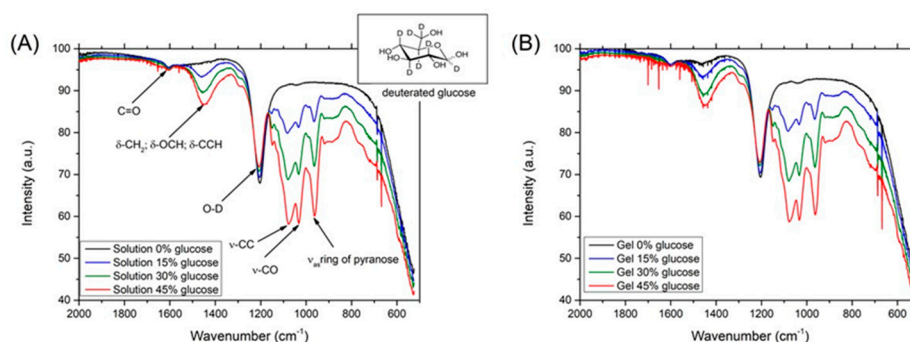


Figure S1. Huggins and Kraemer plots constructed for the determination of intrinsic viscosity of alginate. Huggins (η_{spec}/C) [squares], and $\ln \eta_{\text{rel}}/C$ [circles] against the concentration of alginate in 0.1 M NaCl. All measurements were performed at $T = 25^\circ\text{C}$. The error bars correspond to the standard deviation from 5 runs. Note that above a concentration of 0.2 mg/mL the errors bars are very small and not visible at the selected scale.



ditions of the Creative Commons Attribution (CC BY) license (<https://creativecommons.org/licenses/by/4.0/>).

Figure S2. FTIR spectra of alginate solution (A) and calcium-alginate gels (B) with different concentrations of deuterated glucose (0, 15, 30 and 45 wt %). Notice that typical alginate peaks are very weak in 0% glucose due to low concentration of the sample.

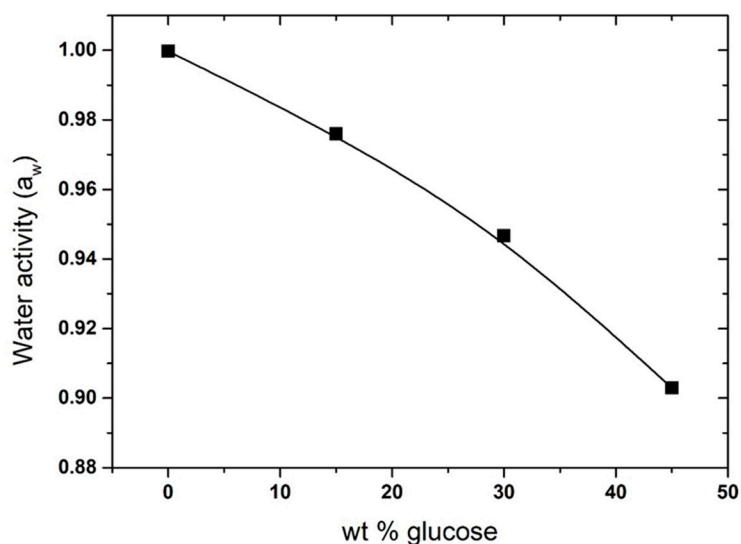


Figure S3. Evolution of the water activity (a_w) for alginate solutions with different glucose concentrations (0, 15, 30 and 45 wt %). Line is a guide for the eye.

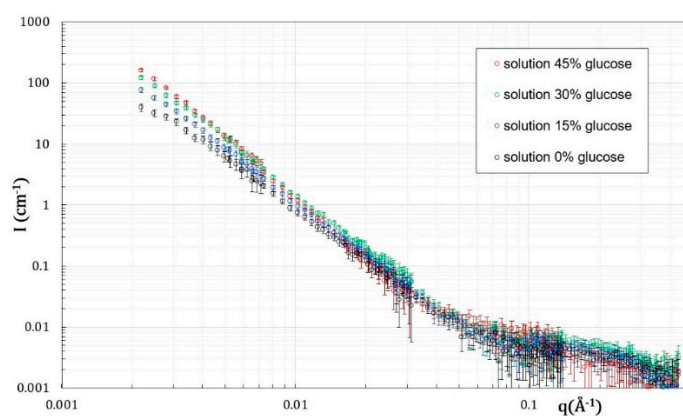


Figure S4. SANS scattering curves for alginate/deuterated glucose solutions prepared in D₂O. Unshifted curves. Errors bars are calculated from standard deviation.

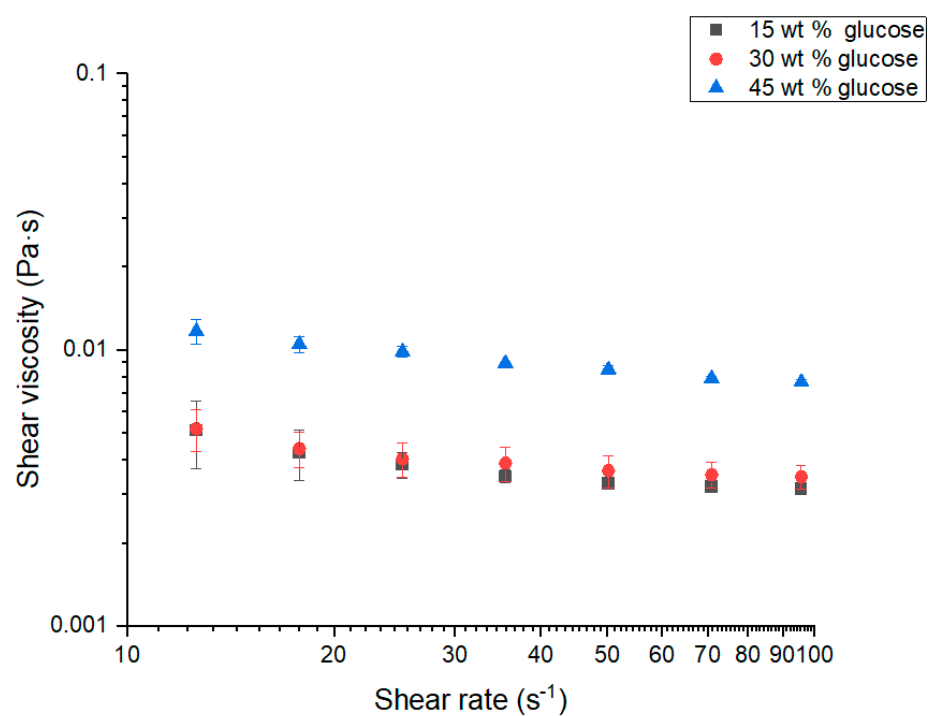


Figure S5. Shear viscosity of glucose solutions at different concentrations (15, 30 and 45 wt %). Error bars represent standard error of two replicates.