Self-assembly of sodium salts of fatty acids into limpid hydrogels through non-covalent interactions with peptides

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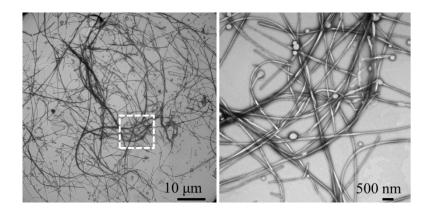


Figure S1. (A) TEM images of SS fibers induced by PLL_5 for 12 h. (B) The enlargement in the focus box in (A). Conditions: [SS] = 1.35 mM; [PLL₅] = 0.75 mM, at 25 °C. All quoted concentrations are final concentrations.

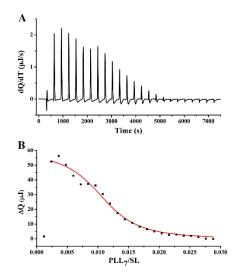


Figure S2. ITC measurement of SL binding to PLL_7 at pH 7.40 (10 mM Tris) and 25 °C. A) Raw data obtained for continuous injection of 2.0 µL PLL_7 solution of 0.28 mM to 2.08 mM SL solution. B) Titration plot derived from the integrated heats of binding of raw data, corrected for the heat of dilution.



Figure S3. Photos of SL-PLL₇ hydrogel. The left corresponds to the photo of a solution sample immediately after mixing SL with PLL₇, and the right represents the photo of a hydrogel sample under inversion test, and the hydrogel was formed 12 h after of mixing SL with PLL₇. Conditions: [SL] = 16.78 mM, $[PLL_7] = 0.546$ mM. All quoted concentrations are final concentrations.