

Electronic Supplementary Information

**Bioplastic films with unusually good oxygen barrier
properties, based on potato fruit-juice**

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Table S1 Average composition of potato fruit juice (dry matter) ¹

Component	% drymatter
Protein (N x 6.25)	26.8
Peptides (N x 6.25)	4.4
Amino acids + amides (N x 5.13)	9.6
Other N-containing compounds	1.8
Sugars	15.8
Lipids	2.2
Citric acid	10.0
Ascorbic acid	0.6
Other organic acids (e.g. malic and pyrolidone carboxylic acid)	2.6
Chlorogenic acid	0.4
Caffeic acid	0.1
Potassium	11.2
Phosphorus	1.0
Other components	10.1

REFERENCE

- 1 G. A. van Koningsveld, *Physico-chemical and functional properties of potato proteins*, 2001.