## **Supplementary Information**

# Double Noncovalent Network Chitosan/Hyperbranched Polyethyleneimine/Fe<sup>3+</sup> Films with High Toughness and Well Antibacterial Activity

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## **Preparation of CF-1 Films**

1 g chitosan powder was dissolved in a 1% acetic acid solution and magnetically stirred for 12 h to make a uniformly solution (100 ml), the prepared Fe<sup>3+</sup> solution (5 mg/ml) was added to CHP-4 solution. The samples with Fe<sup>3+</sup> content (1 mg) were named CF-1. Then the matrix was heated and magnetically stirred in a water bath at 60 °C for 1 h and magnetically stirred at room temperature for 12 h. Finally, they were transferred into Petri dishes ( $\Phi = 12$  cm) and put in a constant temperature and humidity box at 45 °C and 50% RH until the films were dried.

Sample	Chitosan (g)	HPEI (g)	FeCl <sub>3</sub> (mg)
CS	1.0		
CHP-1	1.0	0.05	
CHP-2	1.0	0.10	
CHP-3	1.0	0.15	
CHP-4	1.0	0.20	
CHPF-1	1.0	0.20	0.5
CHPF-2	1.0	0.20	1.0
CHPF-3	1.0	0.20	2.0
CHPF-4	1.0	0.20	3.0
CHPF-5	1.0	0.20	6.0
CF-1	1.0		1.0

Table S1. The detailed composition of the chitosan-based films

### Characterization

#### Thickness

The thickness (mm) of films was measured, using a digital vernier caliper (Deli, China), at three different positions in each sample to the nearest 0.001mm.

#### Water vapor transmission (WVT) and water vapor permeability (WVP)

The water vapor transmission (WVT) and water vapor permeability (WVP) of films was determined by procedure for water method, using a modified ASTM E96/E96M-16-Standard Test Methods for Water Vapor Transmission of Materials<sup>1,2</sup>. The obtained dry chitosan-based films were covered on the mouth of the sample bottle and sealed by waterproof tape. The bottle was filled with more than 80% ultrapure water to produce 100% RH. Finally, the sample vial was placed in a desiccator filled with silica gel desiccant in order to provide 0% RH. The weight change of the sample vial was recorded every 6 hours, at room temperature (25 °C). Measure at least three times each time and take the average value to reduce errors. The water vapor permeability was calculated as follows:

$$WVT(gm^{-2}h^{-1}mm) = \frac{\Delta M \times d}{A \times T}$$
(1)  
$$WVP(gm^{-2}h^{-1}Pa^{-1}mm) = \frac{WVT}{\Delta P} = \frac{\Delta M \times d}{A \times T \times P(RH_1 - RH_2)}$$
(2)

Where:  $\Delta M$  = the weight loss over time (g), d = the thickness of sample (mm),

A = the test area or cup mouth area  $(m^2)$ , T = the time (h),

 $\Delta P$  = the partial vapor pressure difference of the atmosphere with silica gel and pure water (Pa),

P = the saturation vapor pressure at test temperature  $(3.169 \times 10^3 \text{ Pa}, 25 \text{ °C})$ ,

 $RH_1$  = the relative humidity at test cup (100% RH),  $RH_2$  = the relative humidity at desiccator (0% RH).

From the results of Table S2, the WVT and WVP of CS film were better than CHP-4 film, it can be illustrated by the addition of HPEI. Large number of amino groups and hydroxyl groups exist in the CHP-4 film, and water vapor can pass through the film more easily. After adding 1 mg of iron ions, the addition of iron ions combines with the amino groups and hydroxyl groups in the internal structure to form metal coordination bonds, resulting in a decrease in the amount of water vapor passing through the film.

Sample	Thickness	WVT	WVP
code	(mm)	(gm <sup>-2</sup> h <sup>-1</sup> mm)	(gm <sup>-2</sup> h <sup>-1</sup> Pa <sup>-1</sup> mm×10 <sup>-3</sup> )
CS	$0.153\pm0.003$	$6.3666 \pm 0.11$	$2.0090\pm0.05$
CHP-4	$0.298\pm0.005$	$9.6227\pm0.32$	$3.0365 \pm 0.13$
CHPF-2	$0.253\pm0.006$	$\boldsymbol{6.1487 \pm 0.10}$	$1.9403\pm0.04$

Table S2. Thickness, water vapor transmission (WVT) and water vapor permeability (WVP) of chitosan-based films.

The results of WVT and WVP are calculated based on the 24-hour weight loss.



Figure S1. FT-IR spectra of CS and CF-1 films.

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