

Supporting Information for
Real-time monitoring of hydrolysis of vegetable oil loaded in silica
colloidal crystal films with lipase by optical interferometry

Hao Liu, Lele Zhou, Yifan Zhang, and Weiping Qian*

*State Key Laboratory of Bioelectronics, School of Biological Science and Medical
Engineering, Southeast University, Nanjing 210096, China*

* Corresponding author.

Tel. (+8625) 83795719

E-mail address: wqian@seu.edu.cn

Table S1 Viscosity of four kinds of vegetable oil at 25 °C.

Vegetable oil	Viscosity (mPa·s)
Corn oil	54.4 ^[1]
Sesame oil	63.4 ^[2]
Rapeseed oil	60.1 ^[1]
Sunflower oil	52.0 ^[1]

References:

- [1] J.C.O. Santos, I.M.G. Santos, A.G. Souza, Effect of heating and cooling on rheological parameters of edible vegetable oils, *J Food Eng*, 2005, **67**, 401-405.
- [2] S.R. Valantina, V.M. Kumar, T. Devasena, Selected Rheological Characteristics and Physicochemical Properties of Vegetable Oil Affected by Heating, *Int J Food Prop*, 2016, **19**, 1852-1862.