

Supporting Information

Development and antibacterial evaluation of a dopamine-modified curcumin@zinc-based organic framework

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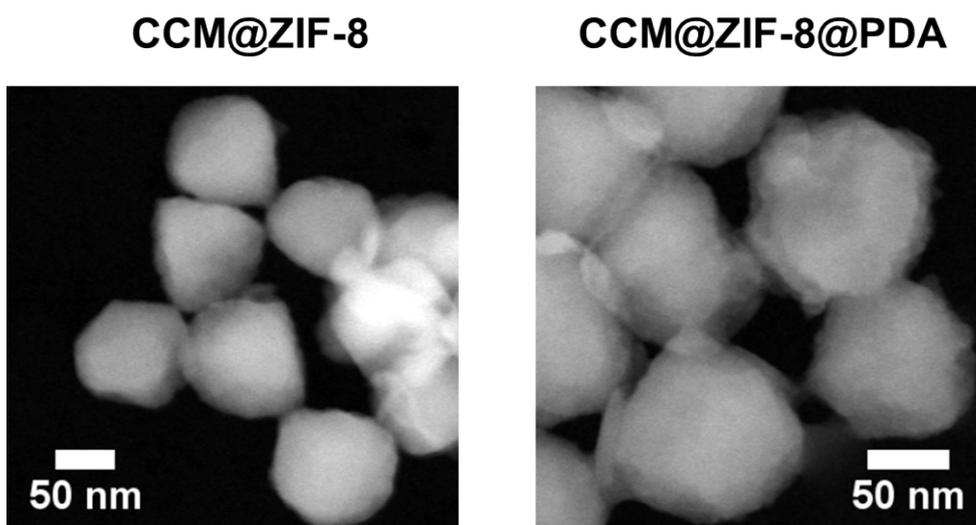


Fig. S1 The TEM image of CCM@ZIF-8 and CCM@ZIF-8@PDA.

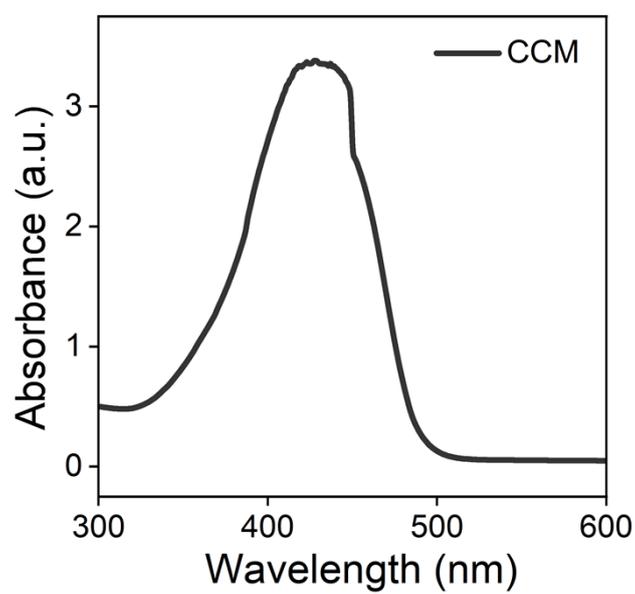


Fig. S2 The UV-vis adsorption of CCM.

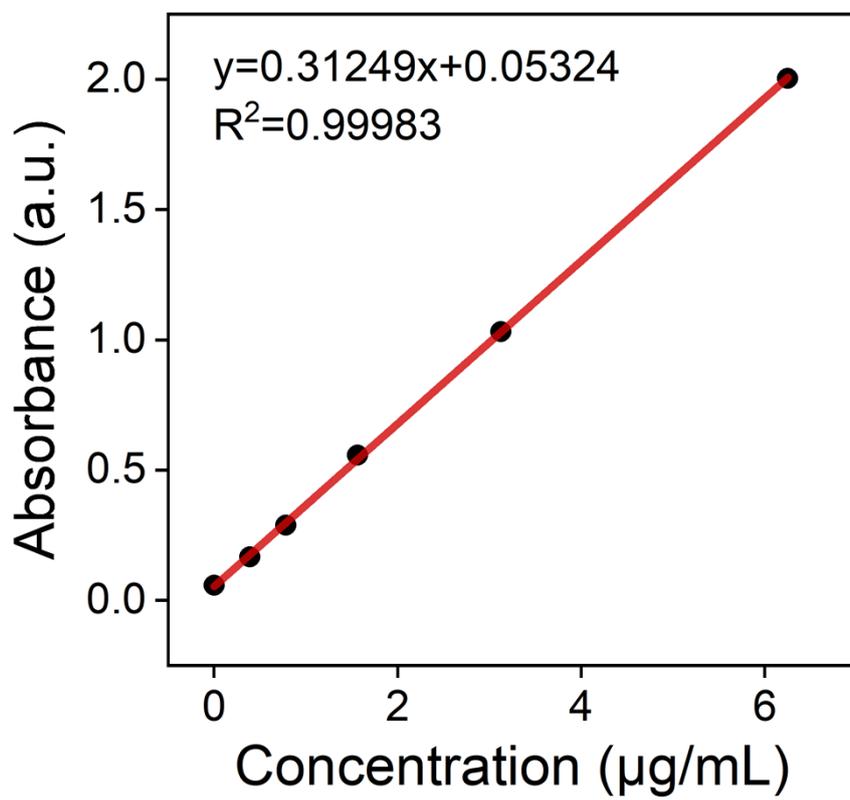


Fig. S3 The standard curve of CCM.

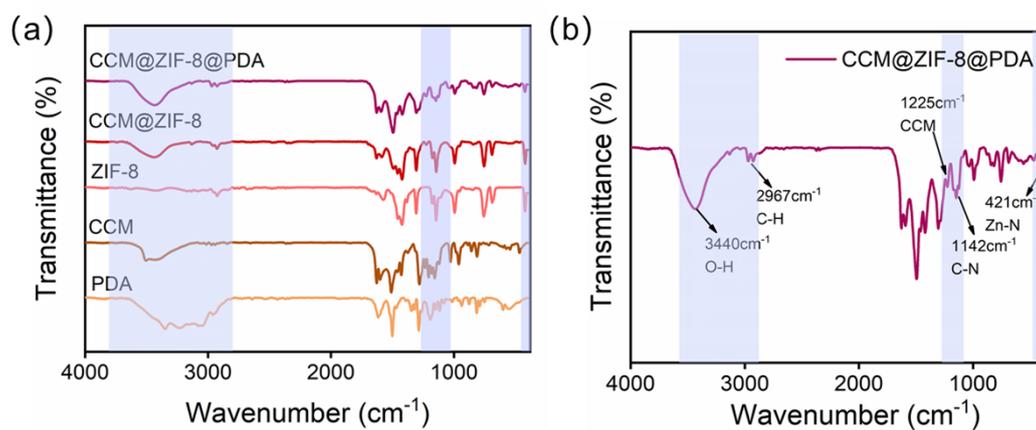


Fig. S4 The FTIR spectra of PDA, CCM, ZIF-8, CCM@ZIF-8, and CCM@ZIF-8@PDA.

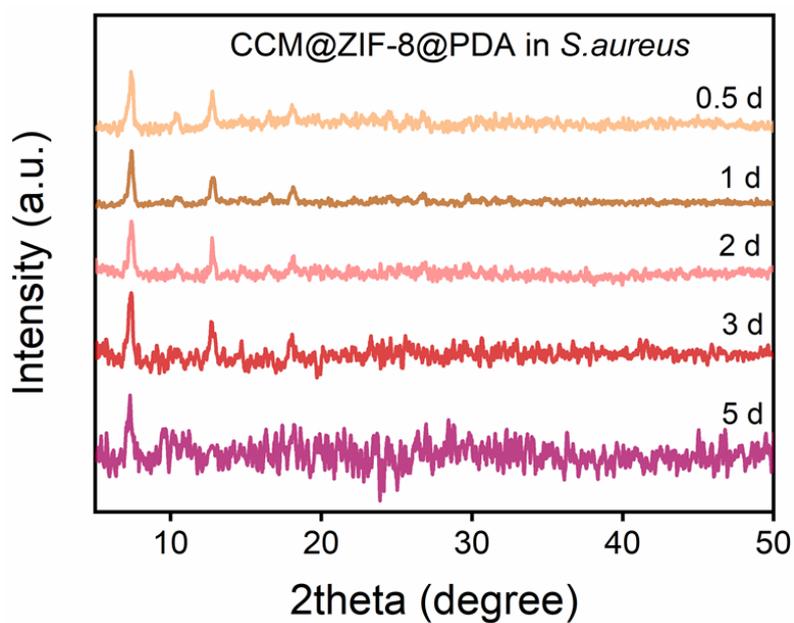


Fig. S5 The PXRD of CCM@ZIF-8@PDA after immersion in the culture medium for 0.5 d, 1 d, 2 d, 3 d, and 5 d.

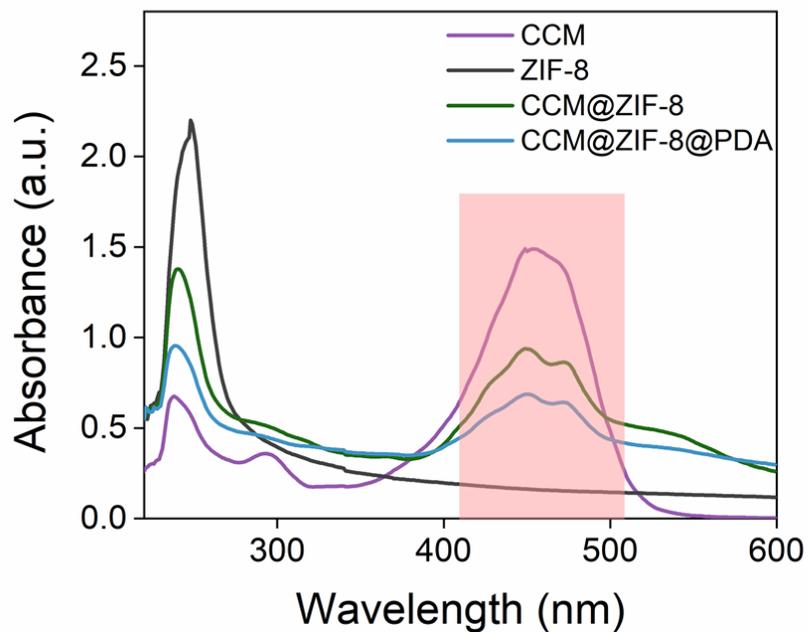


Fig. S6 The UV-Vis adsorption spectra of CCM, ZIF-8, CCM@ZIF-8, and CCM@ZIF-8@PDA.

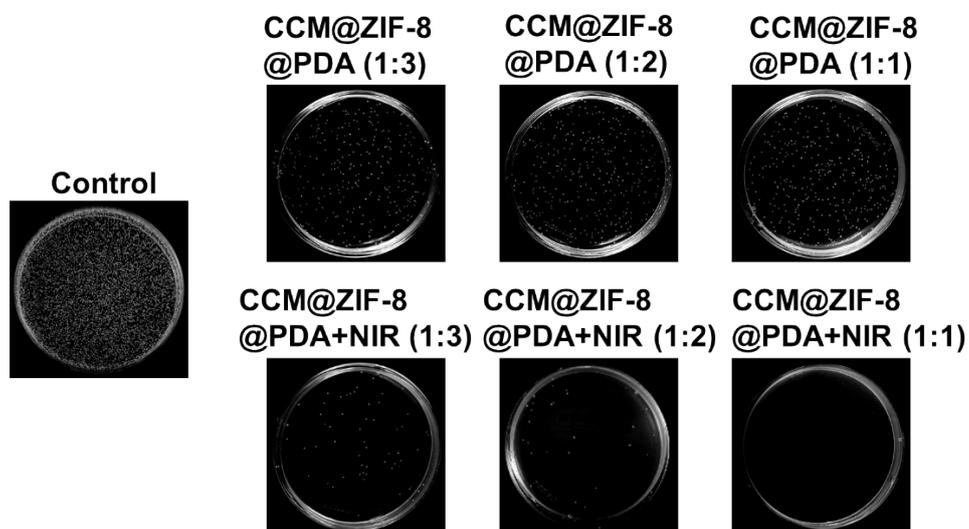


Fig. S7 The comparison of antibacterial performance of different samples with different PDA contents.

Table. S1 The DLC of CCM from CCM@ZIF-8 samples

CCM (mg)	Abs.	DLC (%)
5	0.408	5.68
10	0.476	6.76
15	0.701	10.36
20	1.000	15.15