

# 1 Ho Wood (*Cinnamomum camphora*) essential oil nanoemulsion as a natural 2 alternative combined with UV-C LED for *Staphylococcus aureus* reduction in 3 plant-based burger analogues

4 Bruno Dutra da Silva <sup>a,b,\*</sup>, Ana Carolina de Moraes Mirres <sup>a,b,c</sup>, Ana Julia Bento do Amaral <sup>a,b,d</sup>, Carolina  
5 Ramos <sup>a,b,e</sup>, Carlos Adam Conte-Junior <sup>a,b,c,d,e</sup>.

6 <sup>a</sup>Center for Food Analysis (NAL), Technological Development Support Laboratory (LADETEC), Federal University of Rio de Janeiro, Brazil.

7 <sup>b</sup>Laboratory of Advanced Analysis in Biochemistry and Molecular Biology (LAABBM), Federal University of Rio de Janeiro, Brazil.

8 <sup>c</sup>Graduate Program in Chemistry (PGQu), Institute of Chemistry (IQ), Federal University of Rio de Janeiro, Brazil.

9 <sup>d</sup>Graduate Program in Food Science (PPGCAL), Institute of Chemistry (IQ), Federal University of Rio de Janeiro, Brazil.

10 <sup>e</sup>Graduate Program in Biochemistry (PPGBq), Institute of Chemistry (IQ), Federal University of Rio de Janeiro (UFRJ), Brazil.

11 \*Corresponding Author: Bruno Dutra da Silva, Ph.D

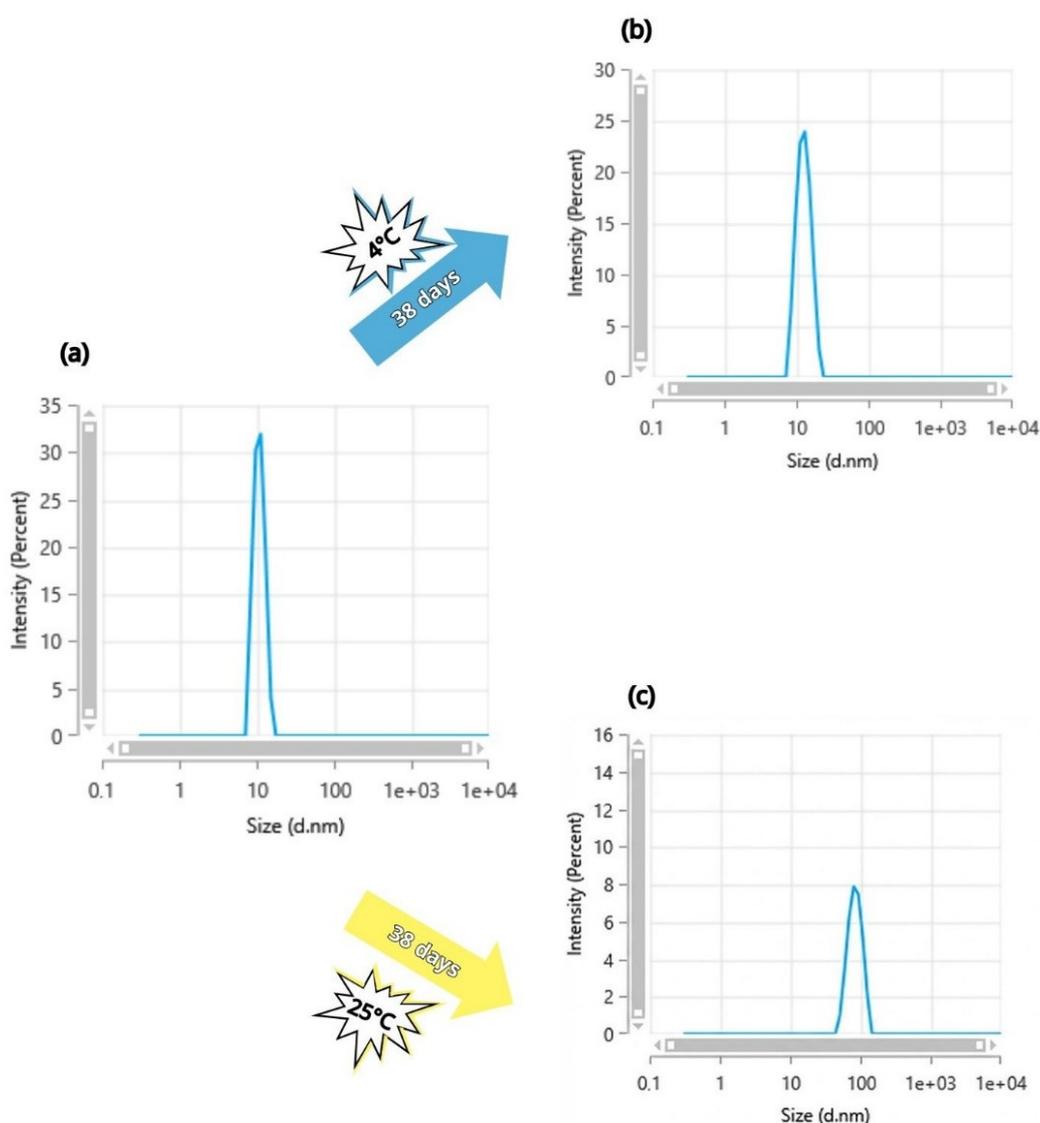
12 Federal University of Rio de Janeiro, Chemistry Institute, Rio de Janeiro, Brazil.

13 e-mail address: dutra@iq.ufrj.br

14

## 15 Supplementary material

16



17

18 **Figure S1.** Droplet size distribution by intensity of nanoemulsions under different storage conditions. (a)  
19 Nanoemulsion at baseline (day 0); (b) Nanoemulsion size stability after 38 days at 4 °C; (c) Nanoemulsion  
20 size stability after 38 days at 25 °C.