

Evaluation of Nanocomposite Made of Polylactic Acid and Nanocellulose from Carrot Pomace Modified with Silver Nanoparticles

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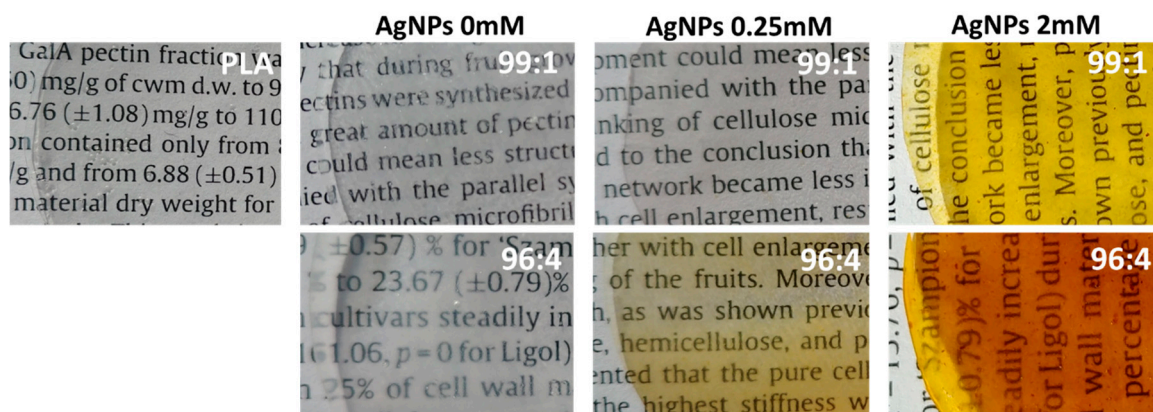


Figure S1. Photo of PLA and nanocellulose modified with silver nanoparticles composites. The ratio PLA:CCNF is marked on the pictures.

Table S1. The pre-culturing conditions for tested bacterial strains.

Microorganisms	Type/Family	Reference	Isolation Source	Accession Number	Medium	Temperature
<i>Bacillus cereus</i>	Gram-positive	LMEM B35/13	Waste digested	KJ531940 (NCBI)	Nutrient Broth/Agar	37 °C
<i>Escherichia coli</i>	Gram-negative	LMEM B4/164	Soil	MH176160 (NCBI)	Eijkman Broth/Agar	37 °C
<i>Staphylococcus epidermidis</i>	Gram-positive	LMEM B49/11	Organic waste	KJ020348 (NCBI)	Nutrient Broth/Agar	37 °C

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