

Applied Microbiology and Biotechnology

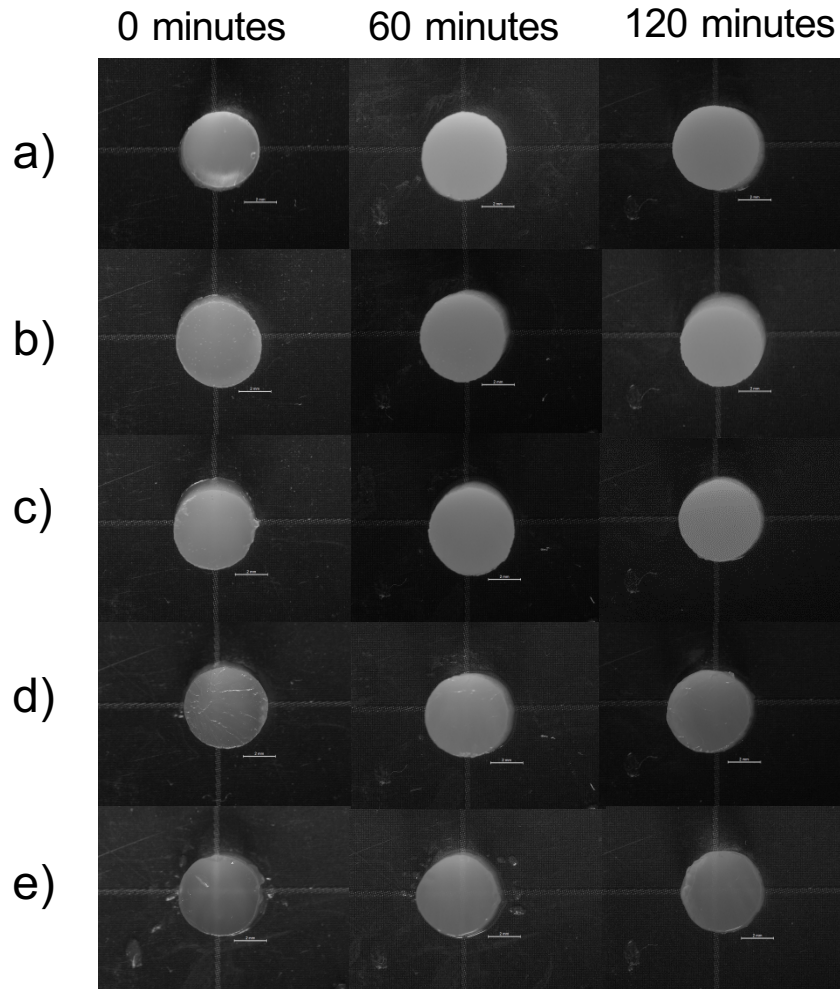
**Development of chitosan coated agar-gelatin particles for probiotic delivery and targeted release in the gastrointestinal tract**

Hanady Albadran<sup>a</sup>, Andrea Monteagudo-Mera<sup>\*a</sup>, Vitaliy Khutoryanskiy<sup>b</sup>, Dimitris Charalampopoulos<sup>a</sup>

<sup>a</sup>Department of Food and Nutritional Sciences, University of Reading, Whiteknights, PO Box 226, Reading RG6 6AD, United Kingdom

<sup>b</sup>Reading School of Pharmacy, University of Reading, Whiteknights, PO Box 224, Reading RG6 6AD, United Kingdom

\*Corresponding author: [a.monteagudo@reading.ac.uk](mailto:a.monteagudo@reading.ac.uk)



**Supplementary Figure S1:** Images of agar-gelatin gel particles in simulated gastric fluid (SGF) for up to 120 min of incubation. The gel particles were prepared by mixing various concentrations of agar solutions: a) 4.5, b) 4, c) 3, d) 1.5 and e) 1 % w/v) with gelatine solution (3 %w/v) at a ratio of 1:1, and then autoclaving the mixture at 121 °C for 15 min and cooling to room temperature. The scale shown in all images is 2 mm.