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Smart edible films based on gelatin and curcumin

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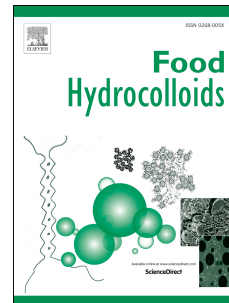
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Antioxidant and smart gelatin and curcumin films

prepared from

aqueous dispersions

pH= 6



pH=11



hydroalcoholic dispersions

pH= 6



pH=11



able to sense the media pH changes



at alkaline pH



at acid pH

Liquid media



at alkaline pH



at acid pH



Gaseous media



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