

## Spray-dried maltodextrin- $\gamma$ -cyclodextrin microcapsules of garlic essential oil: Release kinetics and application in shelf-life extension of *Nem Chua Hue*

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### SUPPLEMENTARY MATERIAL




**Table 1S.** Equipment's used for this research

No	Name	Technical parameter
1	Rotary vacuum evaporator	Rotavapor R-100, Büchi, Swiss
2	Homogenizer	T18 Ultra Turrax® Digital, IKA, German
3	Spray dryer	Rotary atomizer, manufactured at Vietnam National University of Agriculture
4	Handy spectrophotometer	NF333, Nippon Denshoku, Japan
5	Gas chromatography–mass spectrometry system	GC/MS 7890B/5977B, Agilent, USA
6	UV-Vis Spectrophotometer	GENESYS 150, Thermo Scientific, USA
7	Thermal gravimeter	TGA55, TA Instruments, USA
8	X-ray diffraction	XRD, X'Pert3 Powder, Panalytical
9	FT-IR	Thermo-Nicolet ISO50 FT-IR, Thermo Fisher
10	Other common laboratory equipments: analytical balance, pH meter, drying oven, autoclave, steam distillation system, vacuum pump, closed plastic chamber, etc.)	

**Table 2S.** The volatiles of garlic essential oil (GEO) identified by GC–MS

No	Retention time (min)	Peak area	Component
1	5.322	1.68	Diallyl sulfide
2	5.933	11.07	Diallyl disulfide
3	7.396	3.72	Allyl metyl disulfide
4	7.9	2.08	Dimethyl trisulfide
5	8.114	0.14	Disulfide, metyl propyl
6	8.829	0.91	Trisulfide, metyl propyl
7	12.419	10.24	Trisulfide, metyl 2-propenyl
8	12.922	3.95	Trisulfide, allyl propyl
9	13.094	20.42	Trisulfide, di-2-propenyl
10	14.029	0.32	Tetrasulfide, dimetyl
11	14.473	5.02	Tetrasulfide, di-2-propenyl
12	14.739	2.49	(E)-1-Allyl-2-(prop-1-en-1-yl)disulfane
13	14.858	0.12	(E)-1-Metyl-3-(prop-1-en-1-yl)trisulfane
14	15.326	0.78	(E)-1-Allyl-3-(prop-1-en-1-yl)trisulfane
15	15.977	3.74	(Z)-1-Allyl-2-(prop-1-en-1-yl)disulfane
16	16.125	0.15	(Z)-1-Metyl-3-(prop-1-en-1-yl)trisulfane
17	18.69	1.42	(Z)-1-Allyl-3-(prop-1-en-1-yl)trisulfane
18	19.159	3.14	1,2-Dithiolane
19	19.367	2.01	3H-1,2-Dithiole
20	19.441	5.2	3-Vinyl-1,2-dithiacyclohex-4-ene
21	19.866	6.4	2-Vinyl-4H-1,3-dithiine
22	24.533	1.81	5-Metyl-1,2,3,4-tetrathiane

**Table 3S.** *Nem chua Hue* during storage time

Day	Control	0,01% MGEO	0,015% MGEO	0,02% MGEO
1				
2				
3				
4				
5				
6				
7		