Supplementary information for

Biocatalytic fabrication of α-glucan-coated porous starch granules by amylolytic and glucan-synthesizing enzymes as a target-specific delivery carrier

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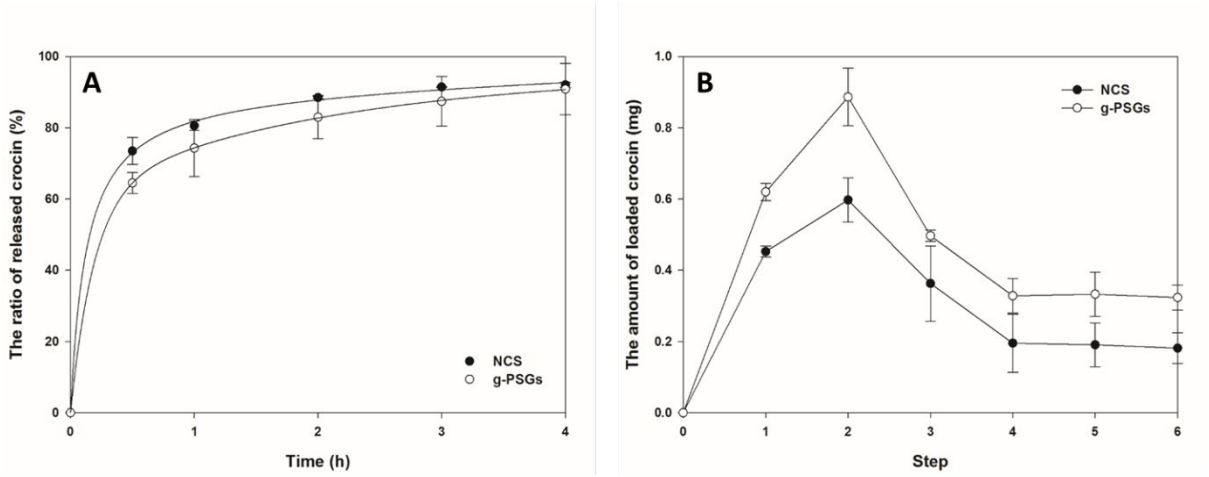

Figure S1. Release patterns of the loaded crocin from the porous starch granules produced by glucoamylase (g-PSGs) and normal corn starch (NCS) by the immersion treatment in aqueous solution over soaking time (A). Preservative effect by the g-PSGs and NCS on the loaded crocin due to the formation of the α-glucan coating via elongation reaction by *Np*AS in each step (B) (0-1, loading step; 1-2, surface coating step; 2-3, washing step; 3-6, releasing step over soaking time).