

## Supporting Information

### **Chlorine rechargeable halamine biocidal alginate/polyacrylamide hydrogel beads for improved sanitization of fresh produce**

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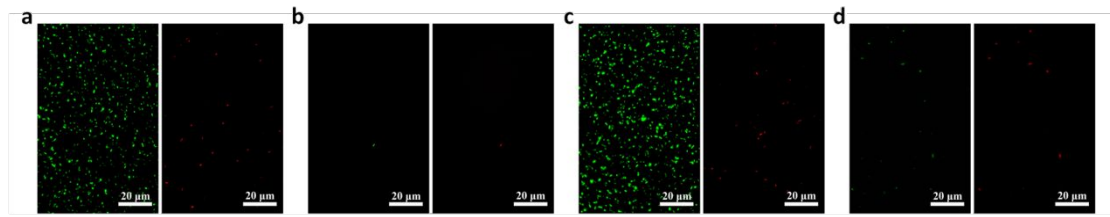
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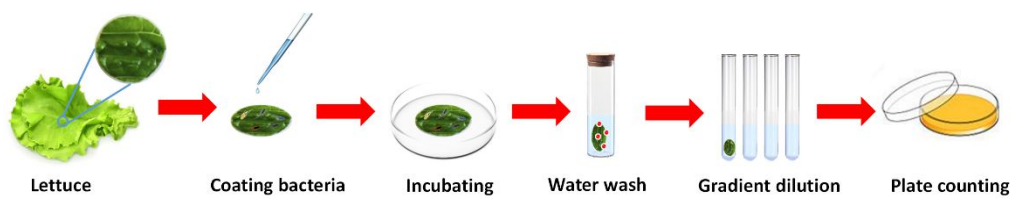
E-mail: [gysun@ucdavis.edu](mailto:gysun@ucdavis.edu) (Gang Sun)



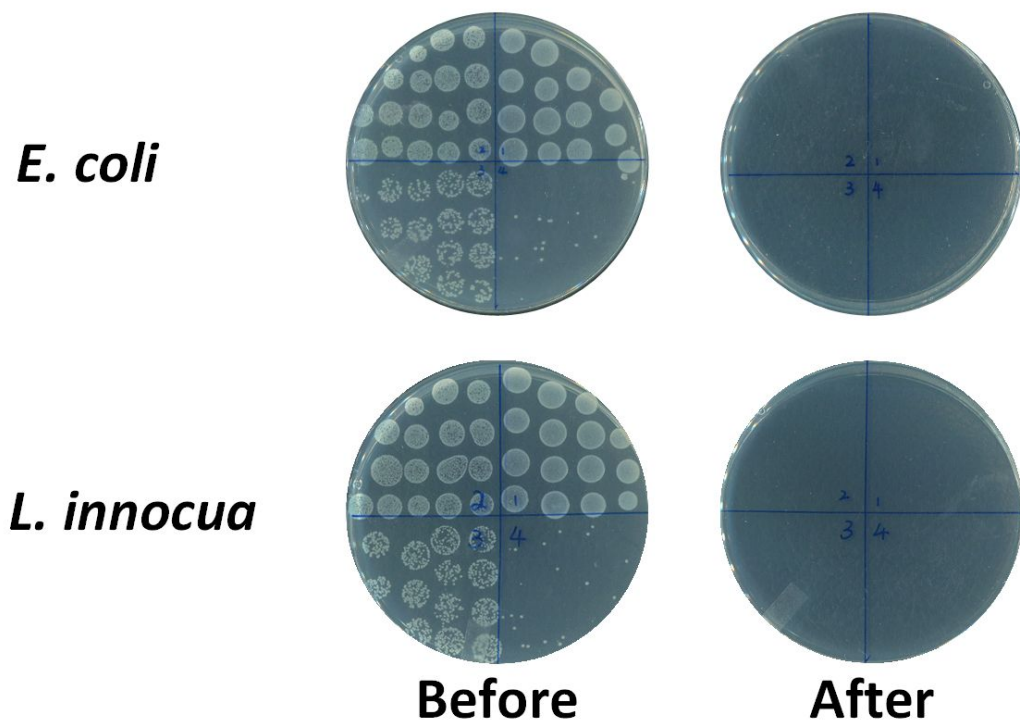
**Figure S1** SG and PI stained images of *E. coli* cells in contact with control AHB beads

(a) and chlorine charged AHB beads (b). SG and PI stained images of *L. innocua* cells

in contact with control AHB beads (c) and chlorine charged AHB beads (d).



**Figure S2** Scheme of simulating lettuce washing and sanitizing process. (Incubation time 2h; water washing time 10min)



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27 **Figure S3** *E. coli* and *L. innocua* harvested from lettuce surface before and after  
 28 washing with the water containing the chlorine charged AHB beads.