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## **Supporting Information**

Amine-responsive bilayer films with improved illumination stability and electrochemical writing ability for visual monitoring of meat spoilage

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**Fig. S1.** Transparencies of the films in the UV-Vis spectrum range. The transparency of the colorimetric films decreased with the increase of  $TiO_2$  content in the visible ranges (~ 400-800 nm), indicating the barrier ability of  $TiO_2$  nanoparticles towards visible light through physical reflection.



**Fig. S2.** The images of the AG-AN/GG-2%TiO<sub>2</sub> film after being exposed to ammonia, dimethylamine, trimethylamine and aniline. The test condition was 25 °C and 75% relative humidity.



**Fig. S3.** The images of the AG-AN/GG-2%TiO<sub>2</sub> film (Control), and after being exposed to 0.255 mM trimethylamine under different relative humidity (RH). The test temperature was 25 °C.



Self-clinching PET box

Self-clinching PET box

**Fig. S4.** The packaging box with colorimetric films for meat spoilage indicating. Film 1: the AG-AN/GG-2%TiO<sub>2</sub> film with an electrochemical writing pattern (yellow color); Film 2: the AG-AN/GG-2%TiO<sub>2</sub> film without electrochemical writing pattern.

Chemicals	Concentration	Volume	Price*	Price per 1000 units
Agar	20 g/L	6 mL	\$ 0.068/g	\$ 8.16
Gellan gum	20 g/L	6 mL	\$ 0.033/g	\$ 3.96
TiO <sub>2</sub>	0.4 g/L	6 mL	\$ 0.097/g	\$ 0.24
CaCl <sub>2</sub> ·2H <sub>2</sub> O	0.4 g/L	6 mL	\$ 0.008/g	\$ 0.02
Anthocyanins	80 mg/L	6 mL	\$ 9.942/g**	\$ 4.77
Total	-	-	-	\$ 17.15

Table S1. Cost of materials needed to fabricate the AG-AN/GG-2%TiO<sub>2</sub> film (diameter 53 mm)

\*Prices of standard chemicals in the list are from Sinopharm Chemical Reagent Co., Ltd (Shanghai, China)

\*\* Price of anthocyanins was calculated according to the mass of anthocyanins extracted from dried rose.