

Supplementary material to:

Maltose-mediated long-term stabilization of freeze- and spray- dried forms of bovine and porcine hemoglobin

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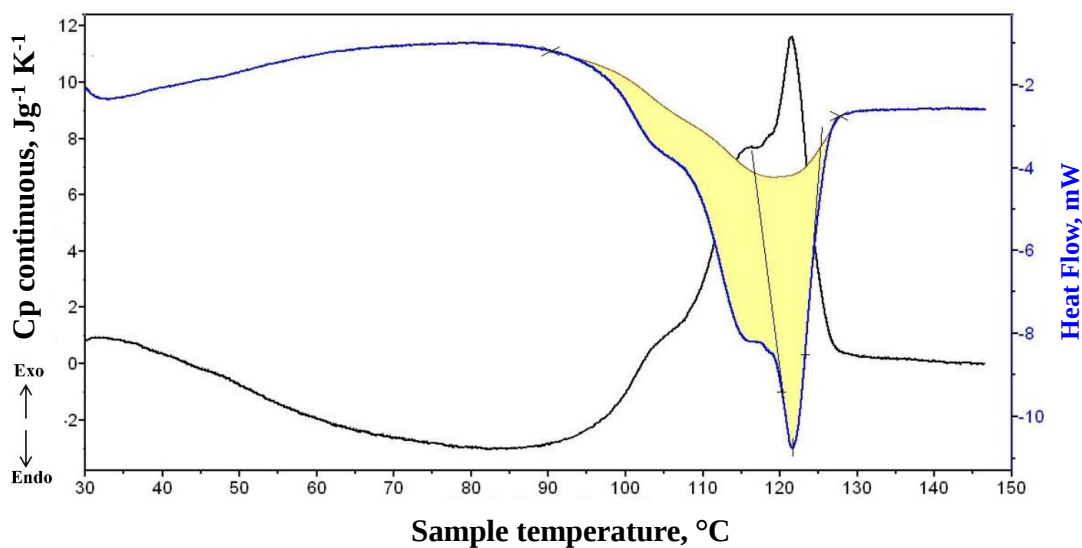


Figure S1. DSC thermogram of un-aged amorphous maltose monohydrate showing the glass transition and enthalpy relaxation endotherm at the glass transition temperature.

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