Supporting information

Effect of water and methanol on the dissolution and gelatinization of corn starch in [MMIM][(MeO)HPO₂]

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**Figure S1.** DSC curves of corn starch in different ionic liquids. Aluminum crucibles are heated from 25 °C to 120 °C at scanning rate of 5 °C/min.

**Table S1.** DSC data of 10 wt% corn starch in different ionic liquids.\(^a\)

<table>
<thead>
<tr>
<th>Ionic liquids</th>
<th>T(_o) (°C)</th>
<th>T(_p) (°C)</th>
<th>T(_e) (°C)</th>
<th>(\Delta H) (J g(^{-1}))</th>
</tr>
</thead>
<tbody>
<tr>
<td>[MMIM][(MeO)HPO(_2)]</td>
<td>70</td>
<td>90</td>
<td>103</td>
<td>14.02</td>
</tr>
<tr>
<td>[EMIM][OAc]</td>
<td>75</td>
<td>93</td>
<td>107</td>
<td>12.00</td>
</tr>
<tr>
<td>[AMIM]Cl</td>
<td>78</td>
<td>98</td>
<td>111</td>
<td>9.01</td>
</tr>
</tbody>
</table>

\(^a\)T\(_o\): onset temperature; T\(_p\): peak temperature; T\(_e\): endset temperature; \(\Delta H\): transition enthalpy.
Figure S2. $^1$H NMR spectrum of regenerated starch after dissolved in [MMIM][MeO)PO]$\textsubscript{2}$ at 80 °C for 50 min.