Electronic supplementary material



Fig. S1 Influence of IL concentration on the extraction efficiency. Ratio of IL and DMF (V/V): 1:1, 1:2, 1:5, 1:10; extraction time: 40 min; extraction temperature: 30 °C; stirring speed: 600 rpm; NaCl concentration: 0.35 g mL⁻¹; concentration of benzene compounds: 100 μg L⁻¹ for MEB, 1,2-DMB, 1,4-DMB, 1,3,5-TMB and 2-CT.



Fig. S2 Influence of treatment methods on extraction efficiency. The extraction conditions as Fig. S1.



Fig. S3 Chromatographic peak area of 0.10 μL standard solution containing 0.50 mg mL⁻¹ (for each) analytes. The five series of analytes included (from left to right): benzols (i.e. MEB, 1,2-DMB, 1,4-DMB, 1,3,5-TMB and 2-CT), aryl halide (i.e. CB, BB, 1,4-DCB, 4-BT and 1,2,4-TCB), alcohols (i.e. OA, NA, DA, UA and DOA), phenols (i.e. 2-CP, 2-MP, 3-MP, 2,6-DMP and 2,4-DMP) and amines (i.e. ANI, NMA, 3-MA, 2-CA and 3-CA).



Fig. S4 Influence of extraction temperature on extraction efficiency of the PANI supported IL fiber. Extraction time: 40 min; stirring speed: 600 rpm; NaCl concentration: 0.35 g mL⁻¹; concentration of fatty alcohols: 50 ng mL⁻¹ for OA, NA, DA, UA and DOA.



Fig. S5 Effect of extraction time on the extraction efficiency of the PANI supported IL fiber. Extraction temperature: 30 °C; other conditions as in Fig.S4.



Fig. S6 Effect of stirring rate on extraction efficiency of the PANI supported IL fiber. Extraction time: 30 min; other conditions as in Fig. S5.



Fig. S7 Effect of NaCl concentration on the extraction efficiency of the PANI supported IL fiber. Stirring rate: 0 rpm; other conditions as in Fig. S6.



Fig. S8. Comparative extraction equilibrium time profiles for fatty alcohol compounds using PANI supported IL fiber (A) and PANI fiber (B). Extraction temperature: 30 °C; NaCl concentration: 0.35 g mL⁻¹; concentration of fatty alcohols: 0.05 μ g mL⁻¹ for OA, NA, DA, UA and DOA.



Fig. S9. Variation of extraction efficiency with extraction times of the PANI supported IL fiber. Extraction temperature 30 °C; extraction time: 30 min; stirring speed: 0 rpm; NaCl concentration: 0.35 g mL⁻¹; concentration of fatty alcohols: 0.05 μ g mL⁻¹ for OA, NA, DA, UA and DOA.

Table S1

Ionic liquids	Chemical structures
[HOEMim]NTf ₂	$F \rightarrow F = 0$ $F \rightarrow N^{-} V$ $F \rightarrow F = F$ $V \rightarrow 0$ $F \rightarrow V \rightarrow 0$ $F \rightarrow V \rightarrow 0$ $V \rightarrow 0$ $V \rightarrow 0$ $V \rightarrow 0$
[Omim]PF ₆	N ⁺ F, F F-P-F F F
[Bmim]BF4	N ⁺ F, F N F ^{B⁺} F
[Bmim]PF ₆	N F F F N F F F

Chemical structures of the ionic liquids