

Supplementary material for:

**A simple strategy for converting starch to novel
compressible carbonaceous foam: mechanism,
enlightenment and potential application**

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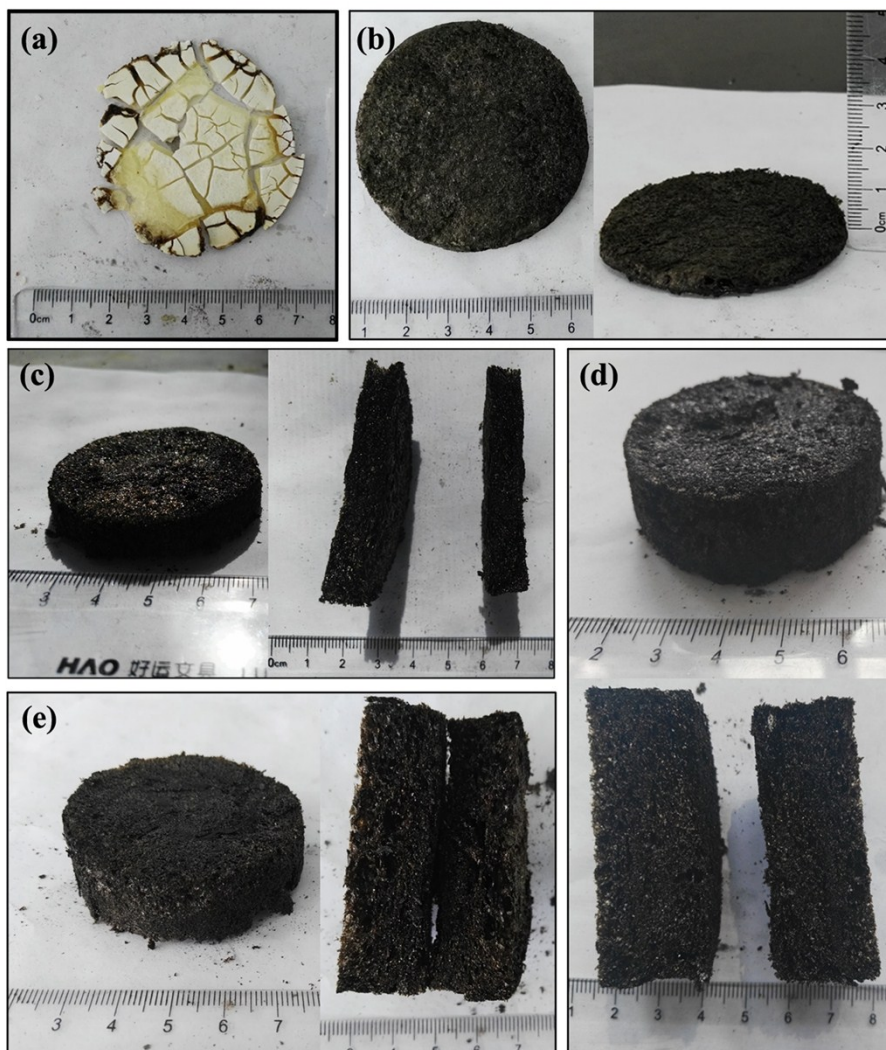


Figure S1. Digital images of the samples during the transition from starch to carbonaceous foam: (a) 45 min, (b) 55 min, (c) 1 h, (d) 2 h and (e) 3 h.

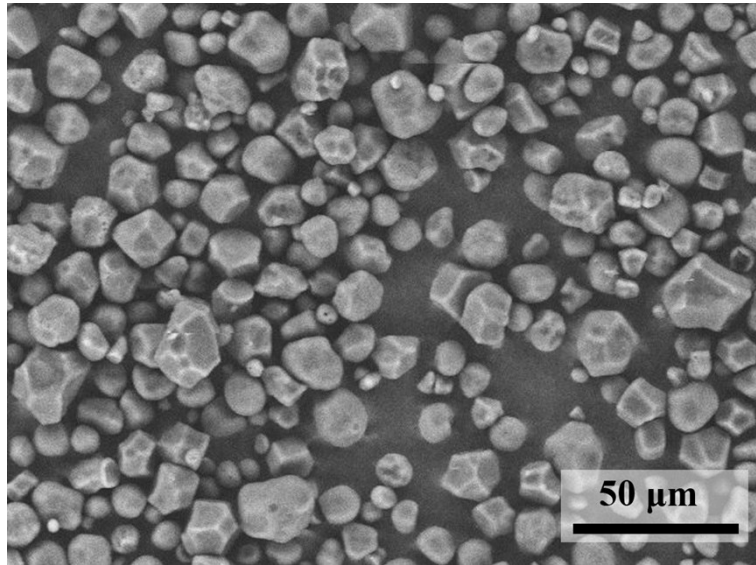


Figure S2. SEM image of native corn starch.

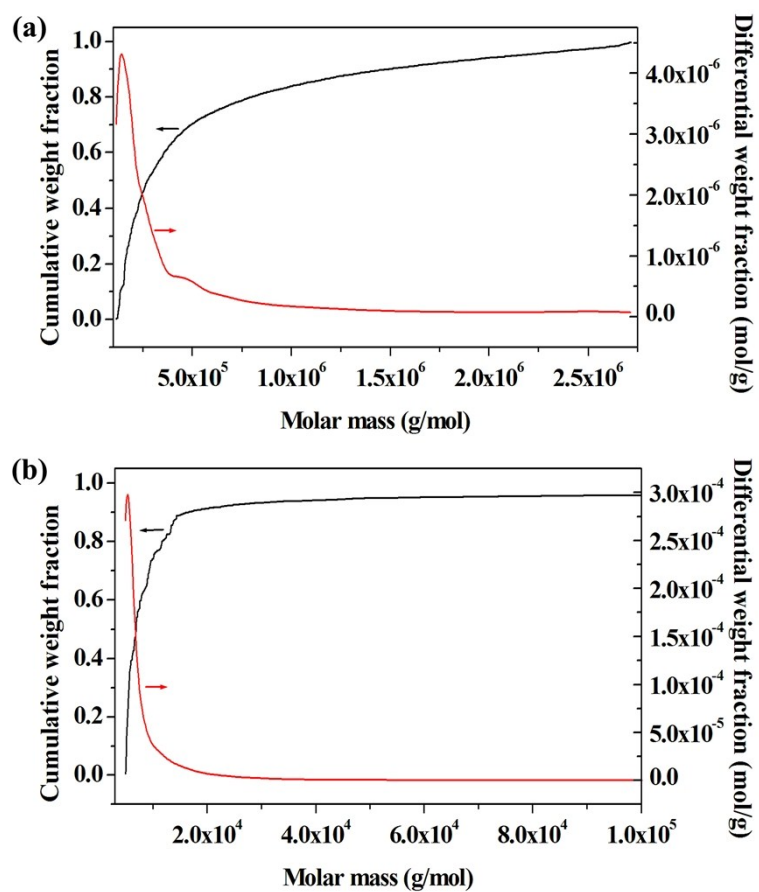


Figure S3. The molecular weight distributions of (a) the native corn starch and (b) the dark brown glutinous intermediate formed during the preparation of carbonaceous foam.

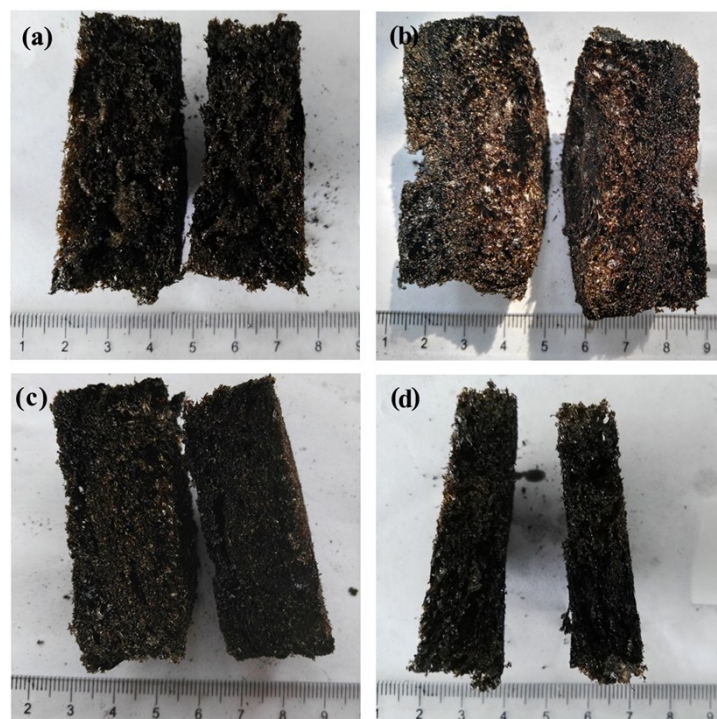


Figure S4. Digital images of the carbonaceous products prepared from the starch filter cakes that were hydrolytically etched by acid mixture for (a) 0 h, (b) 1 h, (c) 2 h and (d) 3 h.