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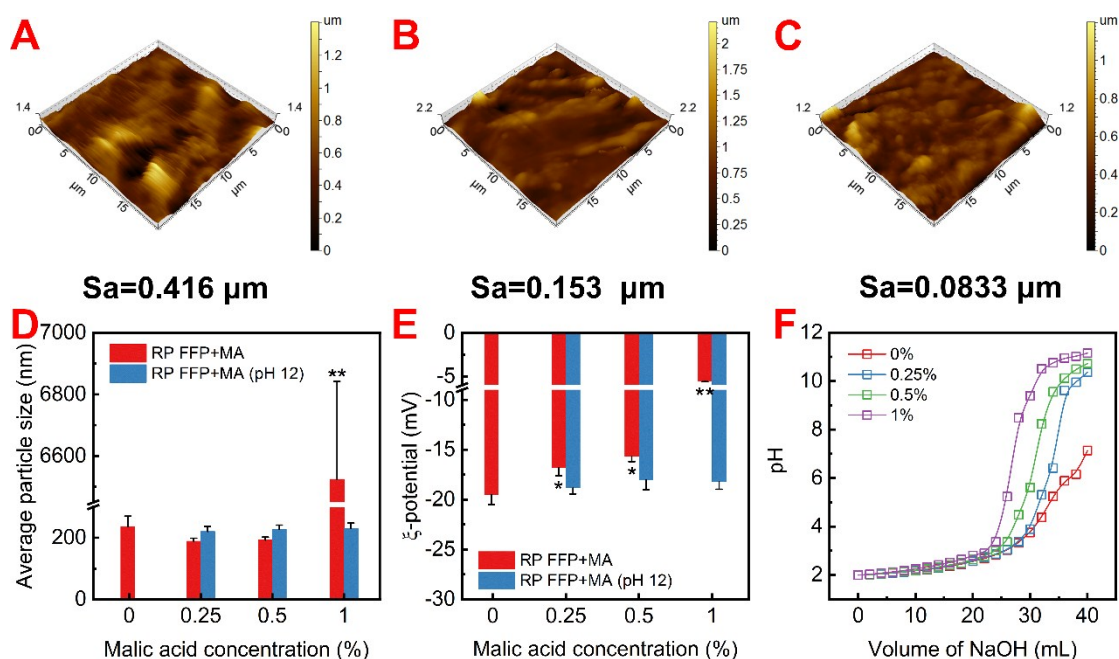
SUPPORTING INFORMATION

2 **Fully waste recycling strategies for improving the accessibility of**
3 **rice protein film**

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6 Supporting figures



7

8 **Fig. S1** Different concentrations (0% (A), 0.1% (B), 0.5% (C), 1%, unable to form self-stand

9 film, w/v) of MA in RP FFP to prepare the film, and the surface roughness parameter SA

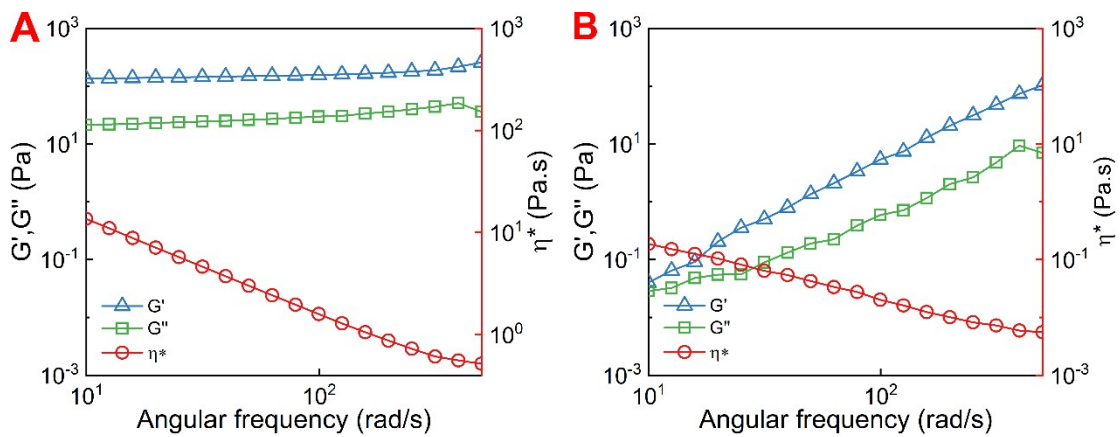
10 measured by AFM; The average particle size (D) and ξ -potential (E) of RP FFP with

11 different concentrations of MA (0%, 0.25%, 0.5%, and 1%, w/v) that adjusted to pH 12 or

12 not; The typical titration curves of dispersion (pH 2) of RP which was co-heating with

13 different concentrations of MA (0%, 0.25%, 0.5%, and 1%, w/v) titrated by 0.025 M NaOH.

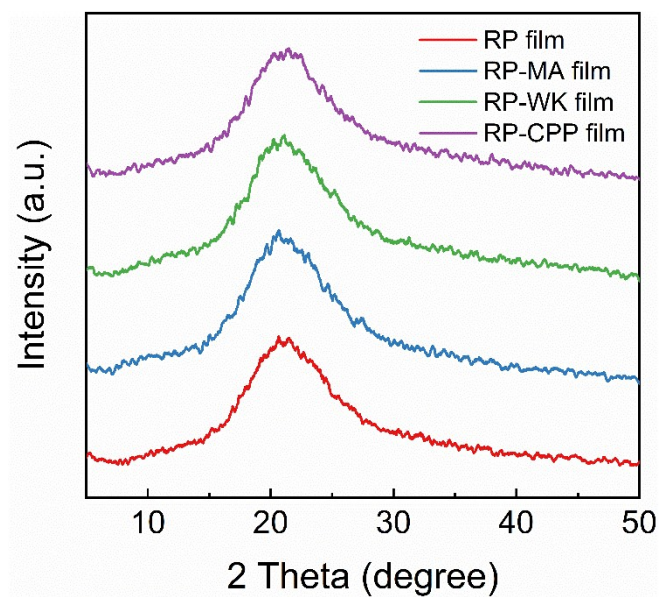
14 (* $p < 0.05$,** $p < 0.01$)



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16 **Fig. S2.** The storage modulus (G'), loss modulus (G'') and the complex viscosity (η^*) as a

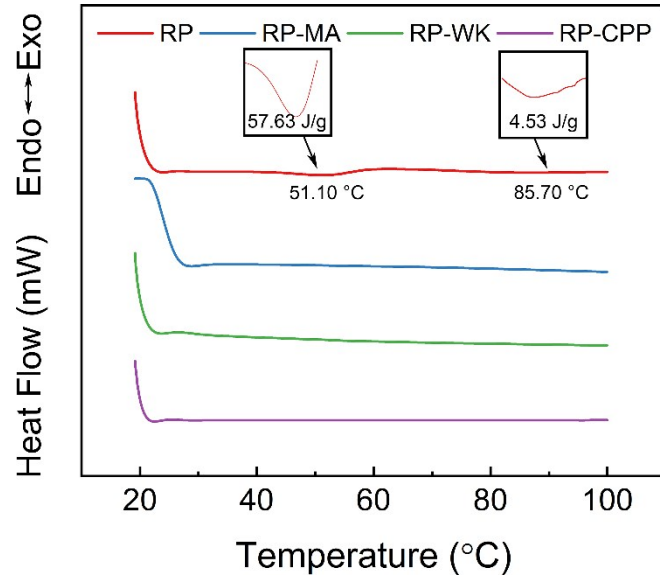
17 function of the angular frequency of PR-FFP (A) and RP-CPP FFP (B).



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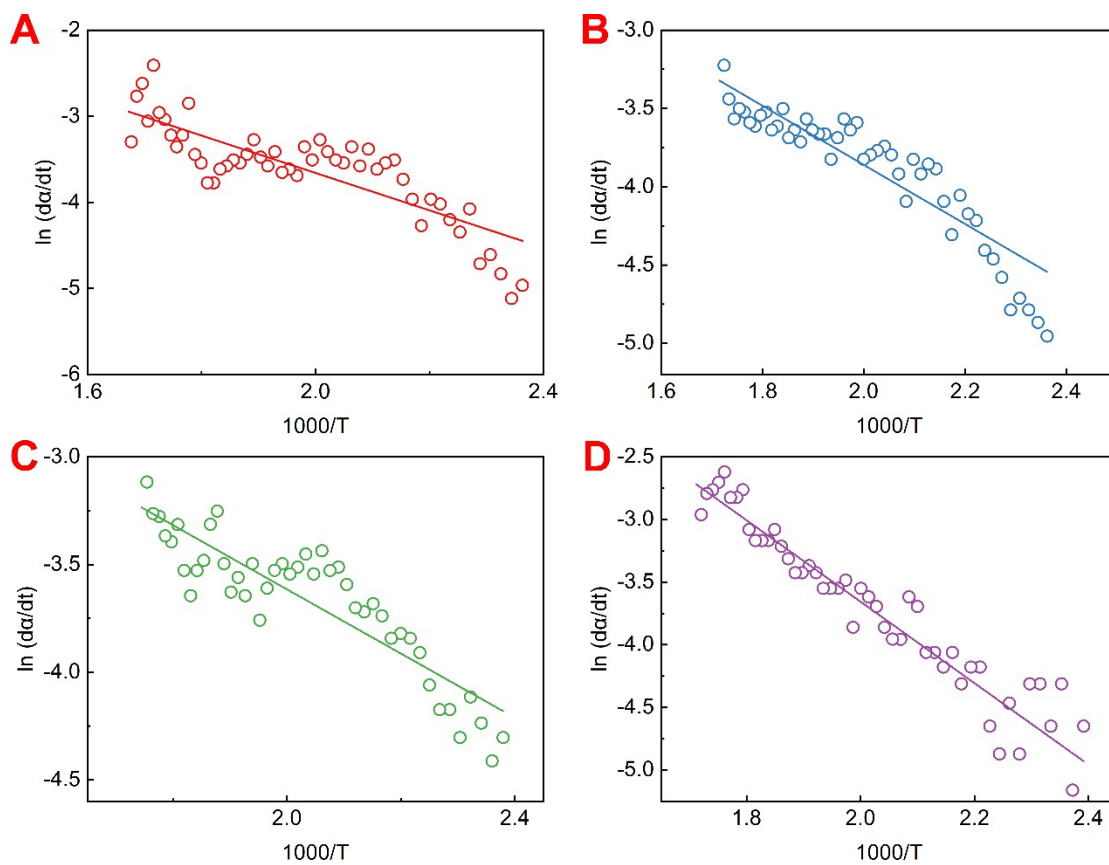
19 **Fig. S3.** The XRD intensity of PR film, RP-MA film,RP-WK film and RP-CPP film. from

20 5° to 50° .



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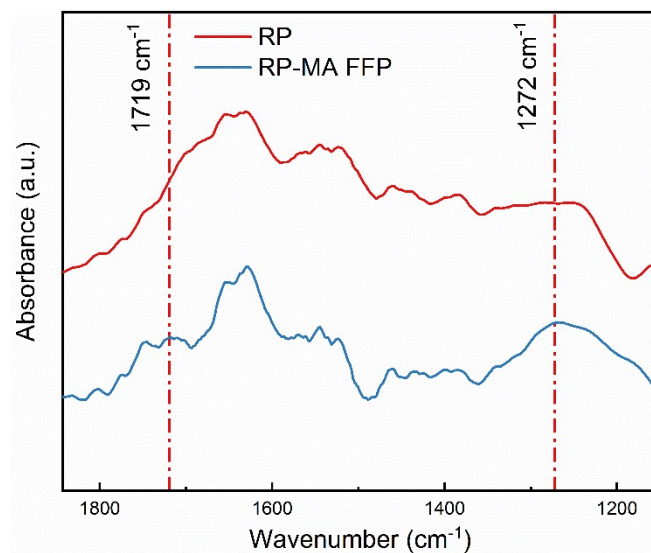
22 **Fig. S4.** DSC thermograms of RP, RP-MA FFP, RP-WK FFP, RP-CPP FFP from 20-100 °C.



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24 **Fig. S5.** A scatter plot of $1000/T$ and $\ln\left(\frac{d\alpha}{dt}\right)$ was drawn (one dot was draw out every 20

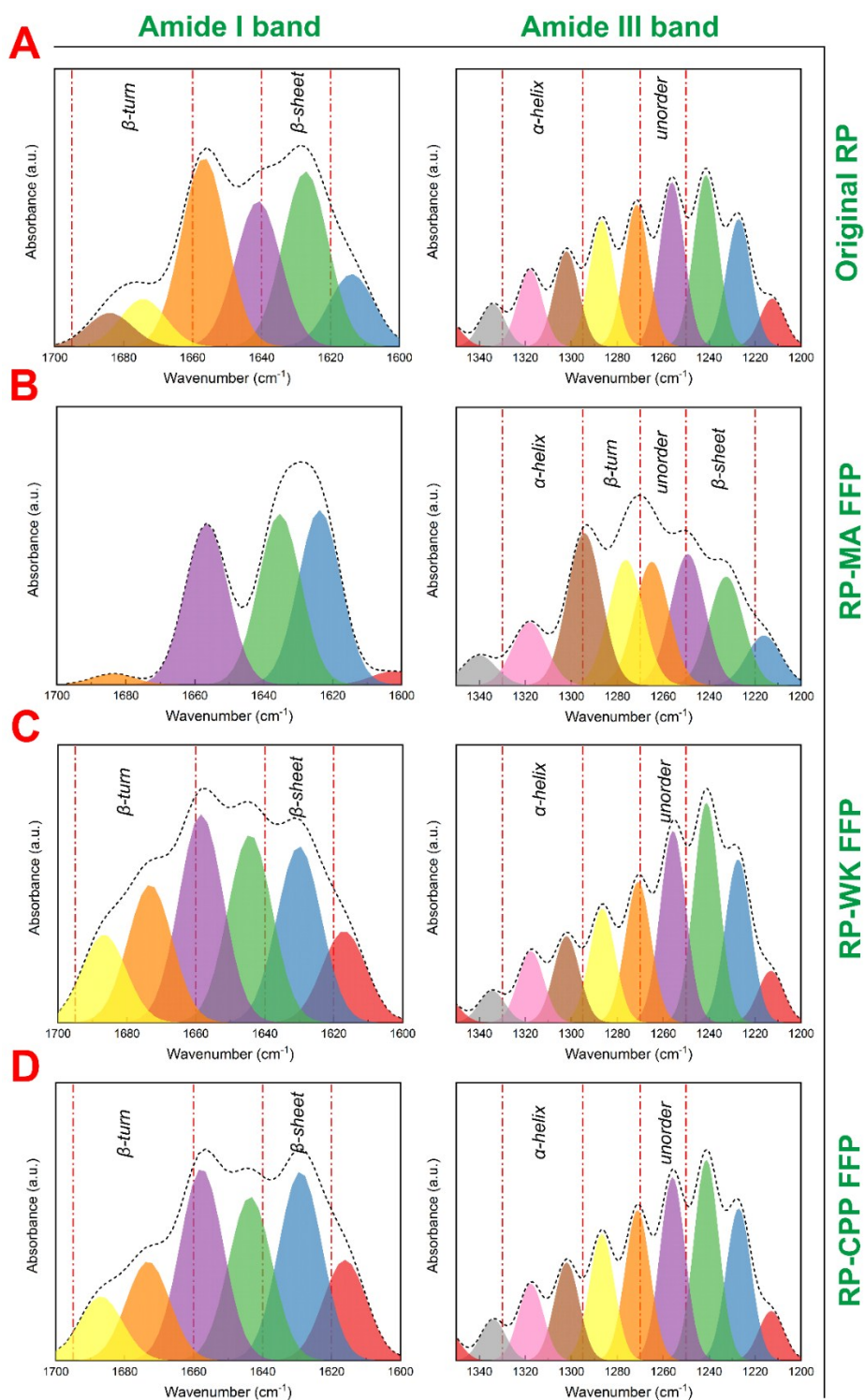
25 points) with a slope equal to $-E/R$.



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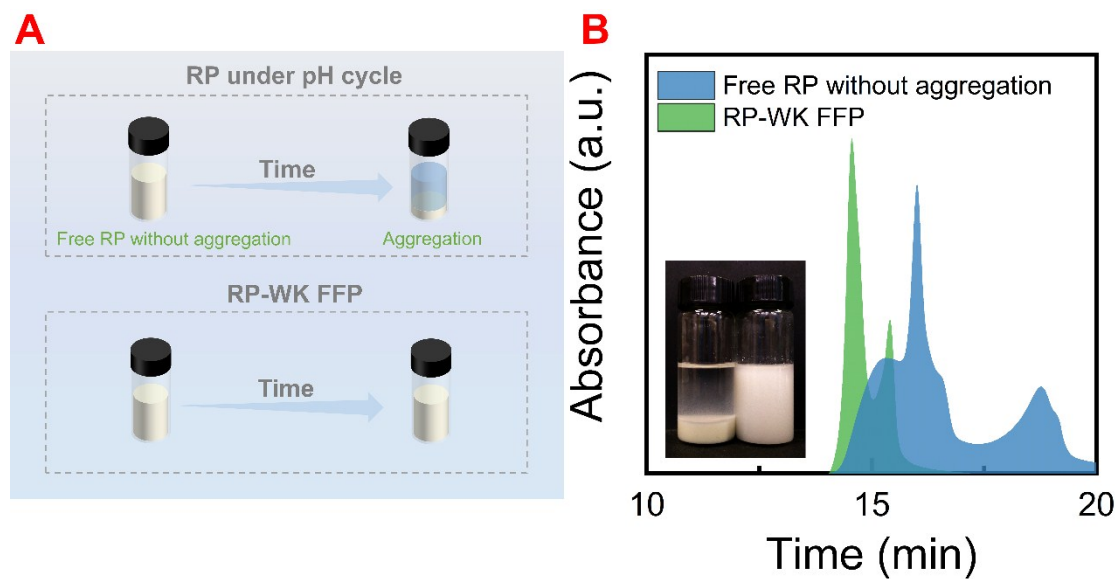
27 **Fig. S6.** FT-IR absorbance spectra of RP and RP-MA FFP about 1200~1800 cm⁻¹, and the

28 dash dot indicates the designation of 1719 cm⁻¹ and 1272 cm⁻¹.



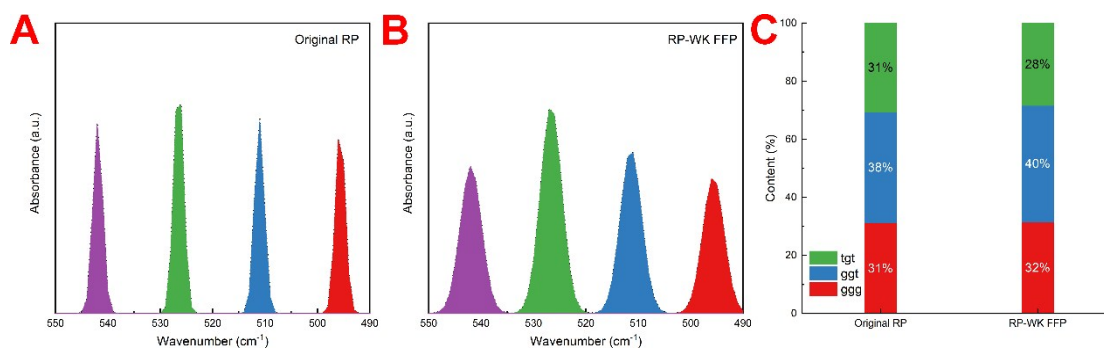
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30 **Fig. S7.** Multi-peak Gaussian fitting of spectrum of the Original RP (A), RP-MA FFP (B),
 31 RP-WK FFP (C) and RP-CPP FFP (D) in amide I and amide III band: The short dash stands
 32 the fitting of the second derivative spectrum, and the dash dot indicates the designation of the
 33 secondary structure.



34

35 **Fig. S8.** (A) RP under pH cycle was prepared by the same steps as RP-WK FFP without the
 36 addition of WK. After a period of time, RP under pH cycle will aggregate, while RP-WK
 37 FFP not; (B) SEC-HPLC of free RP without aggregation and RP-WK FFP; The illustrations
 38 are visual images of RP under pH cycle (left) and RP-WK FFP (right) after a period of time.

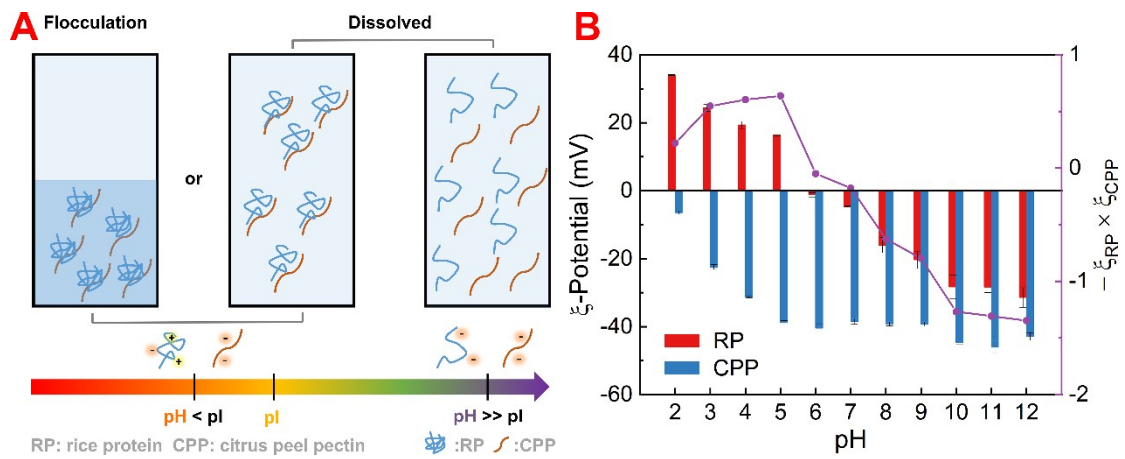


40

41 **Fig. S9.** Multi-peak Gaussian fitting of disulfide bonds in original RP (A) and RP-WK FFP

42 (B) in $490\text{--}550\text{ cm}^{-1}$, the short dash stands the fitting of the second derivative spectrum; The

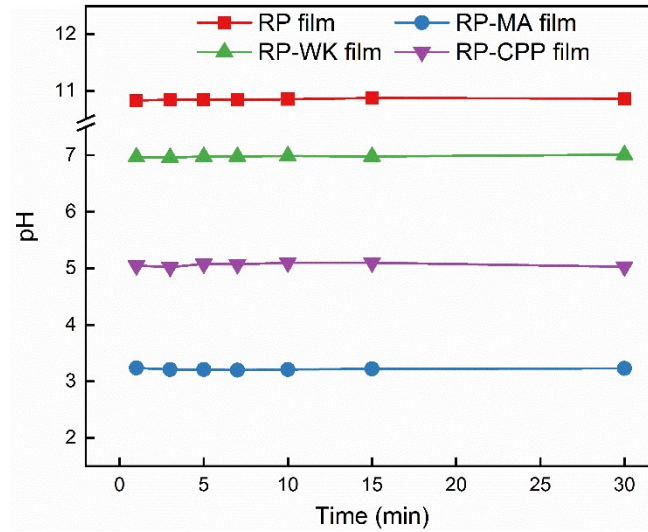
43 conformations content of C–S bond of original RP and RP-WK FFP (C).



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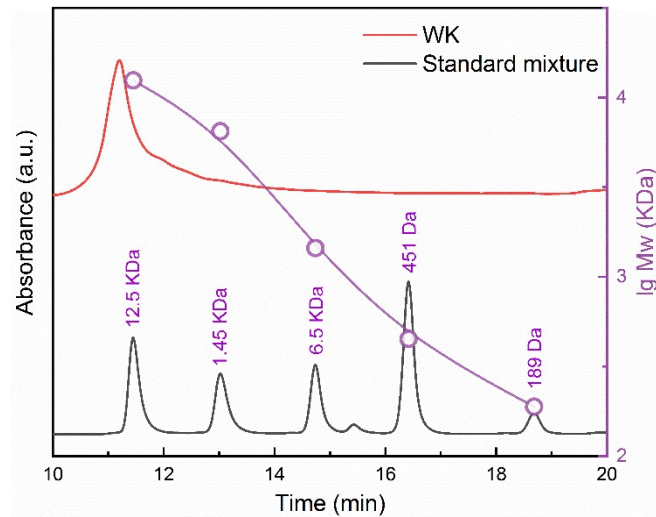
45 **Fig. S10.** Possible mechanisms of protein and polysaccharide interactions at different pH (A).

46 The ξ -potential (B) of RP and CPP solution at different pH.



47

48 **Fig. S11.** The pH of protein film aqueous extract versus times.



49

50 **Fig. S12.** SEC-HPLC of standard mixtures and regenerated WK extracted from wool;
 51 Standard mixtures including cytochrome C (12 500 Da), aprotinin (6 500 Da), bacillus (1 450
 52 Da), acetyl-alanine-tyrosine-arginine (451 Da) and ethine-ethyl-alanine (189 Da). The right
 53 axis shows the fitting curve of standard mixtures.

55 **Supporting tables**

56 **Table S1.** Mechanical properties of films prepared by different methods.

Film	Young's Modulus (MPa)	Elongation (%)	TS (MPa)	Hardness (N)	Toughness (mm)
RP	1.09 ± 0.18 ^a	42.41 ± 1.15 ^c	4.78 ± 0.29 ^b	4.86 ± 0.34 ^a	2.27 ± 0.02 ^b
RP-MA	0.87 ± 0.04 ^{ab}	58.82 ± 7.63 ^c	4.51 ± 0.58 ^b	1.79 ± 0.16 ^c	1.66 ± 0.02 ^c
RP-WK	0.81 ± 0.03 ^b	102.79 ± 11.52 ^a	9.04 ± 0.02 ^a	3.39 ± 0.23 ^b	2.41 ± 0.05 ^a
RP-CPP	0.26 ± 0.06 ^c	90.18 ± 0.15 ^b	2.05 ± 0.02 ^c	1.14 ± 0.12 ^d	2.24 ± 0.05 ^b

57 ^a Same superscript letter indicates no significant differences ($p < 0.05$).

58

59 **Table S2.** The relative secondary structure of original RP, RP-MA FFP, RP-WK FFP and

60 RP-CPP FFP.

	Original RP	RP-MA FFP	RP-WK FFP	RP-CPP FFP
α -helix (%)	17.21	27.59	14.66	16.10
β -sheet (%)	26.45	30.78	19.87	23.43
β -turn (%)	12.23	16.08	25.19	20.06
Unorder (%)	30.61	15.82	30.91	30.77

62 **Note**

63 **Fig. S1.** First, the pH 12 film-forming solution were prepared (according to the preparation
64 method of RP FFP in this work), hereafter, different levels (0%, 0.1%, 0.5%, 1%, w/v) of
65 malic acid were added to the FFP, and then the FFP was again adjusted back to pH 12 by
66 using 0.01 M NaOH. After that, the film was prepared according to the post-processing steps
67 previously described.

68 The film was cut into small pieces (about 1 cm²) and fixed on a freshly cleaved mica sheet.
69 Images were collected on an AFM (5500AFM/SPM03040136, Agilent, United States) by
70 tapping mode. The AFM images show that the roughness of the film is slightly reduced at a
71 low level of malic acid addition, but when the amount is 0.5% (the malic acid: protein mass
72 ratio is 1/6), the surface of the film became significantly smoother. Therefore, we believed
73 that enough malic acid addition can act as a filler under the higher-order assembling level of
74 the proteins in the film.

75 In **Fig. S1D**, compared with RP FFP without the addition of MA, no significant changes (p
76 < 0.05) of average particle size of RP were found with MA concentration up to 0.5% (w/v).
77 While the corresponding ξ -potential absolute value was gradually decreased ($p < 0.05$),
78 which means that the stable of RP FFP was decreased (**Fig. S1E**). At the higher MA
79 concentration (1%, w/v), RP tended to agglomerate on a large-scale with average particle size
80 was as high as 6525 ± 317 nm. And the corresponding ξ -potential absolute value was
81 significantly decreased ($p < 0.01$). These results have closely related the neutralization of MA
82 which can decrease of net charge of RP.

83 But, after the readjusting the pH to 12, there was no significant difference ($p < 0.05$) of the
84 average particle size and ξ - potential value between RP FFPs with the addition of MA or not.
85 Therefore, the agglomeration effect of MA on RP was reversible by adjusting the pH. And it
86 can be considered that the neutralization of MA on the distance between the fiber-fiber of
87 RPs has been eliminated by experimental design.

88 The cross-linking of MA with proteins was widespread,² so we tried to understand the
89 effect of the addition of MA on the degree of cross-linking. The titration method reported by
90 Xu, Helan et al.³ was used with a slight modification to estimate the degree of cross-linking
91 between RP and MA. Briefly, the pH 12 film-forming solution were prepared as previously
92 introduced (Line: 64-67), and the reaction was terminated by an ice bath immediately after
93 thermal treatment at 90 °C for one hour. After neutralizing the reaction solution with HCl, the
94 salt and free MA in the RP FFPs was removed using a cellulose dialysis bag (8000-14000 Da,
95 Yuanye Biotechnology Co. Ltd, Shanghai, China). Then, accurately weigh 0.2 g lyophilized
96 powder of FFPs, dissolved in 40 mL of water and add 25 mL of standard 0.025 M HCl. The
97 pH of the solution was fine-tuned to 2. The sample solution was then titrated with 0.025 M
98 NaOH and the pH was recorded once per 2 mL of NaOH.

99 In Fig. **S1F**, the titration process was designed in two main parts. First, the excessive H^+
100 from excessive HCl, H^+ of COOH in RP, and H^+ extracted from NH_3^+ in RP were consumed
101 in turn.^{3, 4} Finally, excess OH^- caused the pH of the solution to rising rapidly. As the
102 concentration of malic acid increased, the pH of the system increased when the same of
103 volume of NaOH consumed, indicating that more and more $-COO^-$ and $-NH_2$ of RP were

104 reacted with MA, resulting in less and less of “available” H⁺.

105 These results indicated that the degree of chemical cross-linking between RP and MA was
106 increased with MA concentration, and the addition of MA also made the RP film smoother.

107 **Fig. S2.** Oscillation-frequency test was performed on a stress-controlled rheometer (DHR-2,
108 TA Instruments, New Castle, DE, USA) with parallel plates (40 mm diameter, 1 mm gap) in
109 the frequency range of 1-100 Hz at 25 °C of 1% viscoelastic interval. A 1.5 mL sample was
110 added to the rheometer plate for measurements. The samples were allowed to stand for 3 min
111 to allow for fluid recovery structure prior to the initiation of the measurement.

112 According to a previous study, different pectin amounts appeared to result in different
113 structures of the protein-pectin network.⁴ The addition of pectin may cause a conformational
114 transition of protein molecules and affect the entanglement between protein molecules, thus
115 affecting strength of protein-pectin network. In this study, 1% pectin (based protein, w/w)
116 was added, and the rheological tests were carried to clarify the effect of pectin on protein-
117 pectin network at this level of addition. Fig. S2 shows the storage modulus (G'), loss modulus
118 (G'') and the complex viscosity (η^*) of PR-FFP (Fig. S2A) and RP-CPP FFP (Fig. S2B) as a
119 function of angular frequency. For RP-CPP FFP, gel point appears at low frequency
120 oscillations, while G' and G'' of RP-FFP have no intersections (gel point) within the sweep
121 range. The viscoelastic modulus (G' and G'') of RP-FFP was much higher than that of RP-
122 CPP FFP over the range tested, which could be the evidence that the combination of protein
123 and pectin formed a relatively weaker network, under 1% pectin addition level (w/w) in this
124 study. For complex viscosity, both decrease with increasing frequency. The sample with

125 added CPP has a significantly lower composite viscosity, which means a larger exchange
126 surface area is formed.⁵

127 **Fig. S3.** XRD patterns were recorded by XRD-7000 diffractometer (Shimadzu co.,ltd.,
128 Kyoto, Japan) with CuK α radiation, scanning angular region (2 theta) performed from 5° to
129 50° at 1°/min. All protein films exhibited detailed diffraction patterns. Both showed a broad
130 peak near 20.4°. Wide and broad peaks indicate good compatibility⁶ between the additive and
131 rice protein and anisotropy of films.

132 **Fig. S4.** Approximately 3.0 mg of freeze-dried powder of RP and RP FFPs were directly
133 weighed onto an aluminum pan. The pan was hermetically sealed prior to DSC measurement.
134 An empty aluminum pan sealed with a lid was used as a reference. 20-100 °C scanning was
135 carried in a nitrogen atmosphere.

136 There are two endothermic peaks in RP, at 51.1°C and 85.7 °C, respectively. The large ΔH
137 (57.63 J/g) of the endothermic peak at 51.1 °C may be the result of albumin denaturation⁷
138 and hydrogen bond cleavage.⁸ Considering the possible composition of rice protein and the
139 corresponding T_d value, the broad endothermic peak around 85.7 °C was mainly due to the
140 denaturation of rice glutelin.⁹ And this ΔH (4.53 J/g) was close to the previously reported
141 value.⁹

142 Under conventional processing conditions (less than 100 °C), the additive (MA, WK, CPP)
143 did not show significant endothermic/exothermic peaks after modification of the rice protein
144 structure, indicating that our strategies can improve the thermal stability of rice protein.

145 **Fig. S8.** The SEC-HPLC revealed partial hydrolysis of rice protein during stirring for one

146 hour at pH 12. Compared to free RP without aggregation, RP-WK FFP lost shoulders and
147 sharper peaks indicating a combination of WK and RP widely occurring.

148 **Fig. S11.** Test method referring to the Chinese national recommendation standard GB/T
149 9350-2003 (Plastics-Homopolymer and copolymer resins of vinyl chloride Determination of
150 pH of aqueous extract). The results showed that the pH of the aqueous extract of all the films
151 was almost unchanged after 1 minute, and the water extract of RP film was highly alkaline,
152 which greatly limited its application. Our proposed waste recycling strategies were milder
153 and more friendly to the weaker acidic skin environment of the human body.

154 **Fig. S12. Test condition:** Samples were filtered through a 220 nm filter before being injected
155 into the HPLC system (1260 infinity II, Agilent Technologies, USA). TSKgel 2000 column
156 (7.8 mm×300 mm, 5 μm, Tosoh, Tokyo, Japan) and the separated samples were detected
157 using a UV detector at 220 nm. The column temperature was maintained at 30 °C; the mobile
158 phase was acetonitrile/water/trifluoroacetic acid (45/55/0.1, v/v/v); flow rate was maintained
159 at 0.5 mL/min; injection volume was 10 μL.

160 The molecular weight of the regenerated wool keratin is approximately 17.10 kDa, which
161 is close to the results of Wang.¹⁰

162 **Table S2.** The initial slope of the stress-strain curve as the Young's modulus by programming
163 the Exponent software that comes with the texture analyzer. It can be found that the Young's
164 modulus of RP film is significantly larger, which may be related to the higher stretching of
165 the protein molecules caused by the high alkali conditions, which can impart mechanical
166 strength to the protein film under low strain conditions.

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