

## Supporting Information

### Green synthesis of palladium nanoparticles using lentinan for catalytic activity and biological applications

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#### Experimental Details

##### Materials

Sodium tetrachloropalladate ( $\text{Na}_2\text{PdCl}_4$ ),  $\text{NaBH}_4$ , hydrogen peroxide ( $\text{H}_2\text{O}_2$ ), sodium chloride, potassium chloride, 3-(4,5-dimethylthiazol-2-yl)-2,5-diphenyltetrazolium bromide (MTT) and 4-nitrophenol (4-NP) were purchased from Aladdin. Lentinus edodes was purchased from a local supermarket. Lentinan (LNT) was extracted according to previous reports<sup>1</sup>. All cell lines were purchased from China Center for Typical Culture Collection.

##### Preparation of $\text{Pd}_n$ -LNT NPs

1 mL of 1 mg/mL LNT solution was mixed with 1 mM  $\text{Na}_2\text{PdCl}_4$  in metal bath at 50 °C for 6 h. The molar ratios of LNT to  $\text{Na}_2\text{PdCl}_4$  were 1:150, 1:200, and 1:250, respectively. The mixtures were dialyzed against water to gain  $\text{Pd}_n$ -LNT NPs.

### **Size and zeta potential measurements**

The size and zeta potential measurements of the Pd<sub>n</sub>-LNT NPs were measured by dynamic light scattering (DLS) technology at 25°C. Pd<sub>150</sub>-LNT NPs (0.6 mg/mL) were dissolved in different pH acetate buffer solution, respectively. The sizes of the Pd NPs inside of Pd<sub>150</sub>-LNT NPs were characterized by HT7700 transmission electron microscope (TEM).

### **Catalytic activity**

(a) 200 µL of 0.6 mM 4-NP and 750 µL of deionized water were added in a cuvette. Then, 50 µL of 9.1 µM Pd<sub>150</sub>-LNT and 1 mL of 0.5 M fresh NaBH<sub>4</sub> solution were added. The reaction system was monitored every 3 min using UV-TU1810.

(b) 200 µL of 0.6 mM 4-NP solution and deionized water (750, 700, and 650 µL) were mixed in a cuvette, respectively. Then, 50, 100 and 150 µL of 4.55 µM Pd<sub>150</sub>-LNT and 1 mL of 0.5 M fresh NaBH<sub>4</sub> solution were added, respectively. The absorbance at 400 nm was monitored by UV-TU1810.

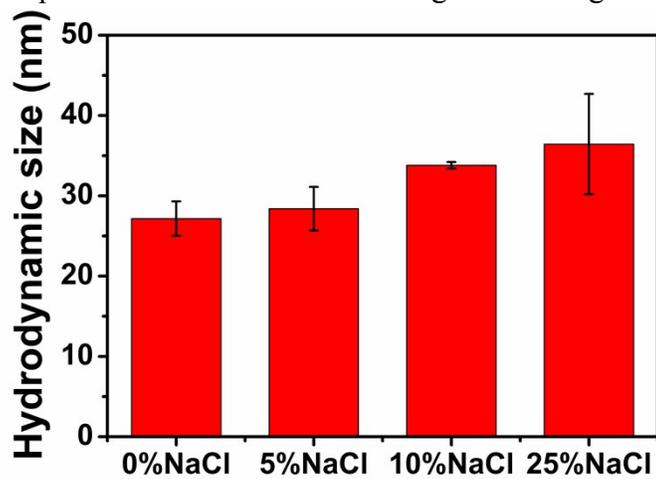
### **DPPH free radical scavenging activity**

DPPH free radical scavenging activity was performed according to previous reports<sup>2</sup>. Briefly, 0.5 mL of 0.1 mM DPPH was mixed 1.0 mL of Pd<sub>150</sub>-LNT NPs with different concentrations (0.27-1.33 mg/mL) and incubated in dark for 30 min. The absorbance of samples and control groups was record at 517 nm by UV-TU1810.

### **MTT assay**

A549 cells and HCT116 cells were cultured in 96-well tissue culture plates (10<sup>4</sup> cells/well) in 200 µL high-glucose DMEM medium (10% FBS), respectively. After one day, LNT, Pd<sub>150</sub>-LNT, Pd<sub>200</sub>-LNT, Pd<sub>250</sub>-LNT, and PEI were added in high-glucose DMEM medium to replace previous medium. After 24 h, cells were incubated with 100 µL of high-glucose DMEM medium with 1.2 mM MTT for another 4 h. Then, the medium replaced by 150 µL DMSO. The absorbance at 490 nm was read using SpectraMaxM2. Cell viability was calculated by comparison absorbance of samples with control ones.

The effect of ionic strength on the stability in aqueous media was shown in **Fig. S1**. Pd<sub>150</sub>-LNT NPs also had stability in aqueous media with an increasing ionic strength.



**Fig. S1** The stability of Pd<sub>150</sub>-LNT NPs in aqueous media with an increasing ionic strength

## References

- (1) Y. Zhang, S. Li, X. Wang, L. Zhang and P. C. K. Cheung, *Food Hydrocolloids*, 2011, **25**, 196-206.
- (2) S. Kandi and A. L. Charles, *Food Chem.* 2019, **287**, 338-345.