

Electronic Supplementary Information

**Photoreforming of food waste into value-added products over
visible-light-absorbing catalysts**

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List of Abbreviations

CdS/CdO_x – cadmium sulphide quantum dots with a thin cadmium oxide/hydroxide shell

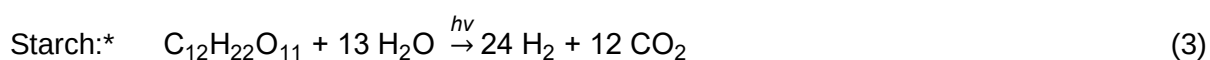
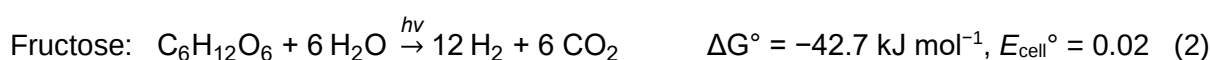
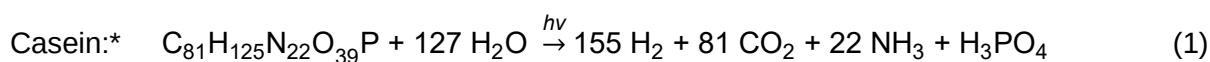
H₂N₂CN_x – melamine-derived carbon nitride

H₂N₂CN_x|Ni₂P – melamine-derived carbon nitride coupled with a (2 wt%) nickel phosphide co-catalyst

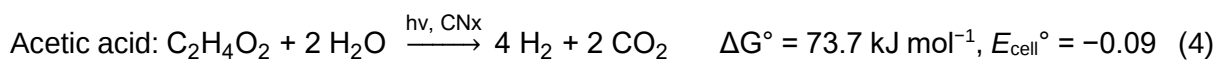
^{NCN}CN_x – cyanamide-functionalised carbon nitride

^{NCN}CN_x|Ni₂P – cyanamide-functionalised carbon nitride coupled with a (2 wt%) nickel phosphide co-catalyst

Reaction Details



*chemical formulas for casein and starch were provided by the supplier.



Supplementary Tables

Table S1. Inductively coupled plasma optical emission spectrometry (ICP-OES) quantification of Ni, P and Cd content. Solid samples (typically ~3 mg) were dissolved in 2 mL of 2:1 H₂O₂:H₂SO₄ overnight, diluted with H₂O and then submitted for measurement. For supernatant samples, the photocatalyst was removed via centrifugation after 5 days of photoreforming, and only the supernatant was submitted for analysis.

Catalyst	Expected Ni content (mg _{Ni} g _{CNx} ⁻¹)	Measured Ni content (mg _{Ni} g _{CNx} ⁻¹)	Expected P content (mg _P g _{CNx} ⁻¹)	Measured P content (mg _P g _{CNx} ⁻¹)	Expected Cd content (mg _{Cd} g _{QD} ⁻¹)	Measured Cd content (mg _{Cd} g _{QD} ⁻¹)
H ₂ N ₂ CN _x Ni ₂ P	15.9	15.1	4.2	5.8	--	--
NCN ₂ CN _x Ni ₂ P ^[1]	15.9	15.1	4.2	52.2	--	--
Supernatant post-PR with H ₂ N ₂ CN _x Ni ₂ P in H ₂ O	0.0	9.5	0.0	4.2	--	--
Supernatant post-PR with H ₂ N ₂ CN _x Ni ₂ P in 10 M KOH	0.0	0.67	0.0	2.7	--	--
Supernatant post-PR with CdS/CdO _x in 10 M KOH	--	--	--	--	0.0	13.8

^[1] Data from ref. [1]. The high P content was reported to arise from the high affinity of PO_x species to the NCN functionalities of NCN₂CN_x.

Table S2. Optimisation of carbon nitride type and aqueous conditions for photoreforming of food. Conditions: ultrasonicated H₂N₂CN_x|Ni₂P or NCN₂CN_x|Ni₂P (1.5 mg mL⁻¹), aqueous solution (2 mL), untreated substrate (25 mg mL⁻¹), sealed photoreactor (internal volume of 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm⁻², 25 °C). σ is the standard deviation calculated from 3 samples.

Catalyst Type	Substrate	Aqueous conditions	H ₂ Yield $\pm \sigma$ (μmol _{H₂} g _{sub} ⁻¹)	Activity $\pm \sigma$ (μmol _{H₂} g _{CNx} ⁻¹ h ⁻¹)
H ₂ N ₂ CN _x Ni ₂ P	Fructose	10 M KOH	57.3 $\pm$ 5.8	47.7 $\pm$ 4.8
		H ₂ O	26.8 $\pm$ 8.1	22.3 $\pm$ 6.7
		1 M H ₂ SO ₄	2.34 $\pm$ 1.14	1.95 $\pm$ 0.95
	Starch	10 M KOH	37.4 $\pm$ 1.6	31.2 $\pm$ 1.3
		H ₂ O	0.228 $\pm$ 0.158	0.190 $\pm$ 0.132
		1 M H ₂ SO ₄	8.01 $\pm$ 2.78	6.68 $\pm$ 2.32
NCN ₂ CN _x Ni ₂ P	Fructose	10 M KOH	23.4 $\pm$ 1.9	19.5 $\pm$ 1.6
		H ₂ O	20.8 $\pm$ 5.4	17.3 $\pm$ 4.5
		1 M H ₂ SO ₄	9.64 $\pm$ 4.07	8.03 $\pm$ 3.39
	Starch	10 M KOH	4.60 $\pm$ 1.35	3.83 $\pm$ 1.12
		H ₂ O	1.46 $\pm$ 0.67	1.21 $\pm$ 0.56
		1 M H ₂ SO ₄	3.29 $\pm$ 1.43	2.74 $\pm$ 1.19

Table S3. Optimisation of food substrate concentration. Conditions: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), untreated substrate, sealed photoreactor (internal volume of 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm⁻², 25 °C). σ is the standard deviation calculated from 2 samples.

Substrate	Substrate loading (mg mL ⁻¹)	H ₂ ± σ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{sub}}^{-1}$)	Activity ± σ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{CdS}}^{-1} \text{h}^{-1}$)
Sucrose	12.5	816 ± 41	6640 ± 330
	25	513 ± 26	8350 ± 420
	50	304 ± 15	9890 ± 490
Casein	12.5	202 ± 10	3290 ± 160
	25	143 ± 7	4660 ± 230
	50	95.0 ± 4.7	3170 ± 160
Soybean oil	12.5	36.9 ± 1.8	3000 ± 150
	25	21.5 ± 1.1	3500 ± 170
	50	11.0 ± 0.5	3590 ± 180

Table S4. Optimisation of aqueous conditions for photoreforming of food substrates with CdS/CdO_x QDs. Conditions: CdS/CdO_x QDs (1 nmol), aqueous solution (2 mL), pre-treated substrate (25 mg mL⁻¹), sealed photoreactor (internal volume of 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5 G, 100 mW cm⁻², 25 °C). σ is the standard deviation calculated from 3 samples.

Substrate	Aqueous conditions	Yield ± σ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{sub}}^{-1}$)	Activity ± σ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{CdS}}^{-1} \text{h}^{-1}$)
Fructose	10 M KOH	1070 ± 80	17200 ± 2600
	5 M KOH	246 ± 18	3790 ± 290
	H ₂ O	1.00 ± 0.05	16.2 ± 0.8
	1 M H ₂ SO ₄	0.0 ± 0.0	0.0 ± 0.0
Starch	10 M KOH	462 ± 78	7720 ± 1300
	5 M KOH	500 ± 24	8410 ± 400
	H ₂ O	1.30 ± 0.08	21.1 ± 1.3
	1 M H ₂ SO ₄	0.0 ± 0.0	0.0 ± 0.0
Casein	10 M KOH	501 ± 70	8340 ± 1160
	5 M KOH	151 ± 10	2570 ± 160
	H ₂ O	0.803 ± 0.057	13.0 ± 0.9
	1 M H ₂ SO ₄	0.0 ± 0.0	0.0 ± 0.0

Table S5. Comparison of photoreforming with pre-treated versus untreated substrate. Conditions for CdS experiments: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), pre-treated (40 °C with stirring in the dark overnight) or untreated substrate (25 mg mL⁻¹), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm⁻², 25 °C). Conditions for CN_x experiments: ultrasonicated ^H₂N CN_x|Ni₂P (1.5 mg mL⁻¹), aqueous solution (2 mL), pre-treated (80 °C with stirring in the dark overnight in H₂O, or 40 °C with stirring in the dark overnight in KOH and H₂SO₄) or untreated substrate (25 mg mL⁻¹), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm⁻², 25 °C). σ is the standard deviation calculated from 3 samples.

Experiment Details	Substrate	Aqueous conditions	H ₂ Yield $\pm \sigma$ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{sub}}^{-1}$)	Activity $\pm \sigma$ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{cat}}^{-1} \text{h}^{-1}$)
<i>No pre-treatment, CdS/CdO_x</i>	Fructose	10 M KOH	969 $\pm$ 110	31.4 $\pm$ 3.6
	Starch	10 M KOH	189 $\pm$ 10	4.41 $\pm$ 0.15
<i>With pre-treatment, CdS/CdO_x</i>	Fructose	10 M KOH	1070 $\pm$ 80	17200 $\pm$ 2600
	Starch	10 M KOH	462 $\pm$ 78	7720 $\pm$ 1300
<i>No pre-treatment, ^H₂N CN_x Ni₂P</i>	Fructose	10 M KOH	57.3 $\pm$ 12.5	47.7 $\pm$ 10.4
		H ₂ O	26.8 $\pm$ 8.1	22.3 $\pm$ 6.7
		1 M H ₂ SO ₄	2.34 $\pm$ 1.14	1.95 $\pm$ 0.95
	Starch	10 M KOH	37.4 $\pm$ 1.6	31.2 $\pm$ 1.3
		H ₂ O	0.228 $\pm$ 0.158	0.190 $\pm$ 0.132
		1 M H ₂ SO ₄	8.01 $\pm$ 2.78	6.68 $\pm$ 2.32
<i>With pre-treatment, ^H₂N CN_x Ni₂P</i>	Fructose	10 M KOH	42.2 $\pm$ 20.8	35.2 $\pm$ 17.3
		H ₂ O	14.5 $\pm$ 3.5	12.1 $\pm$ 2.9
		1 M H ₂ SO ₄	4.68 $\pm$ 3.33	3.90 $\pm$ 6.84
	Starch	10 M KOH	48.1 $\pm$ 5.7	40.1 $\pm$ 4.8
		H ₂ O	5.50 $\pm$ 0.53	4.58 $\pm$ 0.44
		1 M H ₂ SO ₄	14.8 $\pm$ 2.2	12.3 $\pm$ 1.9

Table S6. Control experiments with no substrate. Conditions for CdS experiments: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm⁻², 25 °C). Conditions for CN_x experiments: ultrasonicated ^H₂¹⁵CN_x|Ni₂P (1.5 mg mL⁻¹), aqueous solution (2 mL), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm⁻², 25 °C). Yields and activities are cumulative values. σ is the standard deviation calculated from 3 samples.

Background H₂ evolution with CdS/CdO_x can be attributed to photocorrosion. Background H₂ evolution with ^H₂¹⁵CN_x|Ni₂P is likely due to residual P precursor from the co-catalyst synthesis (see Table S1).

Description	Time (h)	H ₂ ± σ (μmol _{H₂})	Activity (μmol _{H₂} g _{cat} ⁻¹ h ⁻¹)
<i>CdS/CdO_x, 10 M aq. KOH, no substrate</i>	2	0.064 ± 0.007	0.088 ± 0.009
	4	0.384 ± 0.058	0.268 ± 0.037
	20	2.14 ± 0.13	0.270 ± 0.016
	24	2.15 ± 0.19	0.241 ± 0.020
	48	2.76 ± 0.14	0.152 ± 0.008
	72	3.07 ± 0.43	0.119 ± 0.015
	96	3.14 ± 0.18	0.086 ± 0.005
<i>^H₂¹⁵CN_x Ni₂P, 10 M aq. KOH, no substrate^[a]</i>	2	0.053 ± 0.026	8.87 ± 4.41
	4	0.125 ± 0.009	10.4 ± 0.8
	20	0.183 ± 0.009	3.05 ± 0.15
	24	0.208 ± 0.010	2.89 ± 0.14
	48	0.252 ± 0.013	1.75 ± 0.09
	72	0.269 ± 0.015	1.24 ± 0.06
	96	0.258 ± 0.013	0.897 ± 0.045
<i>^H₂¹⁵CN_x Ni₂P, H₂O, no substrate^[a]</i>	2	0.00 ± 0.00	0.00 ± 0.00
	4	0.00 ± 0.00	0.00 ± 0.00
	20	0.00 ± 0.00	0.00 ± 0.00
	24	0.00 ± 0.00	0.00 ± 0.00
	48	0.008 ± 0.001	0.057 ± 0.007
	72	0.023 ± 0.006	0.108 ± 0.025
	96	0.023 ± 0.005	0.081 ± 0.019

Table S7. Photoreforming control experiments. Conditions for CdS experiments unless stated otherwise below: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), pre-treated substrate (25 mg mL⁻¹), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm⁻², 25 °C). Conditions for CN_x experiments unless stated otherwise below: ultrasonicated H₂¹⁵N CN_x/Ni₂P (1.5 mg mL⁻¹), pre-treated substrate (25 mg mL⁻¹), aqueous solution (2 mL), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm⁻², 25 °C). σ is the standard deviation calculated from 3 samples.

Description	Substrate	Aqueous Conditions	Yield ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{sub}}^{-1}$)	Activity ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{cat}}^{-1} \text{h}^{-1}$)
<i>CdS/CdO_x, no light</i>	Fructose	10 M KOH	0.0 ± 0.0	0.0 ± 0.0
	Starch	10 M KOH	0.0 ± 0.0	0.0 ± 0.0
<i>H₂¹⁵N CN_x/Ni₂P, no light</i>	Fructose	10 M KOH	0.0 ± 0.0	0.0 ± 0.0
	Starch	10 M KOH	0.0 ± 0.0	0.0 ± 0.0
	Fructose	H ₂ O	0.0 ± 0.0	0.0 ± 0.0
	Starch	H ₂ O	0.0 ± 0.0	0.0 ± 0.0
<i>No catalyst</i>	Fructose	10 M KOH	0.0 ± 0.0	0.0 ± 0.0
	Starch	10 M KOH	0.0 ± 0.0	0.0 ± 0.0
	Fructose	H ₂ O	0.0 ± 0.0	0.0 ± 0.0
	Starch	H ₂ O	0.0 ± 0.0	0.0 ± 0.0
<i>No co-catalyst (H₂¹⁵N CN_x only)</i>	Fructose	10 M KOH	0.0 ± 0.0	0.0 ± 0.0
	Fructose	H ₂ O	0.0 ± 0.0	0.0 ± 0.0
<i>No light-absorber (Ni₂P only)</i>	Fructose	10 M KOH	0.0 ± 0.0	0.0 ± 0.0
	Fructose	H ₂ O	0.0 ± 0.0	0.0 ± 0.0
<i>H₂¹⁵N CN_x + Ni₂P powder (not annealed)</i>	Fructose	H ₂ O	3.64 ± 0.18	3.03 ± 0.15
<i>CdS/CdO_x, irradiated with $\lambda > 410$ nm filter</i>	Fructose	10 M KOH	644 ± 36	10400 ± 580
		H ₂ O	0.581 ± 0.029	9.35 ± 0.47
<i>H₂¹⁵N CN_x/Ni₂P, irradiated with $\lambda > 410$ nm filter</i>	Fructose	10 M KOH	8.97 ± 0.45	7.47 ± 0.37
		H ₂ O	2.34 ± 0.20	1.95 ± 0.17

Table S8. Photoreforming substrate screening. Conditions for CdS experiments: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), pre-treated (for food waste survey) or untreated (for oxidation intermediates survey) substrate (25 mg mL⁻¹), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm⁻², 25 °C). Conditions for CN_x experiments: ultrasonicated ^H₂N₂CN_x|Ni₂P (1.5 mg mL⁻¹), H₂O or 10 M aq. KOH (2 mL), pre-treated (for food waste survey) or untreated (for oxidation intermediates survey) substrate (25 mg mL⁻¹), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm⁻², 25 °C). σ is the standard deviation calculated from 3 samples unless stated otherwise.

Experiment Details	Substrate	H ₂ Yield $\pm \sigma$ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{sub}}^{-1}$)	Activity $\pm \sigma$ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{cat}}^{-1} \text{h}^{-1}$)
<i>Food waste substrate survey, CdS/CdO_x in 10 M KOH</i>	BSA ^[a]	68.0 $\pm$ 12.0	1430 $\pm$ 250
	Beef extract ^[a]	10.2 $\pm$ 2.0	217 $\pm$ 43
	Casein	501 $\pm$ 70	8340 $\pm$ 1160
	Castor oil	47.1 $\pm$ 4.3	762 $\pm$ 65
	Fructose	1070 $\pm$ 80	17200 $\pm$ 2600
	Galactose	438 $\pm$ 24	9500 $\pm$ 500
	Glucose	1060 $\pm$ 50	15500 $\pm$ 2200
	Glutamic acid	1330 $\pm$ 90	21900 $\pm$ 1480
	Glycerol	376 $\pm$ 22	6200 $\pm$ 360
	Soybean oil	111 $\pm$ 14	1990 $\pm$ 110
	Starch	462 $\pm$ 78	7720 $\pm$ 1300
	Sucrose	511 $\pm$ 26	8350 $\pm$ 80
<i>Food waste substrate survey, ^H₂N₂CN_x Ni₂P in H₂O</i>	BSA ^[a]	0.49 $\pm$ 0.16	0.41 $\pm$ 0.13
	Beef extract ^[a]	0.51 $\pm$ 0.02	0.43 $\pm$ 0.02
	Casein	3.72 $\pm$ 0.83	3.10 $\pm$ 0.70
	Castor oil ^[a]	1.17 $\pm$ 0.63	0.97 $\pm$ 0.52
	Fructose	14.5 $\pm$ 3.5	12.1 $\pm$ 2.9
	Galactose ^[a]	26.2 $\pm$ 1.3	21.8 $\pm$ 1.1
	Glucose ^[a]	13.6 $\pm$ 0.7	11.3 $\pm$ 0.6
	Glutamic acid ^[a]	53.9 $\pm$ 4.8	44.9 $\pm$ 4.0
	Glycerol ^[a]	28.4 $\pm$ 1.6	23.6 $\pm$ 1.3
	Soybean oil ^[a]	2.42 $\pm$ 0.14	2.02 $\pm$ 0.12
	Starch	5.50 $\pm$ 0.53	4.58 $\pm$ 0.44
	Sucrose ^[a]	14.3 $\pm$ 1.9	11.9 $\pm$ 1.6
<i>Oxidation intermediates survey, CdS/CdO_x in 10 M NaOH</i>	Acetate ^[b]	5.00 $\pm$ 0.25	124 $\pm$ 23
	Formate ^[b]	147 $\pm$ 30	10700 $\pm$ 2200
	Lactate ^[b]	290 $\pm$ 14	19800 $\pm$ 2000
	Pyruvate ^[b]	0.0 $\pm$ 0.0	0.0 $\pm$ 0.0
<i>Oxidation intermediates survey, ^H₂N₂CN_x Ni₂P in H₂O^[a]</i>	Acetate	15.6 $\pm$ 0.8	13.0 $\pm$ 0.7
	Formate	162 $\pm$ 10	135 $\pm$ 8
	Lactate	128 $\pm$ 8	107 $\pm$ 7
	Pyruvate	30.8 $\pm$ 1.7	25.7 $\pm$ 1.4
<i>Oxidation intermediates survey, ^H₂N₂CN_x Ni₂P in 10 M KOH^[a]</i>	Acetate	6.70 $\pm$ 0.56	5.58 $\pm$ 0.47
	Formate	92.2 $\pm$ 6.6	76.8 $\pm$ 5.5
	Lactate	196 $\pm$ 13	163 $\pm$ 11
	Pyruvate	0.0 $\pm$ 0.0	0.0 $\pm$ 0.0

^[a] calculated from 2 samples

^[b] Data from ref. [2]

Table S9. Hydrogen conversion calculations. Conditions for CdS experiment: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), substrate (0.5 mg mL⁻¹), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm⁻², 25 °C). Conditions for CN_x experiments: ultrasonicated ^H₂N CN_x|Ni₂P (1.5 mg mL⁻¹), H₂O or 10 M aq. KOH (2 mL), substrate (0.5 mg mL⁻¹), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm⁻², 25 °C). Yields are cumulative values. σ is the standard deviation calculated from 3 samples.

Description	Substrate	$N_{100\%}$ (mol _{H₂} mol _{sub} ⁻¹)	Time (h)	$N_{\text{yield}} \pm \sigma$ (mol _{H₂} mol _{sub} ⁻¹)	Conversion $\pm \sigma$ (%)
<i>H₂ Conversion with CdS/CdO_x in 10 M KOH</i>	Casein, 0.485 μmol	155	72	17.5 ± 0.9	11.3 ± 0.6
			96	18.2 ± 0.9	11.7 ± 0.6
			120	25.8 ± 1.3	16.6 ± 0.8
	Fructose, 5.5 μmol	12	72	2.69 ± 0.13	22.4 ± 1.1
			96	2.94 ± 0.15	24.5 ± 1.2
			120	3.20 ± 0.16	26.7 ± 1.3
	Starch, 2.9 μmol	24	72	4.20 ± 0.21	17.5 ± 0.9
			96	4.37 ± 0.22	18.2 ± 0.9
			120	4.71 ± 0.23	19.6 ± 1.0
<i>H₂ Conversion with ^H₂N CN_x Ni₂P in H₂O</i>	Casein, 0.485 μmol	155	72	0.540 ± 0.027	0.348 ± 0.017
			96	0.856 ± 0.142	0.550 ± 0.091
			120	1.20 ± 0.06	0.774 ± 0.039
	Fructose, 5.5 μmol	12	72	0.227 ± 0.011	1.89 ± 0.09
			96	0.323 ± 0.039	2.69 ± 0.03
			120	0.411 ± 0.021	3.42 ± 0.17
	Starch, 2.9 μmol	24	72	0.536 ± 0.108	2.23 ± 0.45
			96	0.758 ± 0.131	3.16 ± 0.54
			120	0.980 ± 0.180	4.08 ± 0.75
<i>H₂ Conversion with ^H₂N CN_x Ni₂P in 10 M KOH</i>	Casein, 0.485 μmol	155	72	3.32 ± 0.17	2.14 ± 0.11
			96	4.22 ± 0.21	2.72 ± 0.13
			120	4.58 ± 0.23	2.95 ± 0.15
	Fructose, 5.5 μmol	12	72	0.862 ± 0.043	7.18 ± 0.36
			96	0.910 ± 0.045	7.58 ± 0.37
			120	0.891 ± 0.044	7.43 ± 0.37
	Starch, 2.9 μmol	24	72	0.763 ± 0.038	3.18 ± 0.16
			96	0.879 ± 0.044	3.66 ± 0.18
			120	0.945 ± 0.047	3.94 ± 0.20

Table S10. External quantum yield (EQY) measurements from photoreforming of food waste. Conditions for CdS experiment: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), substrate (25 mg mL⁻¹), sealed quartz cuvette (path length 1 cm, internal volume 3.83 mL), anaerobic conditions. Conditions for CN_x experiments: ultrasonicated H₂N CN_x|Ni₂P (1.5 mg mL⁻¹), H₂O or 10 M aq. KOH (2 mL), substrate (25 mg mL⁻¹), sealed quartz cuvette (path length 1 cm, internal volume 3.83 mL), anaerobic conditions. Samples were irradiated with monochromatic light (λ = 430 nm, full-width at half maximum: 5, intensity taken as the average of the intensities measured at the beginning and end of the experiments) over an area of 0.28 cm². σ is the standard deviation calculated from the 3 listed samples.

Catalyst	Substrate	Aqueous Conditions	Time (h)	Light Intensity (mW cm ⁻²)	H ₂ (μ mol)	EQY (%)	Average EQY $\pm \sigma$ (%)
CdS/CdO _x	Fructose	10 M KOH	24	0.9 $\pm$ 0.1	0.97	2.49	2.73 $\pm$ 0.18
			24	1.0 $\pm$ 0.1	1.31	3.01	
			24	1.0 $\pm$ 0.2	1.17	2.70	
H ₂ N CN _x Ni ₂ P	Fructose	H ₂ O	24	1.3 $\pm$ 0.2	n.d.	--	0.0049 $\pm$ 0.0005 ^[a]
			72	1.3 $\pm$ 0.2	0.008	0.0046	
			96	1.3 $\pm$ 0.2	0.012	0.0052	
		10 M KOH	24	1.1 $\pm$ 0.2	0.013	0.027	0.026 $\pm$ 0.001
			24	1.0 $\pm$ 0.1	0.012	0.027	
			24	0.9 $\pm$ 0.2	0.010	0.025	

n.d. indicates not detectable

^[a] Average does not include the 24-hour time point.

Table S11. Long-term photoreforming of fructose over H₂N CN_x|Ni₂P. Conditions: ultrasonicated H₂N CN_x|Ni₂P (1.5 mg mL⁻¹), H₂O or 10 M aq. KOH (2 mL), pre-treated substrate (25 mg mL⁻¹), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm⁻², 25 °C). Yields and activities are cumulative values. σ is the standard deviation calculated from 3 samples.

Aqueous Conditions	Time (h)	H ₂ Yield $\pm \sigma$ (μ mol _{H₂} g _{sub} ⁻¹)	Activity $\pm \sigma$ (μ mol _{H₂} g _{CN_x} ⁻¹ h ⁻¹)
10 M KOH	20	42.2 $\pm$ 20.8	35.2 $\pm$ 17.3
	24	44.6 $\pm$ 24.8	31.0 $\pm$ 17.2
	48	62.6 $\pm$ 31.0	21.7 $\pm$ 10.8
	72	91.3 $\pm$ 32.2	21.1 $\pm$ 7.5
	96	143 $\pm$ 26	24.8 $\pm$ 4.6
	120	192 $\pm$ 57	26.7 $\pm$ 7.9
H ₂ O	20	9.33 $\pm$ 5.07	7.78 $\pm$ 4.22
	24	13.0 $\pm$ 5.2	9.00 $\pm$ 3.64
	48	30.7 $\pm$ 7.7	10.7 $\pm$ 2.7
	72	46.8 $\pm$ 5.6	10.8 $\pm$ 1.4
	96	63.0 $\pm$ 4.5	10.9 $\pm$ 0.8
	120	68.3 $\pm$ 9.4	9.5 $\pm$ 1.3
1 M H ₂ SO ₄	20	4.68 $\pm$ 3.33	3.90 $\pm$ 2.78
	24	6.36 $\pm$ 3.59	4.42 $\pm$ 2.50
	48	13.0 $\pm$ 3.1	4.50 $\pm$ 1.06
	72	14.1 $\pm$ 3.2	3.27 $\pm$ 0.75
	96	14.1 $\pm$ 3.4	2.45 $\pm$ 0.60
	120	15.0 $\pm$ 3.8	2.09 $\pm$ 0.53

Table S12. Photoreforming of food-derived waste over alternative photocatalysts. Conditions: $\text{H}_2\text{N}(\text{CN})_x|\text{Pt}$ -2wt% (1.5 mg mL^{-1}), $\text{TiO}_2|\text{RuO}_2$ -10wt%, Pt-5wt% (7.5 mg mL^{-1}) or $\text{TiO}_2|\text{Ni}_2\text{P}$ -2wt% (1.5 mg mL^{-1}), H_2O or 10 M aq. KOH (2 mL), pre-treated substrate (25 mg mL^{-1}), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (20 h, AM 1.5G, 100 mW cm^{-2} , 25°C).

Description	Catalyst	Substrate	Aqueous Conditions	Yield $\pm \sigma$ ($\mu\text{mol}_{\text{H}_2} \text{ g}_{\text{sub}}^{-1}$)	Activity $\pm \sigma$ ($\mu\text{mol}_{\text{H}_2} \text{ g}_{\text{cat}}^{-1} \text{ h}^{-1}$)
<i>Alternative photocatalysts</i>	$\text{H}_2\text{N}(\text{CN})_x \text{Pt}$, 2 wt%	Casein	H_2O	0.840 ± 0.042	0.700 ± 0.033
			10 M KOH	65.4 ± 3.3	54.5 ± 2.7
		Fructose	H_2O	271 ± 13	226 ± 11
			10 M KOH	84.7 ± 4.2	70.6 ± 3.5
		Starch	H_2O	69.3 ± 3.5	57.7 ± 2.9
			10 M KOH	23.2 ± 1.2	19.3 ± 1.0
	$\text{TiO}_2 \text{RuO}_2$ -Pt	Casein	H_2O	12.4 ± 0.6	2.07 ± 0.10
			10 M KOH	387 ± 19	64.5 ± 3.2
		Fructose	H_2O	449 ± 22	74.8 ± 3.7
			10 M KOH	380 ± 19	63.3 ± 3.2
		Starch	H_2O	159 ± 8	26.5 ± 1.3
			10 M KOH	219 ± 11	36.5 ± 1.8
<i>Alternative photocatalysts irradiated with $\lambda > 410 \text{ nm}$ filter</i>	$\text{TiO}_2 \text{Ni}_2\text{P}$, 2 wt%	Casein	H_2O	0.300 ± 0.021	0.250 ± 0.017
			10 M KOH	21.8 ± 1.1	18.2 ± 0.9
		Fructose	H_2O	11.2 ± 0.6	9.33 ± 0.50
			10 M KOH	53.2 ± 2.7	44.3 ± 2.3
		Starch	H_2O	0.822 ± 0.050	0.685 ± 0.042
			10 M KOH	23.8 ± 1.2	19.8 ± 1.0
<i>Alternative photocatalysts irradiated with $\lambda > 410 \text{ nm}$ filter</i>	$\text{RuO}_2 \text{TiO}_2 \text{Pt}$	Fructose	H_2O	0.0 ± 0.0	0.0 ± 0.0
			KOH	0.0 ± 0.0	0.0 ± 0.0
	$\text{TiO}_2 \text{Ni}_2\text{P}$, 2 wt%	Fructose	H_2O	0.0 ± 0.0	0.0 ± 0.0
			KOH	0.0 ± 0.0	0.0 ± 0.0

Table S13. Previously reported catalysts for food waste photoreforming.

Catalyst	Substrate	Aqueous Conditions	H ₂ (μmol _{H₂})	Yield (μmol _{H₂} g _{sub} ⁻¹)	Activity (μmol _{H₂} g _{cat} ⁻¹ h ⁻¹)	Ref
TiO ₂ RuO ₂ -Pt	Sucrose	H ₂ O	280	467	47	3
	Sucrose	6 M NaOH	341	568	57	3
	Starch	H ₂ O	204	1700	34	3
	Starch	6 M NaOH	320	2670	53	3
<i>Experimental details: 300 mg catalyst (weight ratio RuO₂:TiO₂:Pt of 10:100:5), 600 mg sucrose or 120 mg starch, 40 mL H₂O or NaOH, 500 W Xe lamp (20 h)</i>						
TiO ₂ Pt	Glucose	H ₂ O	1130	2260	377	4
	Sucrose	H ₂ O	920	1840	307	4
	Starch	H ₂ O	240	480	80	4
	Glutamic acid	H ₂ O	126	252	42	4
	Olive oil	H ₂ O	32	64	11	4
	Sweet potato	H ₂ O	39	78	13	5
	Sweet potato	5 M NaOH	378	756	126	5
<i>Experimental details: 300 mg catalyst (5 wt% Pt), 500 mg substrate, 30 mL H₂O or NaOH, 500 W Xe lamp (10 h)</i>						
TiO ₂ Pt-0.5wt%	Olive mill wastewater	H ₂ O	44	--	183	6
<i>Experimental details: 60 mg catalyst, 3.3 vol% substrate, 30 mL total solution, UV-A irradiation (4 h)</i>						

Table S14. Quantification by ¹H-NMR spectroscopy of fructose samples. Potassium hydrogen phthalate and maleic acid were used as standards in NaOD and D₂O, respectively.

Sample	Organic product	Concentration (μM)
<i>Pre-treated fructose in 10 M NaOD</i>	Formate	2340
	Lactate	7200
<i>Fructose after photocatalysis in D₂O</i>	Formate	98
<i>Fructose after photocatalysis in D₂O after heptanol extraction</i>	Formate	60

Table S15. Photoreforming of real-world waste. Artificial mixed waste consists of 5 mg mL⁻¹ each of cheese, apple, bread, polyethylene terephthalate bottle and cardboard. Conditions for CdS experiments: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), pre-treated substrate (25 mg mL⁻¹ apple, bread, cheese and artificial mixed waste, or 12.5 mg mL⁻¹ municipal waste), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm⁻², 25 °C). Conditions for CN_x experiments: ultrasonicated H₂N CN_x|Ni₂P (1.5 mg mL⁻¹), H₂O or 10 M aq. KOH (2 mL), pre-treated substrate (25 mg mL⁻¹ apple, bread, cheese and artificial mixed waste, or 12.5 mg mL⁻¹ municipal waste), sealed photoreactor (internal volume 7.91 mL), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm⁻², 25 °C). Yields and activities are cumulative values. σ is the standard deviation calculated from 3 samples.

Experiment Details	Aqueous Conditions	Substrate	Time (h)	Yield $\pm \sigma$ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{sub}}^{-1}$)	Activity $\pm \sigma$ ($\mu\text{mol}_{\text{H}_2} \text{g}_{\text{cat}}^{-1} \text{h}^{-1}$)
<i>Real waste experiments with H₂N CN_x Ni₂P</i>	H ₂ O	Apple	20	5.45 $\pm$ 0.26	4.54 $\pm$ 0.22
		Bread	20	4.76 $\pm$ 0.64	3.97 $\pm$ 0.53
		Cheese	20	6.60 $\pm$ 0.75	5.50 $\pm$ 0.62
		Artificial mixed waste	2	0.420 $\pm$ 0.040	3.50 $\pm$ 0.33
			4	0.560 $\pm$ 0.100	2.33 $\pm$ 0.42
			24	1.92 $\pm$ 0.36	1.33 $\pm$ 0.25
			48	4.76 $\pm$ 0.32	1.65 $\pm$ 0.11
			72	7.58 $\pm$ 0.38	1.75 $\pm$ 0.09
			96	12.9 $\pm$ 0.6	2.24 $\pm$ 0.10
		Municipal waste	2	0.00 $\pm$ 0.00	0.00 $\pm$ 0.00
			4	0.00 $\pm$ 0.00	0.00 $\pm$ 0.00
			24	2.36 $\pm$ 0.12	0.819 $\pm$ 0.042
			48	12.8 $\pm$ 0.7	2.22 $\pm$ 0.12
			72	26.2 $\pm$ 1.3	3.03 $\pm$ 0.15
			96	40.5 $\pm$ 2.2	3.51 $\pm$ 0.19
	10 M KOH	Apple	20	76.3 $\pm$ 8.5	63.6 $\pm$ 7.1
		Bread	20	36.9 $\pm$ 1.8	30.8 $\pm$ 1.5
		Cheese	20	99.4 $\pm$ 7.4	82.9 $\pm$ 6.2
		Artificial mixed waste	2	2.58 $\pm$ 0.72	21.5 $\pm$ 6
			4	6.60 $\pm$ 1.58	27.5 $\pm$ 6.6
			24	52.5 $\pm$ 4.4	36.4 $\pm$ 3.0
			48	83.3 $\pm$ 6.1	28.9 $\pm$ 2.1
			72	115 $\pm$ 25	26.6 $\pm$ 5.8
			96	129 $\pm$ 16	22.4 $\pm$ 3.0
		Municipal waste	2	0.00 $\pm$ 0.00	0.00 $\pm$ 0.00
			4	0.00 $\pm$ 0.00	0.00 $\pm$ 0.00
			24	80.2 $\pm$ 5.8	27.8 $\pm$ 2.0
			48	183 $\pm$ 9	31.8 $\pm$ 1.6
			72	229 $\pm$ 20	26.5 $\pm$ 2.3
			96	245 $\pm$ 16	21.3 $\pm$ 1.4
<i>Real waste experiments with CdS/CdO_x QDs</i>	10 M KOH	Apple	20	374 $\pm$ 17	6070 $\pm$ 280
		Bread	20	567 $\pm$ 42	9200 $\pm$ 680
		Cheese	20	576 $\pm$ 35	9350 $\pm$ 570
		Artificial mixed waste	2	50.8 $\pm$ 8.4	8250 $\pm$ 1360
			4	122 $\pm$ 7	9900 $\pm$ 570
			24	387 $\pm$ 29	5230 $\pm$ 390
			48	609 $\pm$ 30	4120 $\pm$ 200
			72	762 $\pm$ 38	3440 $\pm$ 170
			96	851 $\pm$ 49	2880 $\pm$ 170
		Municipal waste	2	16.8 $\pm$ 1.9	1360 $\pm$ 150
			4	146 $\pm$ 15	5920 $\pm$ 610
			24	669 $\pm$ 78	4520 $\pm$ 530
			48	815 $\pm$ 76	2760 $\pm$ 260
			72	875 $\pm$ 62	1970 $\pm$ 140
			96	950 $\pm$ 159	1600 $\pm$ 270

Supplementary Figures

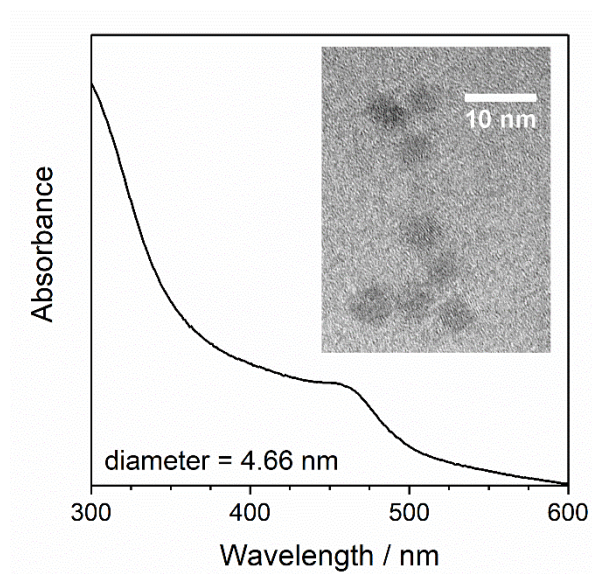


Figure S1. UV-Vis absorption spectrum of CdS/CdO_x QDs in 10 M aq. KOH prior to photocatalysis. The inset shows a transmission electron microscopy image of CdS QDs (drop-cast in DMF prior to photocatalysis onto a carbon-coated Cu grid and dried under vacuum).

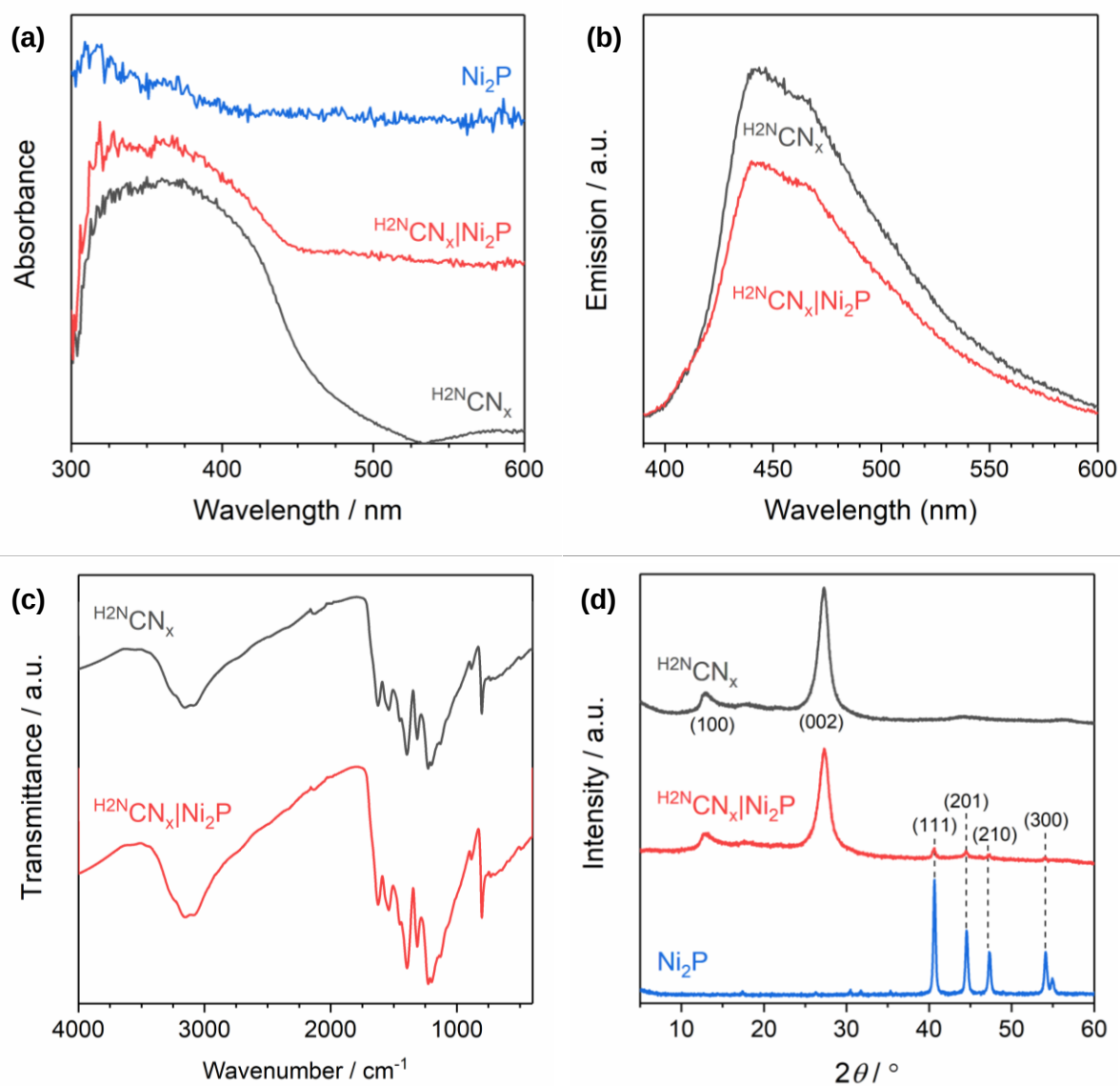


Figure S2. (a) UV-Vis absorption spectra, (b) fluorescence spectra ($\lambda_{\text{ex}} = 390$ nm, $\lambda_{\text{em}} = 450$ nm) in H_2O , (c) Fourier-transform infrared spectra and (d) X-ray diffraction patterns of H_2NCN_x , $\text{H}_2\text{NCN}_x|\text{Ni}_2\text{P}$ and Ni_2P prior to photocatalysis.

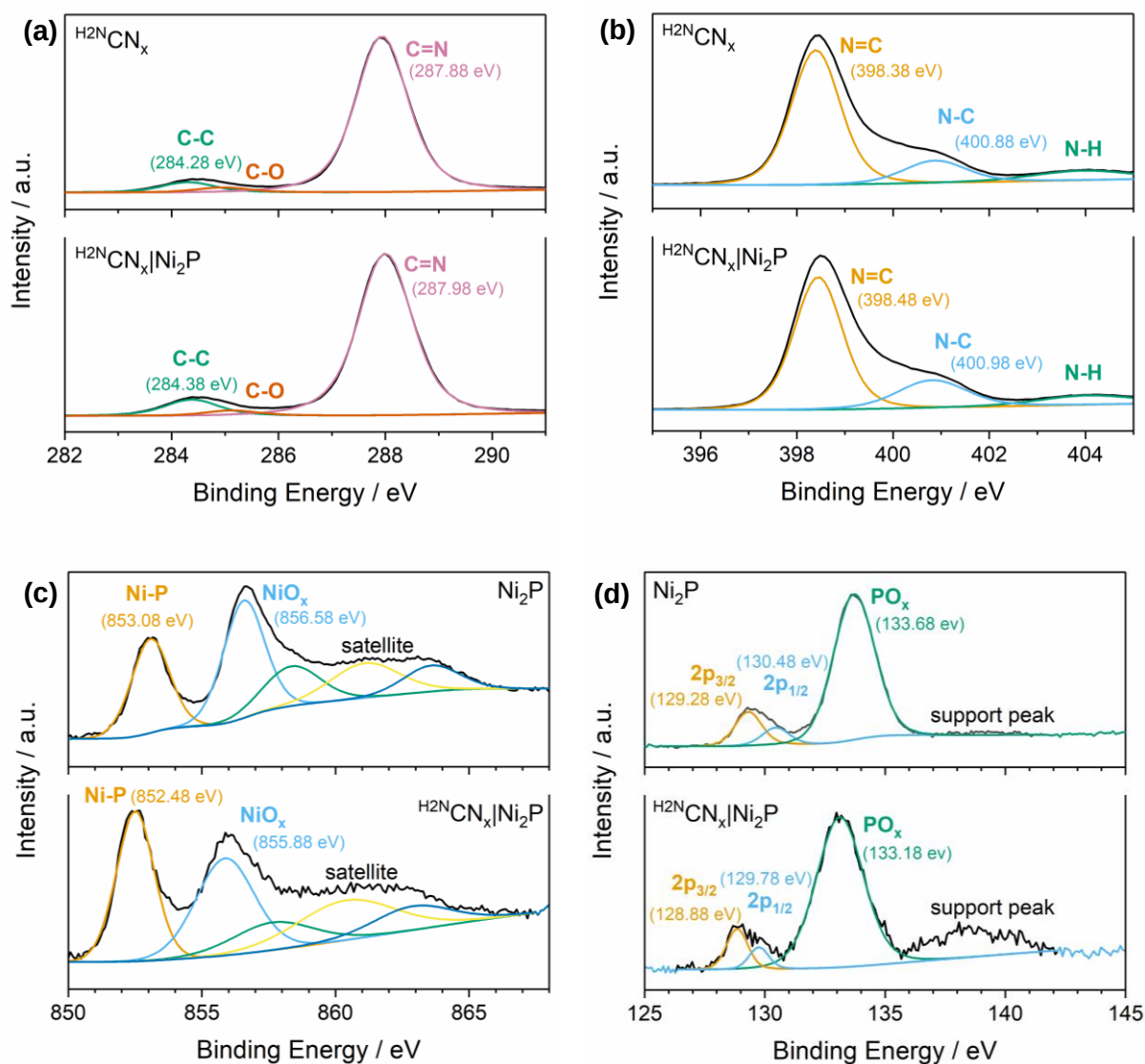


Figure S3. X-ray photoelectron spectroscopy (XPS) of the (a) C_{1s} and (b) N_{1s} edges of H_2NCN_x and $H_2NCN_x|Ni_2P$ and (c) Ni_{2p} and (d) P_{2p} edges of Ni_2P and $H_2NCN_x|Ni_2P$ prior to photocatalysis. The NiO_x and PO_x peaks observed in the Ni_{2p} and P_{2p} edges, respectively, can be attributed to surface oxidation of the Ni_2P co-catalyst.^{7,8}

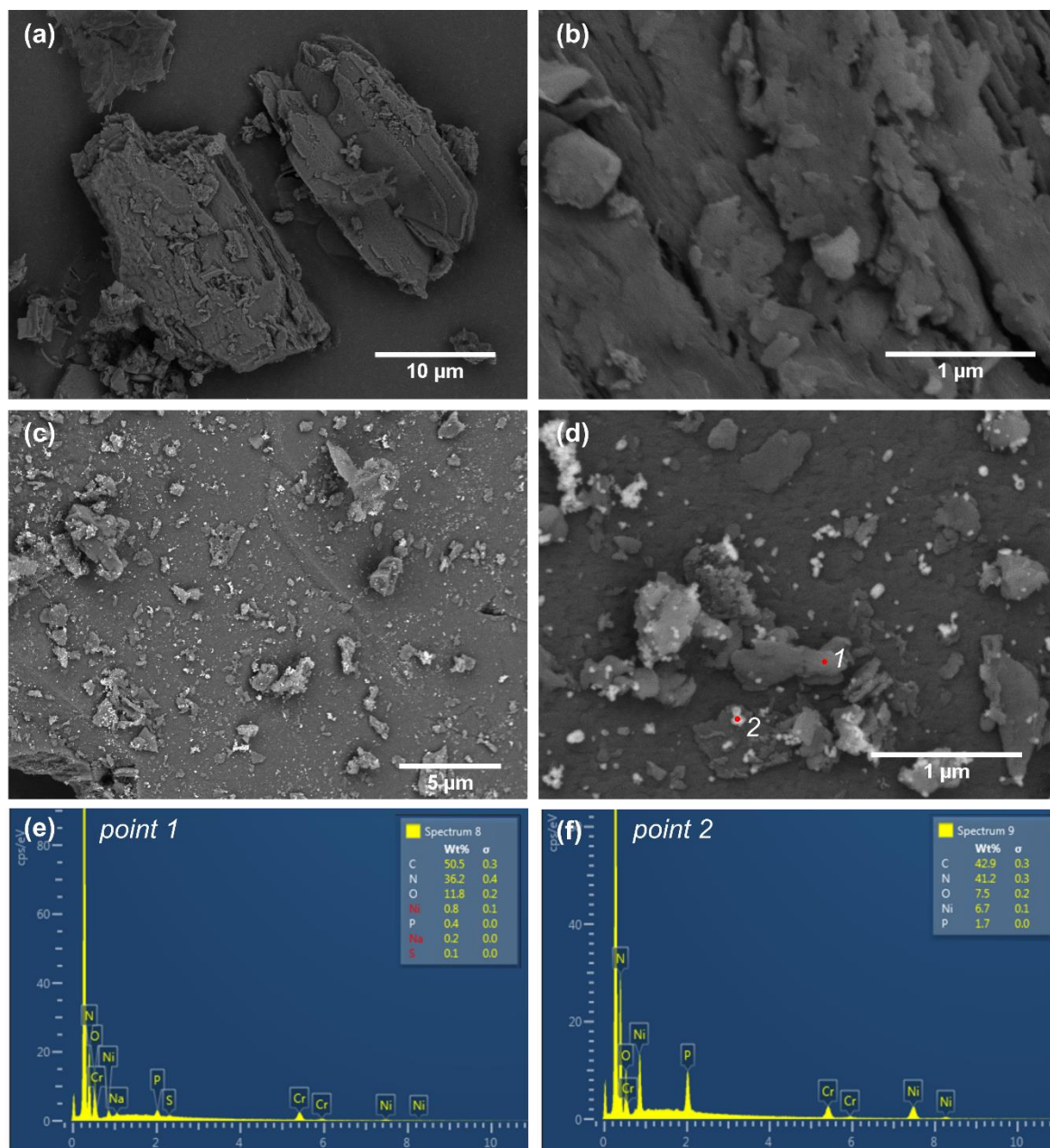


Figure S4. Scanning electron microscopy (SEM) images of **(a-b)** $\text{H}_2\text{N CN}_x$ and **(c-d)** $\text{H}_2\text{N CN}_x|\text{Ni}_2\text{P}$ prior to ultrasonication and photoreforming. **(e-f)** Energy dispersive X-ray spectroscopy (EDX) spectra of $\text{H}_2\text{N CN}_x|\text{Ni}_2\text{P}$ at two separate points (marked on **d**). These results suggest that Ni_2P forms agglomerates (the bright spots observed in **c-d**) on the $\text{H}_2\text{N CN}_x$ surface. Samples were sputtered with a 10 nm layer of Cr prior to imaging.

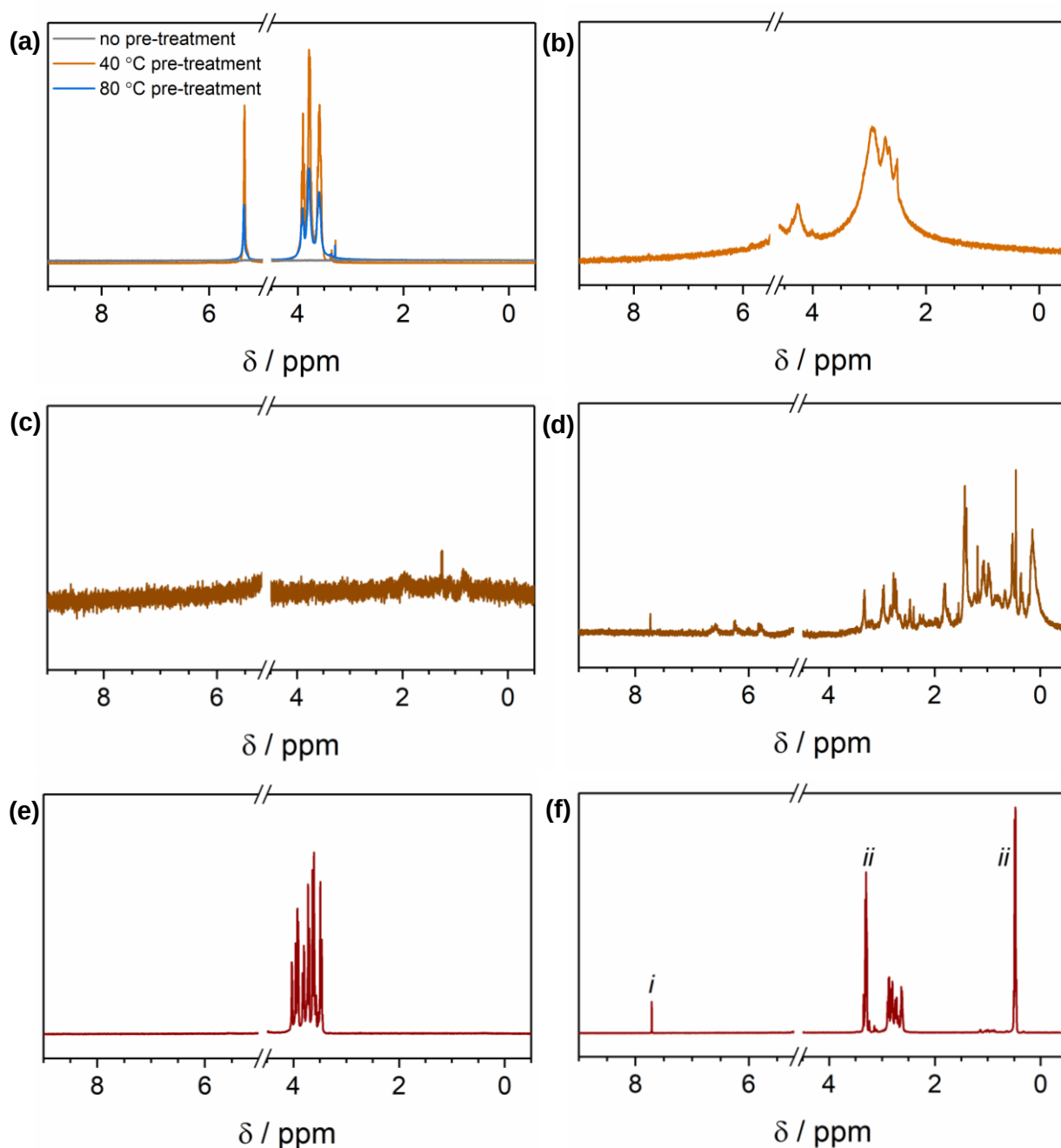


Figure S5. ^1H -NMR spectroscopy of **(a)** starch pre-treated in D_2O at various temperatures, **(b)** starch pre-treated in 10 M NaOD in D_2O at 40 °C, **(c)** casein pre-treated in D_2O at 80 °C, **(d)** casein pre-treated in 10 M NaOD in D_2O at 40 °C, **(e)** fructose pre-treated in D_2O at 80 °C, and **(f)** fructose pre-treated in 10 M NaOD in D_2O at 40 °C. The labels in **f** mark formate (*i*) and lactate (*ii*).

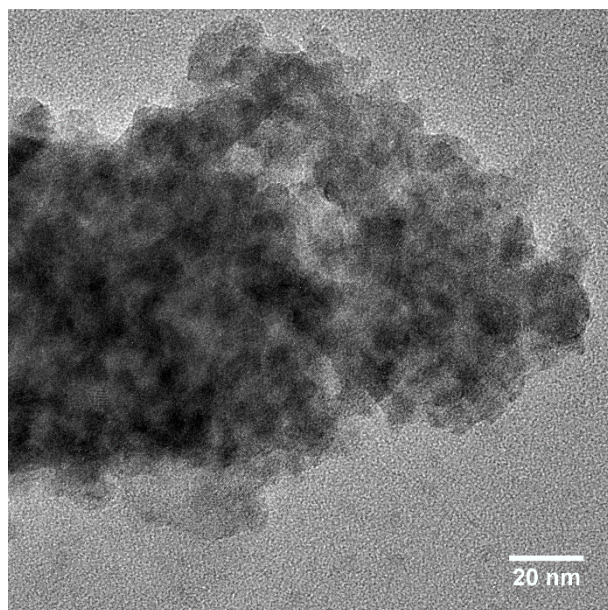


Figure S6. Transmission electron microscopy (TEM) image of CdS/CdO_x QDs after 5 days of photoreforming with fructose in 10 M KOH. Photoreforming conditions: CdS/CdO_x QDs (1 nmol), 10 M aq. KOH (2 mL), fructose (25 mg mL⁻¹), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm⁻², 25 °C, 5 days). Samples were centrifuged, re-dispersed in H₂O, drop-casted onto a carbon-coated Cu grid and dried under vacuum prior to imaging.

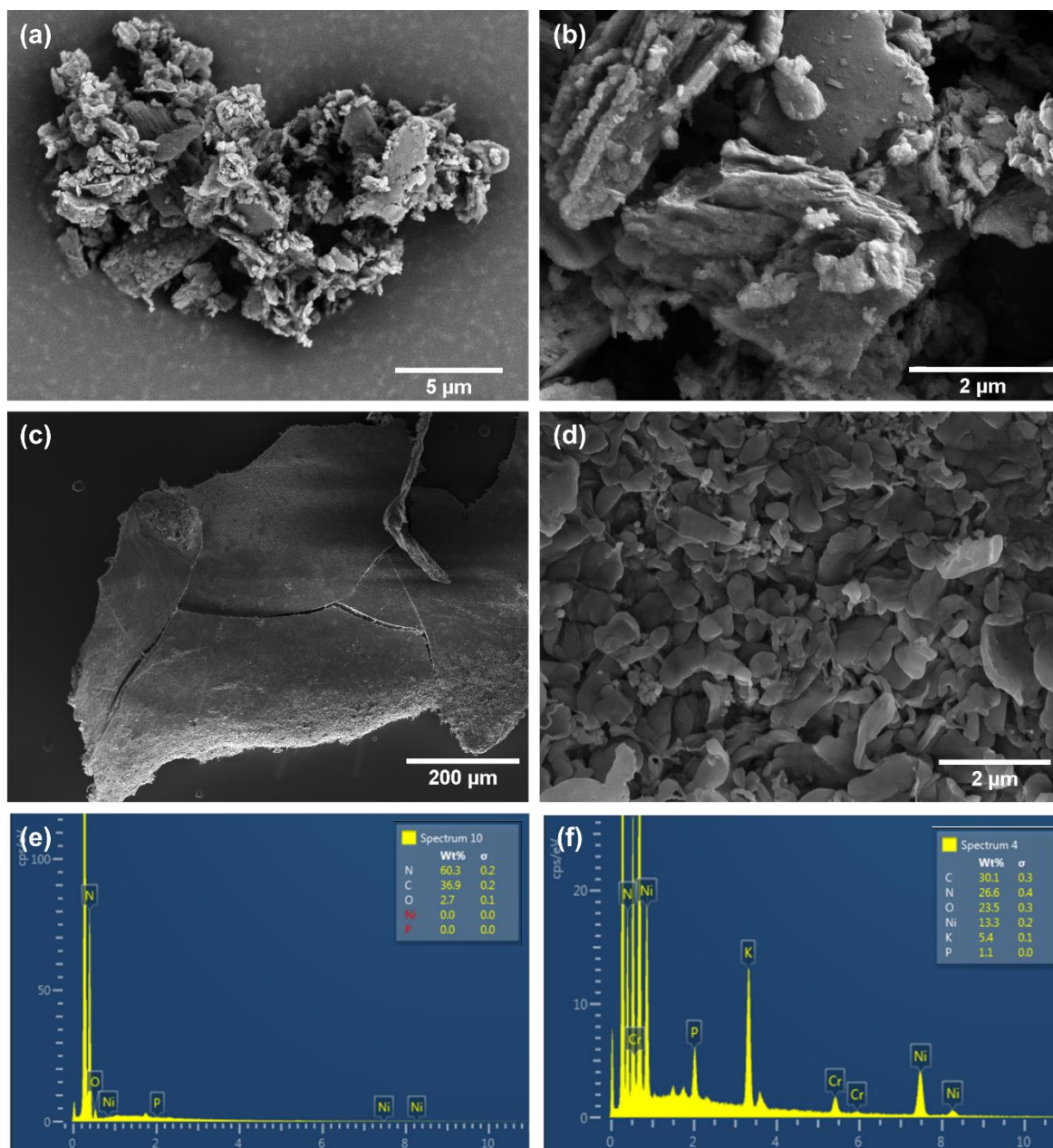


Figure S7. Scanning electron microscopy (SEM) images and energy dispersive x-ray spectroscopy (EDX) of $\text{H}_2\text{N CN}_x|\text{Ni}_2\text{P}$ after 5 days of photoreforming in (a-b, e) H_2O and (c-d, f) 10 M aq. KOH. Photoreforming conditions: ultrasonicated $\text{H}_2\text{N CN}_x|\text{Ni}_2\text{P}$ (1.5 mg mL^{-1}), fructose (25 mg mL^{-1}), H_2O or 10 M aq. KOH (2 mL), anaerobic conditions, irradiation (AM 1.5G, 100 mW cm^{-2} , 25°C , 5 days). Samples were centrifuged, washed with H_2O , dried and then sputtered with a 10 nm layer of Cr prior to imaging.

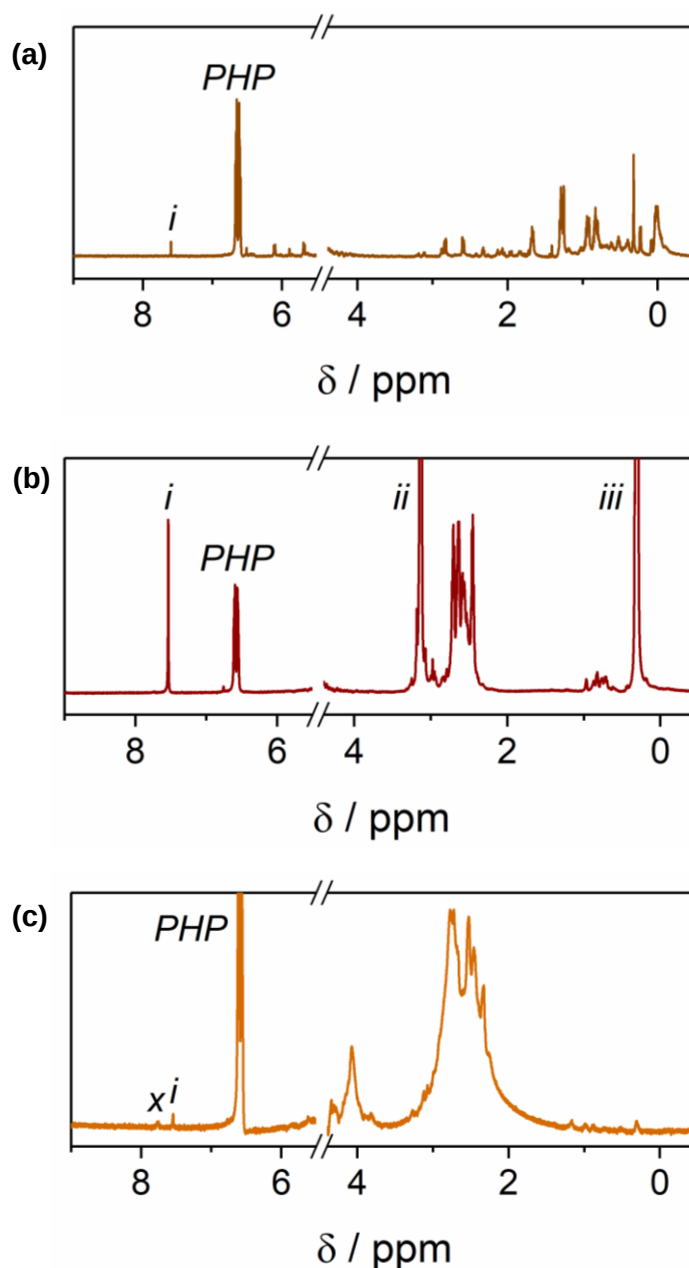


Figure S8. ^1H -NMR spectra of **(a)** casein, **(b)** fructose and **(c)** starch in 10 M NaOD in D_2O after photoreforming with $\text{H}_2^{15}\text{N}_x\text{CN}_x|\text{Ni}_2\text{P}$. Labels indicate formate (*i*), internal standard potassium hydrogen phthalate (PHP), lactate (*ii*, *iii*), and unidentified oxidation products (*x*). Unlabelled peaks correspond to the substrate structure. Photoreforming conditions: ultrasonicated $\text{H}_2^{15}\text{N}_x\text{CN}_x|\text{Ni}_2\text{P}$ (1.5 mg mL^{-1}), substrate (25 mg mL^{-1}), 10 M NaOD in D_2O (1 mL), irradiation (4 days, AM 1.5G, 100 mW cm^{-2} , 25°C).

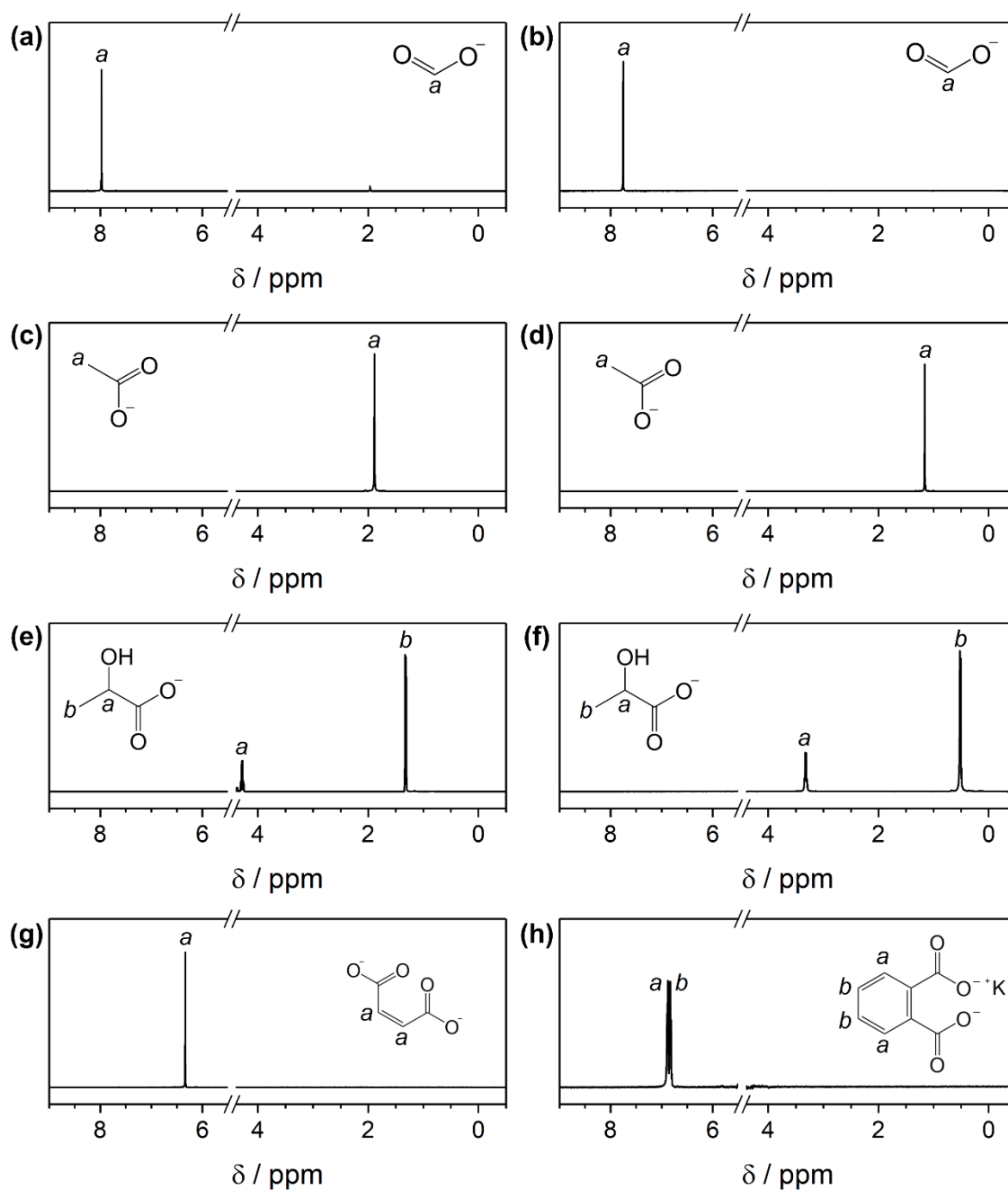


Figure S9. ^1H -NMR spectra of acetate in **(a)** D_2O and **(b)** 10 M NaOD in D_2O , formate in **(c)** D_2O and **(d)** 10 M NaOD in D_2O , lactate in **(e)** D_2O and **(f)** 10 M NaOD in D_2O , **(g)** maleate in D_2O (used as standard), and **(h)** potassium hydrogen phthalate in 10 M NaOD in D_2O (used as standard).

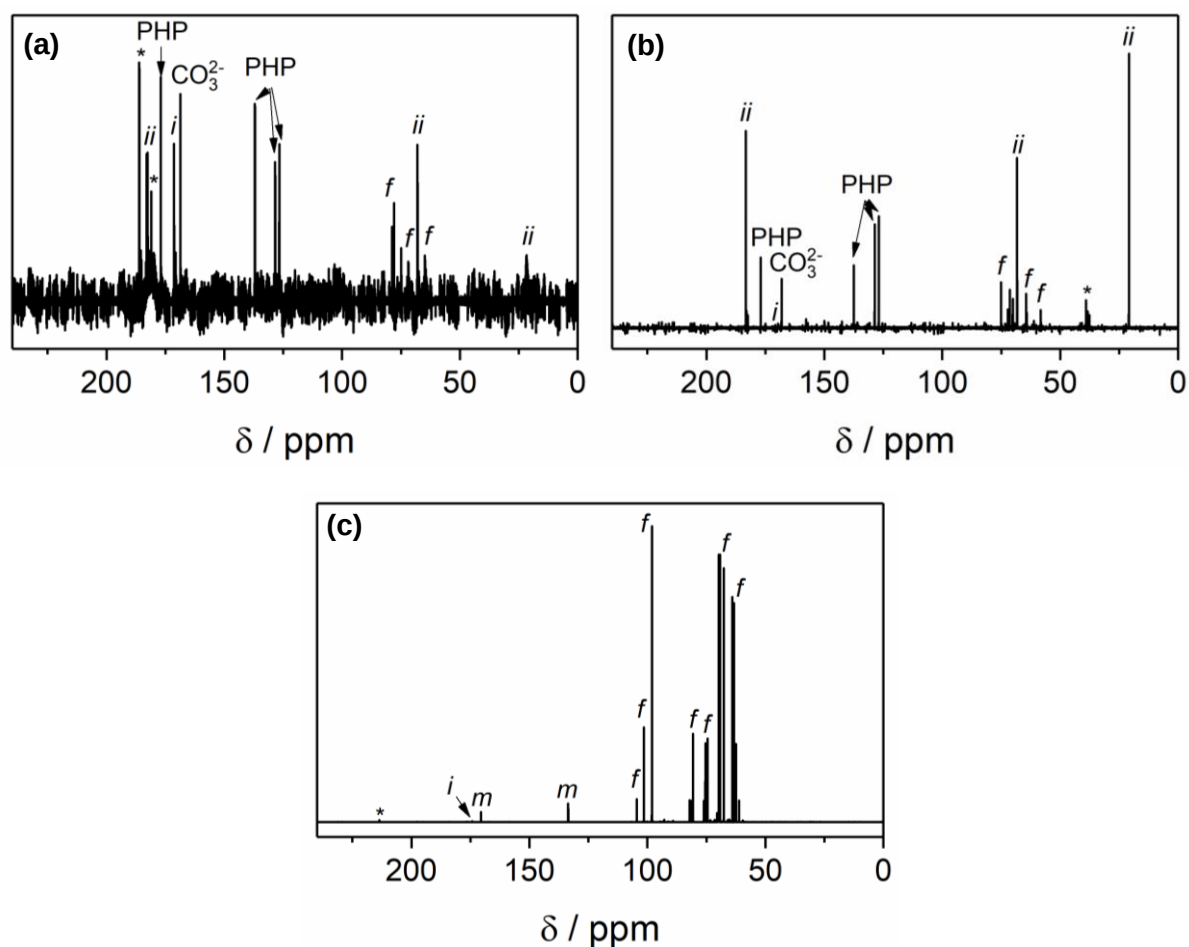


Figure S10. ^{13}C -NMR spectra of fructose after photoreforming with **(a)** CdS/CdO_x in 10 M KOH, **(b)** $\text{H}_2^{15}\text{N CN}_x|\text{Ni}_2\text{P}$ in 10 M KOH, and **(c)** $\text{H}_2^{15}\text{N CN}_x|\text{Ni}_2\text{P}$ in H_2O . Samples were spiked with 10 vol% D_2O prior to measurement with solvent suppression. Labels indicate formate (*i*), lactate (*ii*), fructose (*f*), maleic acid (*m*, used as an internal standard), potassium hydrogen phthalate (PHP, used as an internal standard), carbonate (CO_3^{2-}), and unidentified organics (*). Photoreforming conditions: CdS/CdO_x (0.5 nmol) or $\text{H}_2^{15}\text{N CN}_x|\text{Ni}_2\text{P}$ (1.5 mg mL^{-1}), fructose (25 mg mL^{-1}), 10 M KOH or H_2O (1 mL), irradiation (4 days, AM 1.5G, 100 mW cm^{-2} , 25°C).

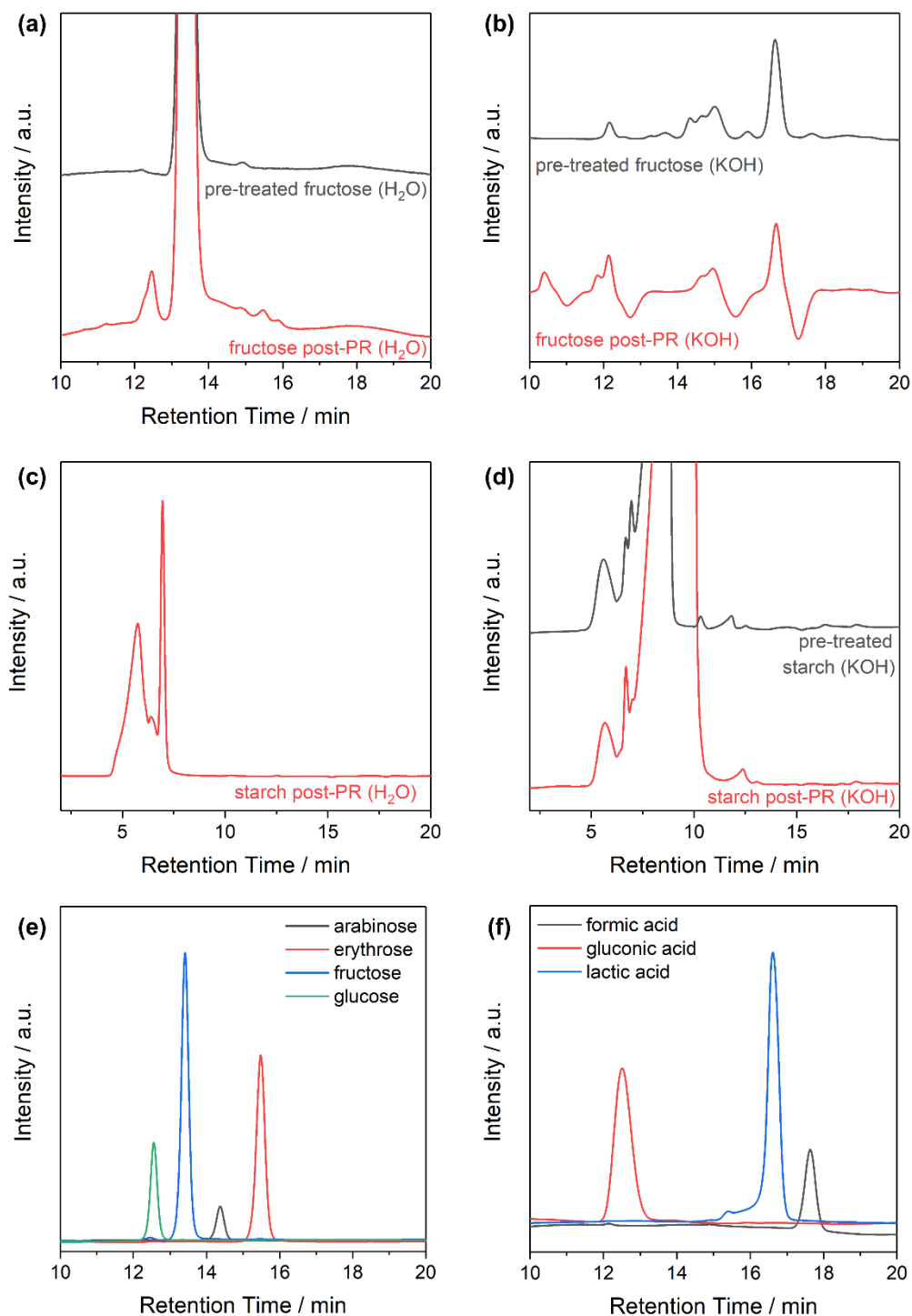


Figure S11. High performance liquid chromatography (HPLC) spectra of fructose after pre-treatment and photoreforming in **(a)** H_2O and **(b)** KOH, starch after **(c)** photoreforming in H_2O and **(d)** pre-treatment and photoreforming in KOH, **(e)** reference sugar components, and **(f)** reference acid components. Alkaline samples were neutralised before measurement. Photoreforming conditions: $\text{H}_2\text{N}^+\text{CN}_x\text{[Ni}_2\text{P]}$ (1.5 mg mL^{-1}), H_2O (2 mL) or 10 M aq. KOH (2 mL), fructose or starch (25 mg mL^{-1}), irradiation (AM 1.5G, 100 mW cm^{-2} , 25°C , 24 h).

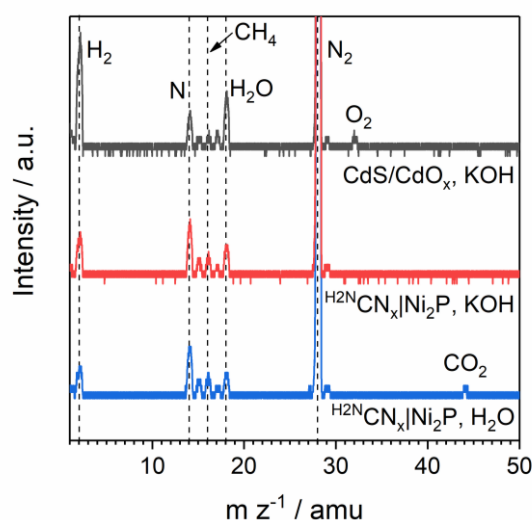


Figure S12. Mass spectra of the gas evolved after photoreforming (AM 1.5G, 100 mW cm⁻², 24 h) of fructose over CdS/CdO_x in 10 M KOH or over H₂N CN_x|Ni₂P in 10 M KOH and in H₂O. Note that CH₄ is used as a quantification reference, and is not a gaseous product of the system. The O₂ observed in the CdS spectrum is atmospheric. In the case of PR in H₂O, the H₂ could be easily separated from CO₂ by common industrial processes such as pressure swing adsorption.

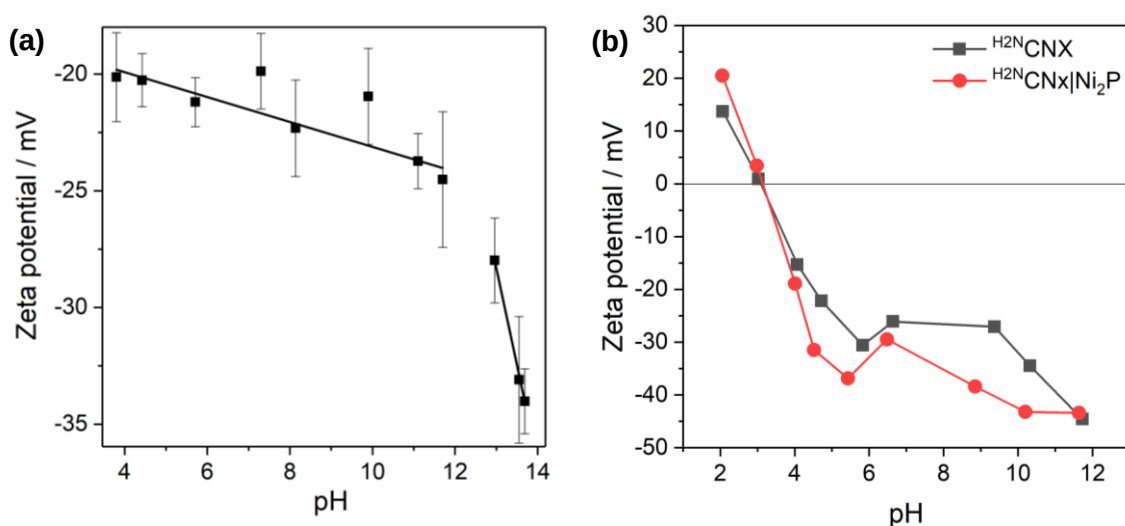


Figure S13. Zeta potential measurements of **(a)** CdS QDs (data from ref. [9]) and **(b)** H₂N CN_x with and without Ni₂P over a range of pH.

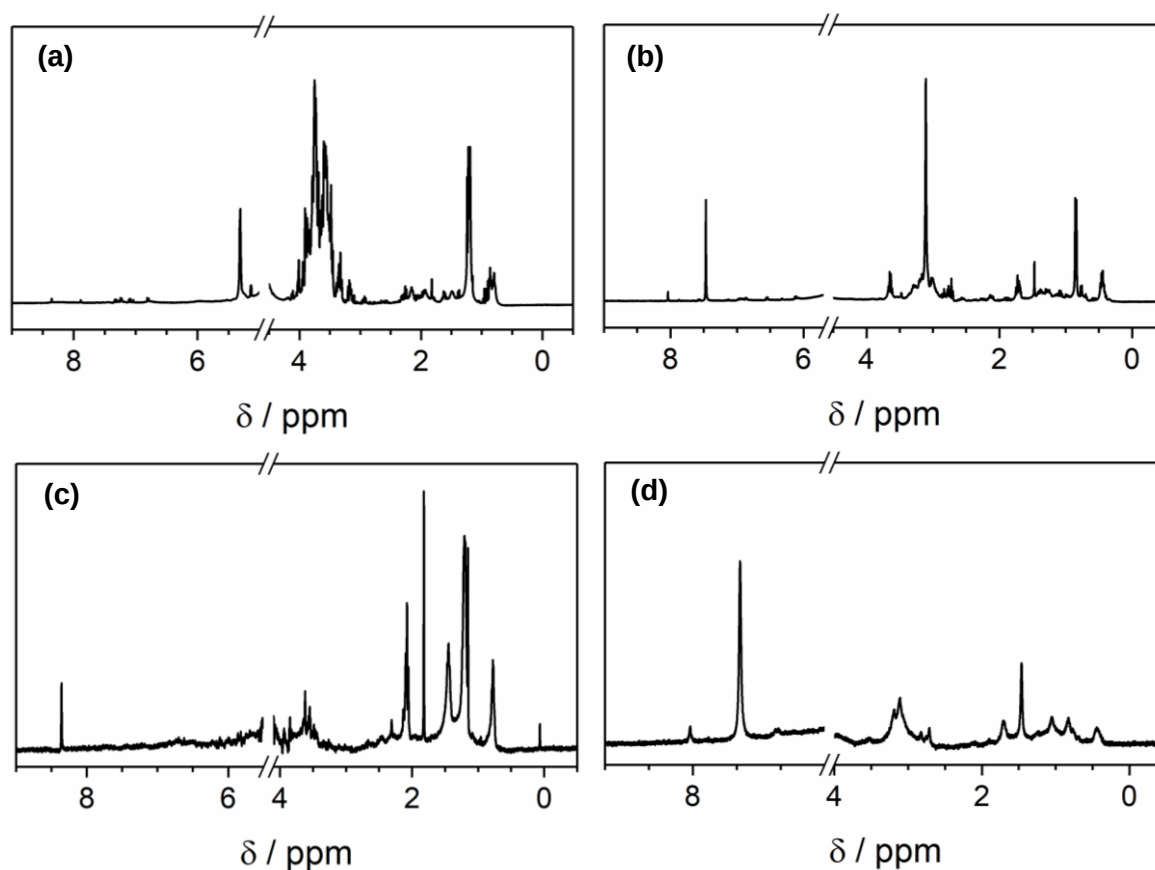
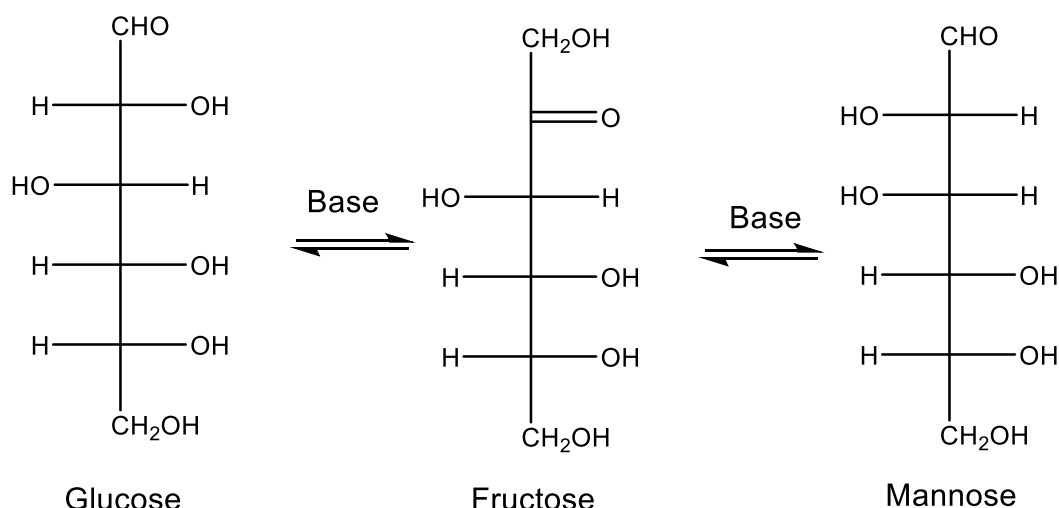


Figure S14. ^1H -NMR spectra of artificial mixed waste (apple, bread, cheese, cardboard and polyethylene terephthalate bottle) after pre-treatment in **(a)** H_2O and **(b)** 10 M aq. KOH, and of municipal waste after pre-treatment in **(c)** H_2O and **(d)** 10 M aq. KOH.

Mechanisms

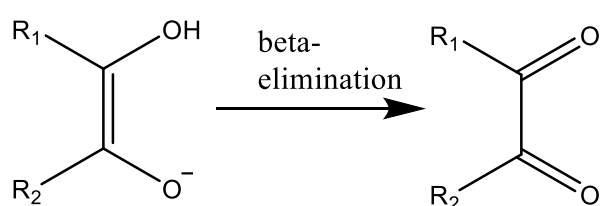
1. Sugar hydrolysis in alkaline media

Sugars in alkaline media will react following Lobry de Bruyn – van Ekenstein transformations (Scheme 1), which show reversible isomerisation between different sugars. For fructose, the formed isomers are glucose and mannose, which were detected in the pre-treated solutions. However, glucose (e.g. from starch) will also engage in this reaction and the same isomers will be formed.



Scheme 1. Lobry de Bruyn – van Ekenstein transformations.

A key intermediate in the Lobry de Bruyn – van Ekenstein transformation is the enediol (or enediolate), which can be converted into a dicarbonyl derivative by beta elimination (Scheme 2).¹⁰

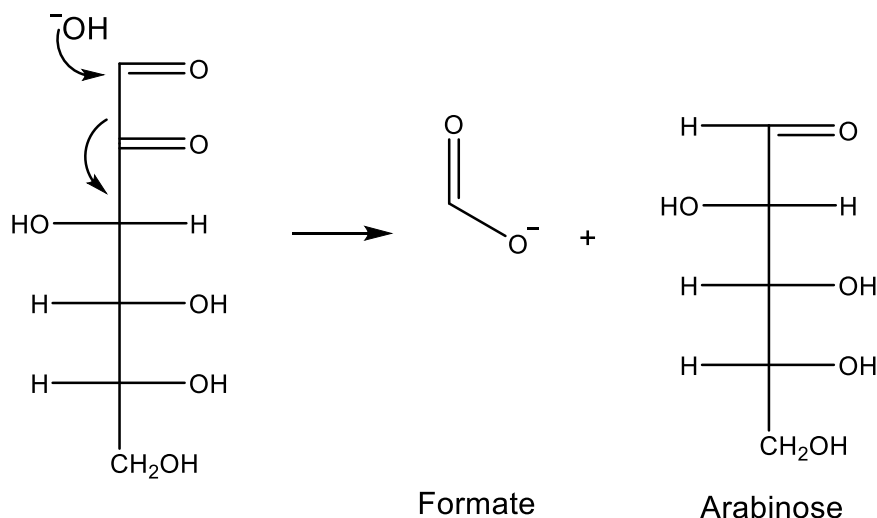


Scheme 2. Beta-elimination reaction.

The intermediates derived from the enediols can take part in a variety of reactions, which are responsible for the broad array of decomposition products observed after pre-treatment. The precise mechanism of these decomposition reactions has been the subject of many detailed studies,^{11,12} and the type and amount of decomposition products can be influenced by reaction conditions such as temperature, base and sugar concentration.

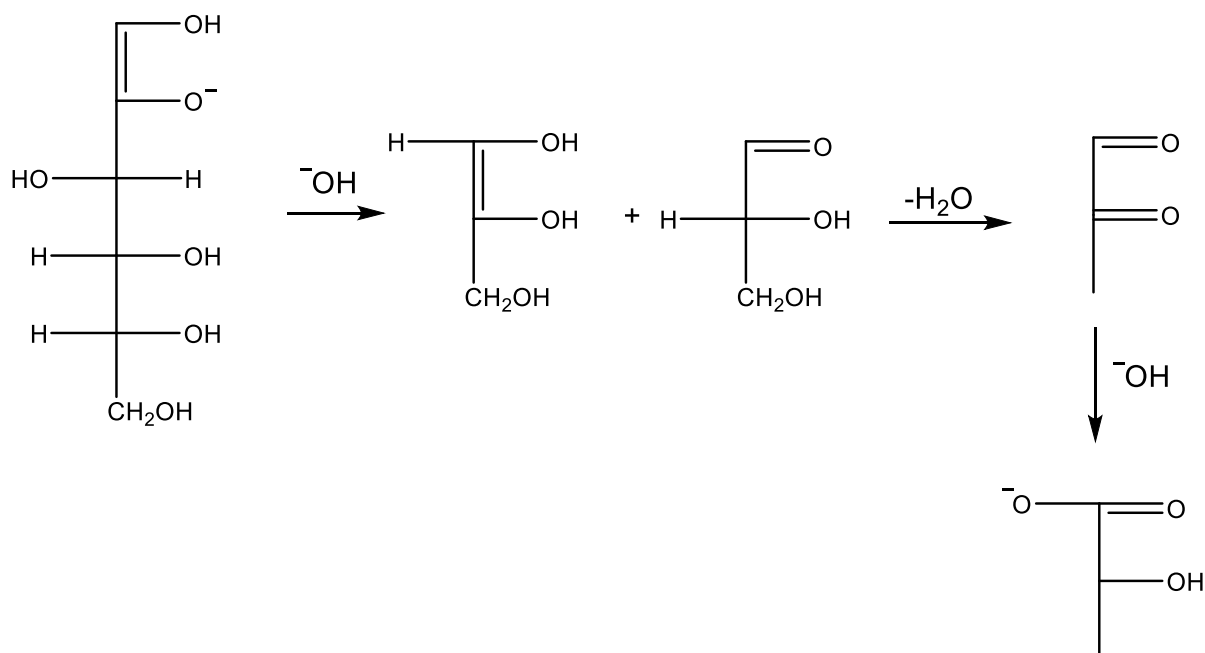
In our case, we could detect formate, lactate as well as C5 and C4 sugars in the alkaline-treated fructose and starch samples. The formation of formate and the shorter chain sugars

occurs by carbon cleavage from a nucleophilic attack by an OH^- anion (Scheme 3). The resulting C_{x-1} sugar can participate in the same reaction.



Scheme 3. Formation of formate from sugar hydrolysis.

The formation of lactate from sugar hydrolysis has also been reported (Scheme 4).¹¹⁻¹³ Briefly, a C6 sugar is cleaved into two C3 units. A dehydration step then yields an α,β -dihydroxy compound, and a subsequent nucleophilic attack by an OH^- anion yield lactate.

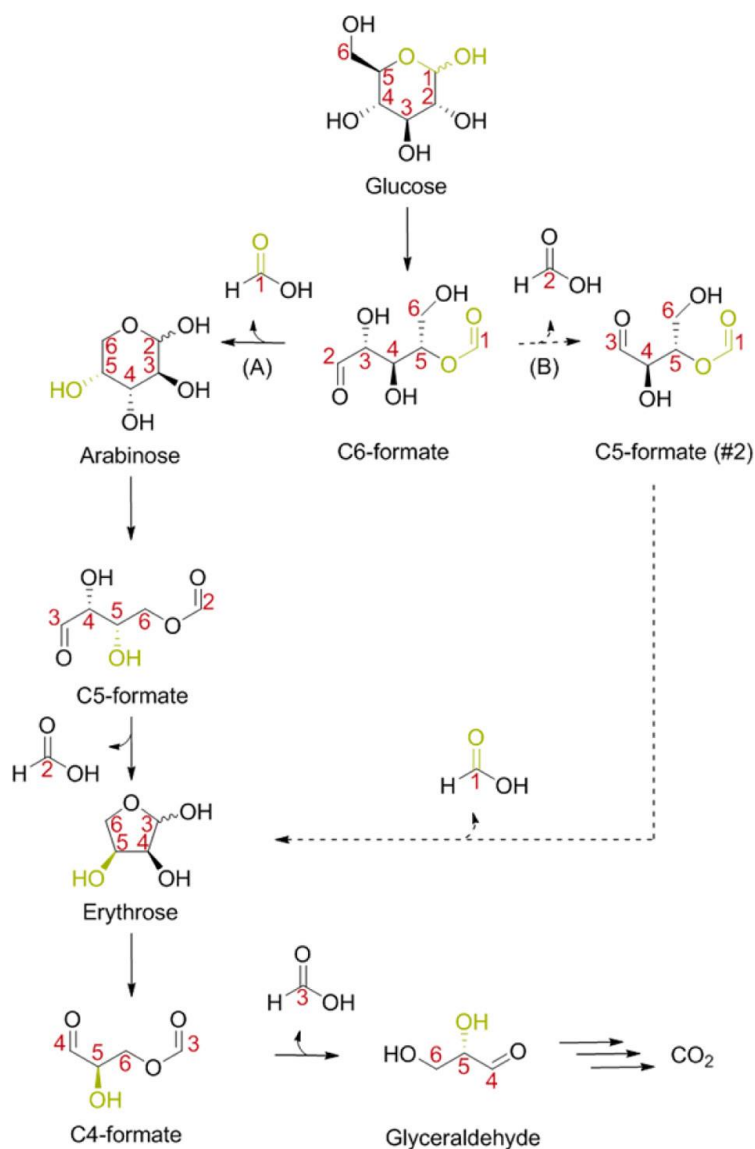


Scheme 4. Formation of lactate from sugar hydrolysis.

A broad variety of other reactions takes place under alkaline conditions as well. Aldol condensation of short-lived aldehydes will lead to deoxygenated intermediate products, or benzylic acid rearrangements will yield saccharinic acid acids that can again partake in further reactions.¹⁰

2. Sugar photoreforming in neutral media

The mechanism of photoreforming of sugars (fructose, glucose) has been studied by Sanwald, *et al.* (Scheme 5).¹⁴ In brief, ring-opening (C-C α -scission) of the sugar generates formate species. Light-driven formate hydrolysis (path A) is very slow under neutral conditions, and the primary photoreforming pathway is therefore suggested to be oxidative C-C cleavage (path B) to shorter formates. This mechanism would account for the formate that we observed after photoreforming of fructose and starch in neutral conditions.



Scheme 5. Photoreforming of sugars in neutral conditions, as reported in ref. [14].

Details of Carbon Footprint Calculations

For all cases, a raw material input of 1 kg fructose and 40 L H₂O (with 22 kg KOH for case 1) was utilised. Experimentally measured conversions (see Table S9) were used, except for the 100% conversion cases. For simplicity, the following assumptions were made:

- A lower H₂ energy density of $120 \times 10^6 \text{ J kg}^{-1}$ was used;
- The carbon footprint of fructose is assumed to be equal to that of real food waste;
- The catalyst is re-usable and not included in the calculations;
- Heat recovery of 80% is applied to the pre-treatment process;
- Less formate is experimentally observed than we would expect from the stoichiometric conversion of fructose to formate and H₂. The remainder of the carbon is assumed to be contained within CO₂/CO₃²⁻. The quantities of CO₂/CO₃²⁻ utilised in the case studies below are estimations based on this assumption, rather than experimental values;
- The energy required to extract formate was not included, as an estimated value for this process could not be found in the literature;
- The carbon footprint of waste disposal is not included due to lack of data.

Case 1: CdS/CdO_x in 10 M KOH

1a. 22% conversion (after 3 days), formate not extracted & CO₂ captured

Parameter	Amount	CO ₂ equivalent per unit	Total CO ₂ equivalent (kg CO ₂)
H ₂ obtained	15 mol (1 kWh)	--	--
Formate obtained	--	--	--
CO ₂ obtained	--	--	--
H ₂ O utilised	40 L	0.0032 kg CO ₂ / L H ₂ O ^a	+0.013
KOH utilised	22 kg	1.95 kg CO ₂ / kg KOH ^a	+42.7
Pre-treatment	40 °C, 24 h	1.19 kg CO ₂ / total ^b	+1.19
Stirring	40 L, 3 days	0.0005 kg CO ₂ / L·h ^c	+1.44
Food waste consumed	0.22 kg	3.38 kg CO ₂ / kg food waste ^d	-0.744 ^e
TOTAL:			44.6 kg CO₂ / kWh H₂
Total without stirring & pre-treatment:			42.0 kg CO₂ / kWh H₂

^a values obtained from ref. [15].

^b calculated assuming that pre-treatment occurs in a polypropylene tank (thermal conductivity 0.20 W m⁻¹ K⁻¹, cross sectional area 0.75 m², wall thickness 4.8 mm), initial water temperature and external air temperature are both 25 °C, and the carbon footprint of electricity consumption is 500 g CO₂ / kWh.¹⁷

^c calculated assuming that stirring requires 1 kW m⁻³,¹⁶ and that the carbon footprint of electricity consumption is 500 g CO₂ / kWh.¹⁷

^d this value was obtained from ref. [18].

^e this value is negative since we are removing food waste.

1b. 100% conversion (after 3 days) to H₂ and CO₃²⁻, CO₂ captured as CO₃²⁻

Parameter	Amount	CO ₂ equivalent per unit	Total CO ₂ equivalent (kg CO ₂)
H ₂ obtained	67 mol (4.4 kWh)	--	--
Formate obtained	--	--	--
CO ₂ obtained	--	--	--
H ₂ O utilised	40 L	0.0032 kg CO ₂ / L H ₂ O ^a	+0.013
KOH utilised	22 kg	1.95 kg CO ₂ / kg KOH ^a	+42.7
Pre-treatment	40 °C, 24 h	1.19 kg CO ₂ / total ^b	+1.19
Stirring	40 L, 3 days	0.0005 kg CO ₂ / L·h ^c	+1.44
Food waste consumed	1.0 kg	3.38 kg CO ₂ / kg food waste ^d	-3.38 ^e
TOTAL:			9.5 kg CO₂ / kWh H₂
Total without stirring & pre-treatment:			8.9 kg CO₂ / kWh H₂

^a values obtained from ref. [15].

^b calculated assuming that pre-treatment occurs in a polypropylene tank (thermal conductivity 0.20 W m⁻¹ K⁻¹, cross sectional area 0.75 m², wall thickness 4.8 mm), initial water temperature and external air temperature are both 25 °C, and the carbon footprint of electricity consumption is 500 g CO₂ / kWh.¹⁷

^c calculated assuming that stirring requires 1 kW m⁻³,¹⁶ and that the carbon footprint of electricity consumption is 500 g CO₂ / kWh.¹⁷

^d this value was obtained from ref. [18].

^e this value is negative since we are removing food waste.

1c. 100% conversion (after 3 days) to H₂ and formate, formate extracted

Parameter	Amount	CO ₂ equivalent per unit	Total CO ₂ equivalent (kg CO ₂)
H ₂ obtained	33 mol (2.2 kWh)	--	--
Formate obtained	33 mol (1.53 kg)	2.51 kg CO ₂ / kg formic acid ^a	-3.84 ^b
CO ₂ obtained	--	--	--
H ₂ O utilised	40 L	0.0032 kg CO ₂ / L H ₂ O ^a	+0.013
KOH utilised	22 kg	1.95 kg CO ₂ / kg KOH ^a	+42.7
Pre-treatment	40 °C, 24 h	1.19 kg CO ₂ / total ^c	+1.19
Stirring	40 L, 3 days	0.0005 kg CO ₂ / L·h ^d	+1.44
Food waste consumed	1.0 kg	3.38 kg CO ₂ / kg food waste ^e	-3.38 ^f
TOTAL:			17.3 kg CO₂ / kWh H₂
Total without stirring & pre-treatment:			16.1 kg CO₂ / kWh H₂

^a values obtained from ref. [15].

^b this value is negative since we are producing formic acid rather than consuming it.

^c calculated assuming that pre-treatment occurs in a polypropylene tank (thermal conductivity 0.20 W m⁻¹ K⁻¹, cross sectional area 0.75 m², wall thickness 4.8 mm), initial water temperature and external air temperature are both 25 °C, and the carbon footprint of electricity consumption is 500 g CO₂ / kWh.¹⁷

^d calculated assuming that stirring requires 1 kW m⁻³,¹⁶ and that the carbon footprint of electricity generation is 500 g CO₂ / kWh.¹⁷

^e this value was obtained from ref. [18].

^f this value is negative since we are removing food waste.

Case 2: $\text{H}_2\text{N}_x\text{CN}_x\text{Ni}_2\text{P}$ in H_2O

2a. 1.9% conversion (after 3 days), formate extracted, no CO_2 capture

Parameter	Amount	CO_2 equivalent per unit	Total CO_2 equivalent (kg CO_2)
H_2 obtained	1.27 mol (0.084 kWh)	--	--
Formic acid obtained	0.08 mol (0.0037 kg)	2.51 kg CO_2 / kg formic acid ^a	-0.009 ^b
CO_2 obtained	0.59 mol (0.026 kg)	--	+0.026
H_2O utilised	40 L	0.0032 kg CO_2 / L H_2O ^a	+0.013
Pre-treatment	80 °C, 24 h	4.38 kg CO_2 / total ^c	+4.38
Stirring	40 L, 3 days	0.0005 kg CO_2 / L·h ^d	+1.44
Food waste consumed	0.02 kg	3.38 kg CO_2 / kg food waste ^e	-0.068 ^f
TOTAL:			68.8 kg CO_2 / kWh H_2
Total without stirring & pre-treatment:			-0.45 kg CO_2 / kWh H_2

^a values obtained from ref. [15].

^b this value is negative since we are producing formic acid rather than consuming it.

^c calculated assuming that pre-treatment occurs in a polypropylene tank (thermal conductivity $0.20 \text{ W m}^{-1} \text{ K}^{-1}$, cross sectional area 0.75 m^2 , wall thickness 4.8 mm), initial water temperature and external air temperature are both 25 °C, and the carbon footprint of electricity consumption is 500 g CO_2 / kWh.¹⁷

^d calculated assuming that stirring requires 1 kW m^{-3} ,¹⁶ and that the carbon footprint of electricity generation is 500 g CO_2 / kWh.¹⁷

^e this value was obtained from ref. [18].

^f this value is negative since we are removing food waste.

2b. 100% conversion to H_2 and CO_2 (after 3 days), CO_2 capture

Parameter	Amount	CO_2 equivalent per unit	Total CO_2 equivalent (kg CO_2)
H_2 obtained	67 mol (4.4 kWh)	--	--
Formic acid obtained	--	--	--
CO_2 obtained	--	--	--
H_2O utilised	40 L	0.0032 kg CO_2 / L H_2O ^a	+0.013
Pre-treatment	80 °C, 24 h	4.38 kg CO_2 / total ^b	+4.38
Stirring	40 L, 3 days	0.0005 kg CO_2 / L·h ^c	+1.44
Food waste consumed	1.0 kg	3.38 kg CO_2 / kg food waste ^d	-3.38 ^e
TOTAL:			0.55 kg CO_2 / kWh H_2
Total without stirring & pre-treatment:			-0.76 kg CO_2 / kWh H_2

^a values obtained from ref. [15].

^b calculated assuming that pre-treatment occurs in a polypropylene tank (thermal conductivity $0.20 \text{ W m}^{-1} \text{ K}^{-1}$, cross sectional area 0.75 m^2 , wall thickness 4.8 mm), initial water temperature and external air temperature are both 25 °C, and the carbon footprint of electricity consumption is 500 g CO_2 / kWh.¹⁷

^c calculated assuming that stirring requires 1 kW m^{-3} ,¹⁶ and that the carbon footprint of electricity generation is 500 g CO_2 / kWh.¹⁷

^d this value was obtained from ref. [18].

^e this value is negative since we are removing food waste.

2c. 100% conversion to H₂ and formate (after 3 days), formate extracted

Parameter	Amount	CO ₂ equivalent per unit	Total CO ₂ equivalent (kg CO ₂)
H ₂ obtained	33 mol (2.2 kWh)	--	--
Formic acid obtained	33 mol (1.53 kg)	2.51 kg CO ₂ / kg formic acid ^a	-3.84 ^b
CO ₂ obtained	--	--	--
H ₂ O utilised	40 L	0.0032 kg CO ₂ / L H ₂ O ^a	+0.013
Pre-treatment	80 °C, 24 h	4.38 kg CO ₂ / total ^c	+4.38
Stirring	40 L, 3 days	0.0005 kg CO ₂ / L·h ^d	+1.44
Food waste consumed	1.0 kg	3.38 kg CO ₂ / kg food waste ^e	-3.38 ^f
TOTAL:			-0.63 kg CO₂ / kWh H₂
Total without stirring & pre-treatment:			-3.2 kg CO₂ / kWh H₂

^a values obtained from ref. [15].

^b this value is negative since we are producing formic acid rather than consuming it.

^c calculated assuming that pre-treatment occurs in a polypropylene tank (thermal conductivity 0.20 W m⁻¹ K⁻¹, cross sectional area 0.75 m², wall thickness 4.8 mm), initial water temperature and external air temperature are both 25 °C, and the carbon footprint of electricity consumption is 500 g CO₂ / kWh.¹⁷

^d calculated assuming that stirring requires 1 kW m⁻³,¹⁶ and that the carbon footprint of electricity generation is 500 g CO₂ / kWh.¹⁷

^e this value was obtained from ref. [18].

^f this value is negative since we are removing food waste.

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