Electronic Supporting Information

Protein Aggregation Nucleated by Functionalized Dendritic Polyglycerols

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Mass Determination by SEC-HPLC

Glycopolymer products were evaluated by gel filtration chromatography using Phenomenex GFC 4000 guard cartridge system followed by Waters Ultrahydrogel 500 and 250 columns and monitored at 235 nm with a Shimadzu SPD-M20A photodiode array. Back-pressure remained constant and smooth (461-488 psi) throughout the calibration and analysis; deviation from this metric was used to diagnose the need for guard cartridge replacement. Eluent was prepared from a stock 250 mM KBr aqueous solution (HPLC grade water, chromatography grade KBr; Sigma Aldrich). It was diluted to 100 mM, and filtered three times (Millipore, Nylon, HN, 0.45 μ m). Solutions for sample injections (2.5 mg/mL, 100 μ L) were prepared in eluent and allowed to equilibrate overnight. Solution was run through a syringe filter (0.45 μ m, Nylon) prior to injection. Calibration samples were run in triplicate, but due to extremely low UV-VIS detection, stock dPG were prepared at 10 mg/mL and only injected once.

Table S.1: Description of dPG products $11 - 17$. Here, n corresponds to the number of
lactose terminal endgroups and y corresponds to the number of PEG terminal endgroups.
Endgroup values are based on final product NMR data. Percent functionalization was based
on the propargyl functionalized intermediate $8 - 10$ NMR spectral data. Mass characteristics
were determined by SEC-HPLC. Polymer radii were determined by DLS, in PBS at 20 °C.

Label	Scaffold	Functionalization	M_{W}	M_N	PDI	$\Delta FWHM$
		(%func. $/n/y)$	(kDa)	(kDa)		(%)
11	2.5 kDa dPG	48% / 10 / 0	14.7	7.2	2.0	18.2
12	5 kDa dPG	48% / 21 / 0	16.9	8.5	2.0	-15.6
13	10 kDa dPG	$44\% \ / \ 33 \ / \ 0$	35.7	17.3	2.1	2.3
14	10 kDa dPG	44% / 27 / 6	46.8	20.6	2.3	-1.8
15	10 kDa dPG	$44\% \ / \ 20 \ / \ 13$	62.0	25.7	2.4	0.0
16	10 kDa dPG	$44\% \ / \ 4 \ / \ 29$	33.5	13.3	2.5	18.6
17	10 kDa dPG	44% / 1 / 32	36.7	13.7	2.7	15.6

The calibration standards used were lactose functionalized PAMAM dendrimers, which were previously characterized by MALDI-TOF MS (Table S.2).

Table S.2: Lactose functionalized PAMAM dendrimers characterized by MALDI-TOF. S	Stock
dPG purchased from Nanopartica GmbH and characterized by Haag research group (GPC-
HPLC.	

Compound	M_{p}
Lactose func. G2 PAMAM	$6985 \mathrm{amu}$
Lactose func. G4 PAMAM	$30341~\mathrm{amu}$
Lactose func. G6 PAMAM	$90317~\mathrm{amu}$
Alcohol terminal dPG	8271 amu



Figure S.1: Linear calibration of the SEC-HPLC with lactose functionalized PAMAM dendrimers (blue, Equation S.1) and a translational shift to accommodate observed stock dPG data (red, Equation S.2). This calibration was applied to chromatograms for lactose functionalized dPG.

For the calibration, m/z at maximum intensity (M_p) was compared to characteristic retention times based on maximum mAU (254 nm). A linear trend-line was applied to a plot of log (M_p) vs. retention time to obtain;

$$Y = -0.5157X + 13.524 \tag{S.1}$$

as a calibration curve. A translational shift was applied to the calibration curve so that it passed through the data point obtained from the stock 10 kDa dPG chromatogram (235 nm; $M_p = 8271$ Da, 16.864 min), without altering the slope;

$$Y = -0.5157X + 12.614 \tag{S.2}$$

Chromatograph data (Intensity (mAU) vs. time) was truncated to best represent the characteristic polymer peak, excluding disruptions caused by sample/eluent salt concentration differences and small molecule impurities (Mw <250 amu). This is accomplished by selecting the local minima in the trough on the tail end of the major peak and then the equivalent intensity on the front of the peak. A mass profile was generated from the truncated curve, based on calibration information (Equation S.2), and then used

to calculate important molar mass distributions (MMD; M_w , M_n , M_p) and the polydispersity index (PDI).

$$M_{\rm w} = \left(\frac{\Sigma M_{\rm i}^2 N_{\rm i}}{\Sigma M_{\rm i} N_{\rm i}}\right) \tag{S.3}$$

$$M_{\rm n} = \left(\frac{\Sigma M_{\rm i} N_{\rm i}}{\Sigma N_{\rm i}}\right) \tag{S.4}$$

$$PDI = \left(\frac{M_{\rm w}}{M_{\rm n}}\right) \tag{S.5}$$

To evaluate the increase in polydispersity of the compound introduced by functionalization, the full width at half max was taken for the stock dPG and compared to final polymers. Stock polymers were not dialyzed prior to evaluation, potentially contributing to inflated FWHM values. Lactose functionalized dPG demonstrates a decrease in FWHM after functionalization, suggesting a significant contribution of species removed by dialysis.



Figure S.2: SEC chromatogram and mass profile for product 11.



Figure S.3: SEC chromatogram and mass profile for product 12.



Figure S.4: SEC chromatogram and mass profile for product 13.



Figure S.5: SEC chromatogram and mass profile for product 14.



Figure S.6: SEC chromatogram and mass profile for product 15.



Figure S.7: SEC chromatogram and mass profile for product 16.



Figure S.8: SEC chromatogram and mass profile for product 17.



Figure S.9: $^1\mathrm{H}$ NMR of peracetylated lactose.





OAc



Figure S.11: ¹H NMR of product **2**.



Figure S.12: ¹H NMR of 2-(2-azidoethoxy)ethanol **3**.

HO N3



Figure S.13: 13 C NMR of product 2-(2-azidoethoxy)ethanol **3**.



Figure S.14: ¹H NMR of product **4**.



Figure S.15: $^{13}\mathrm{C}$ NMR of product 4.



Figure S.16: ¹H NMR of product **5**.



Figure S.17: 1 H NMR of product **6.**



Figure S.18: 1 H NMR of product 7.



Figure S.19: ¹H NMR of product 8.



Figure S.20: 13 C NMR of product 8.



Figure S.21: ¹H NMR of product **9.**



Figure S.22: 13 C NMR of product **9**.



Figure S.23: ¹H NMR of product 10.



Figure S.24: 13 C NMR of product **10.**



Figure S.25: ¹H NMR of product **11.**



Figure S.26: 13 C NMR of product **11.**



Figure S.27: ¹H NMR of product 12.



Figure S.28: 13 C NMR of product **12.**



Figure S.29: 1 H NMR of product **13.**



Figure S.30: 13 C NMR of product **13.**



Figure S.31: 1 H NMR of product **14a.**







Figure S.33: 1 H NMR of product **15a**.



Figure S.34: $^{13}\mathrm{C}$ NMR of product $\mathbf{15a.}$



Figure S.35: 1 H NMR of product **16a.**



Figure S.36: 13 C NMR of product **16a.**



Figure S.37: $^1\mathrm{H}$ NMR of product $\mathbf{17a.}$



Figure S.38: 13 C NMR of product **17a.**



Figure S.39: ¹H NMR of product **14.**





Figure S.40: 13 C NMR of product 14.



Figure S.41: ¹H NMR of product **15.**



Figure S.42: 13 C NMR of product 15.

НО



Figure S.43: ¹H NMR of product **16.**



Figure S.44: 13 C NMR of product **16.**



Figure S.45: ¹H NMR of product **17**.



Figure S.46: 13 C NMR of product 17.



Fig. S47 DLS measurements indicating the long term stability of galectin-3 and CRD.