

## **Supplemental Information**

# **Ionic Liquid Solvent Properties as Predictors of Lignocellulose Pretreatment Efficacy**

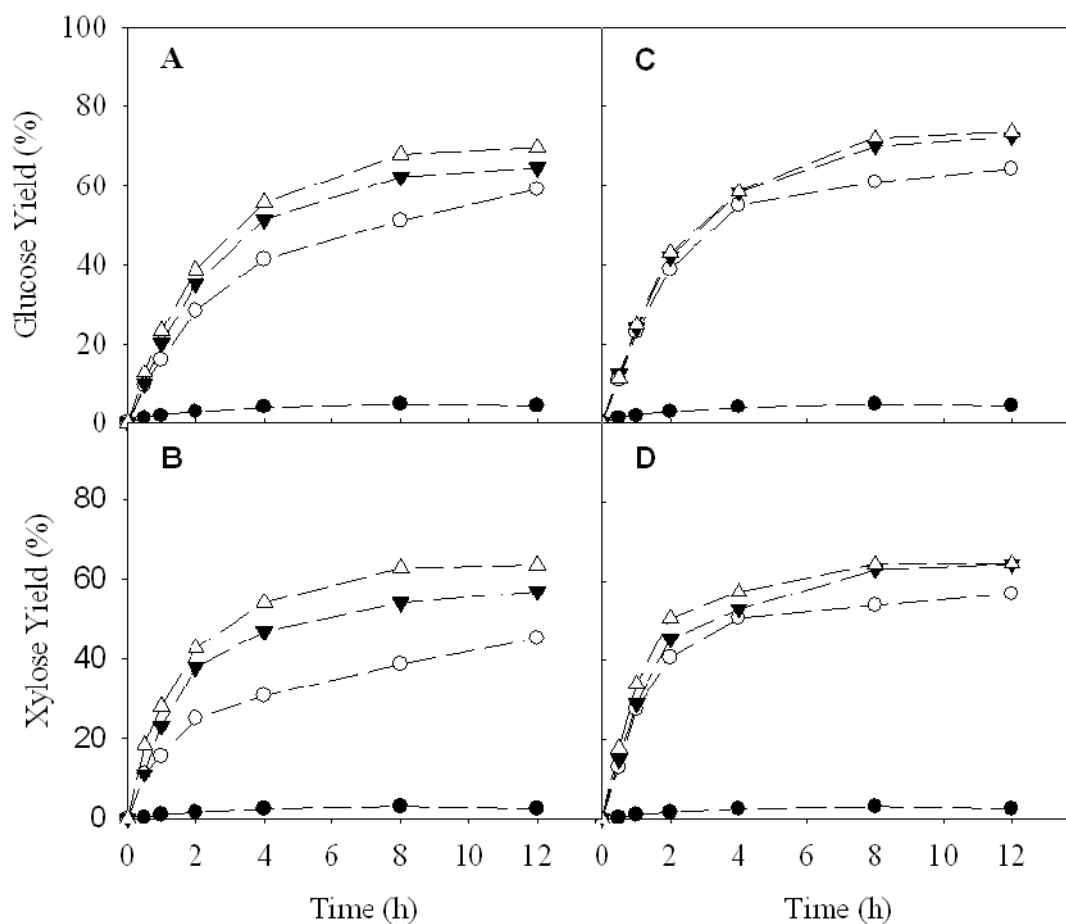
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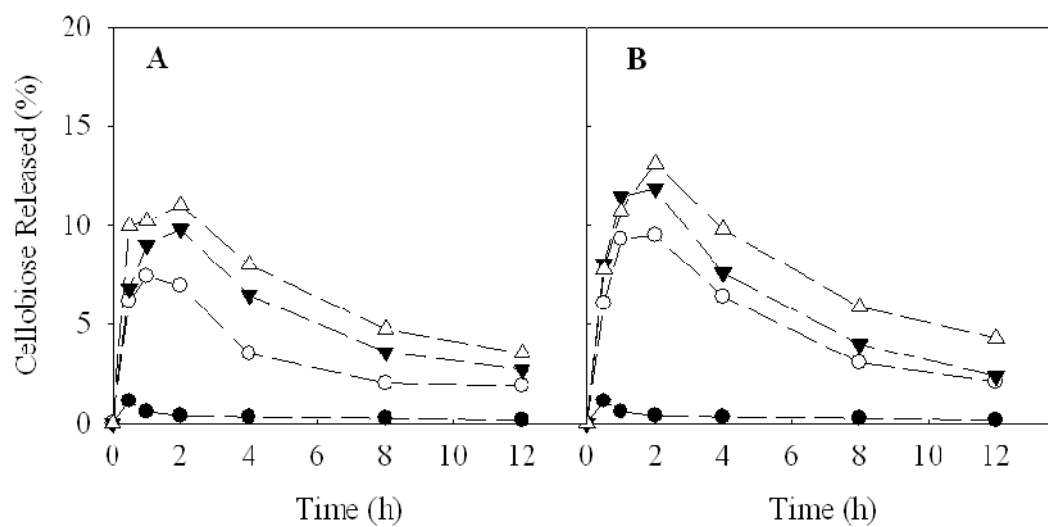
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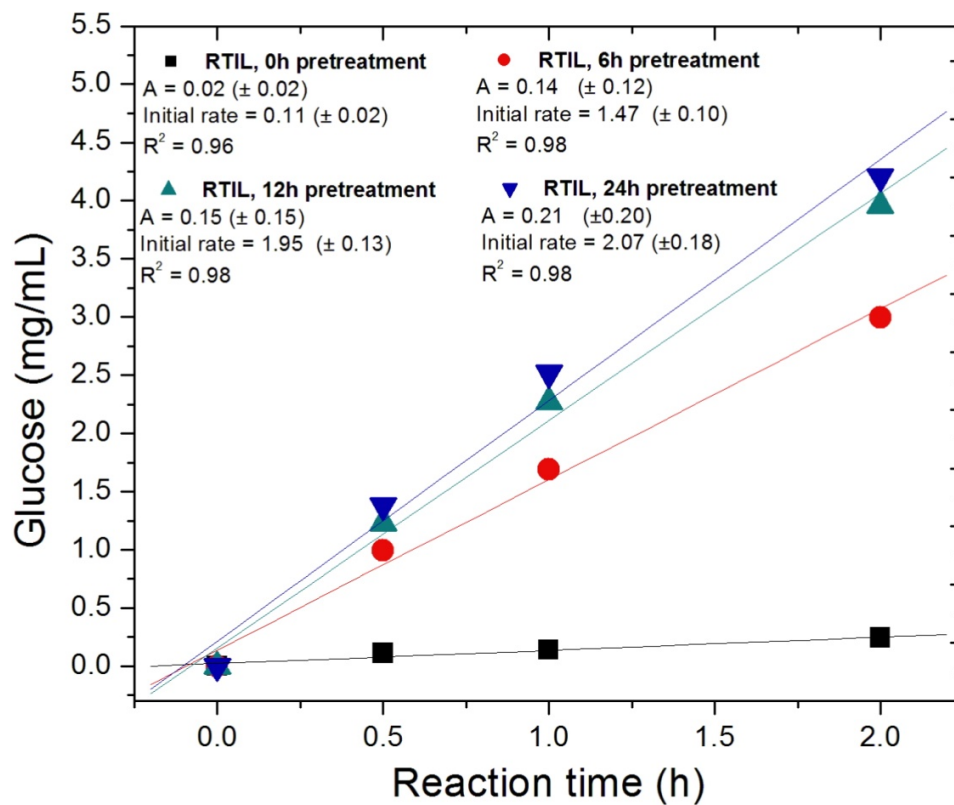
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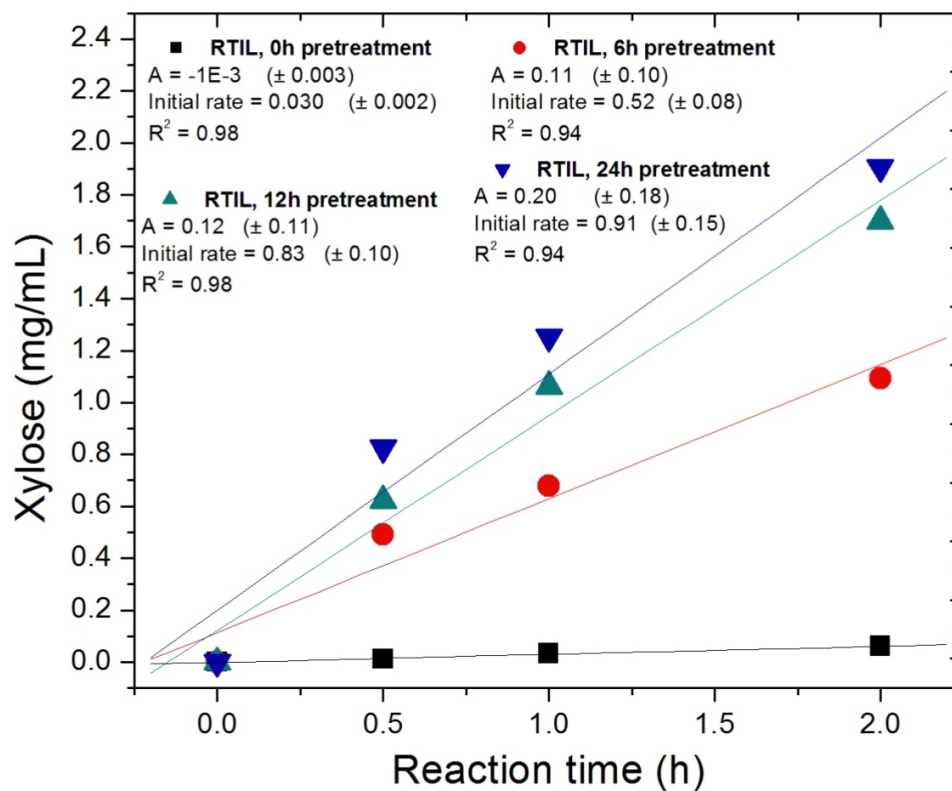
**Figure S1.** Enzymatic timecourse of glucose release from maple wood flour treated in [Emim] [OAc] (A) and [Bmim] [OAc] (C), and of xylose release from maple wood flour treated [Emim] [OAc] (B) and [Bmim] [OAc] (D). Pretreatment times were 6 h (o), 12 h (▼), and 24 h (Δ). Enzymatic timecourse of untreated maple wood flour is depicted by (●).



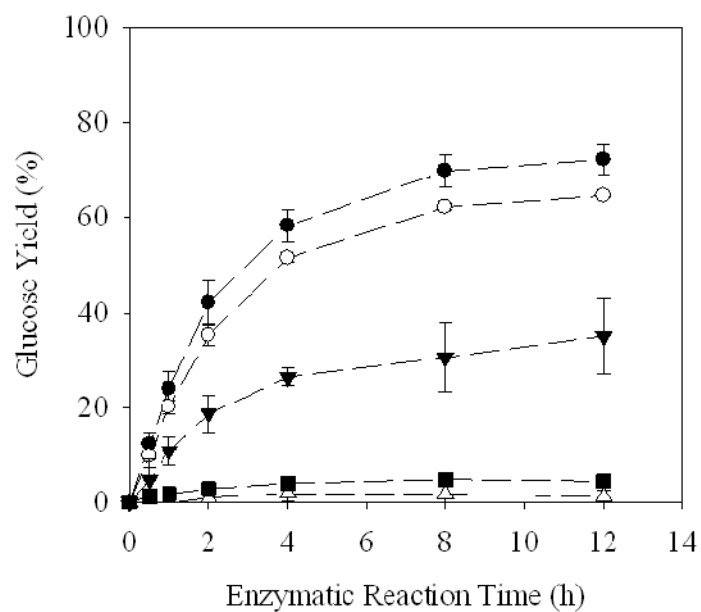
**Figure S2.** Enzymatic timecourse of cellobiose release from maple wood flour treated in [Emim] [OAc] (A) and [Bmim] [OAc] (B). Pretreatment times were 6 h (○), 12 h (▼), and 24 h (△). Enzymatic timecourse of untreated maple wood flour is depicted by (●).



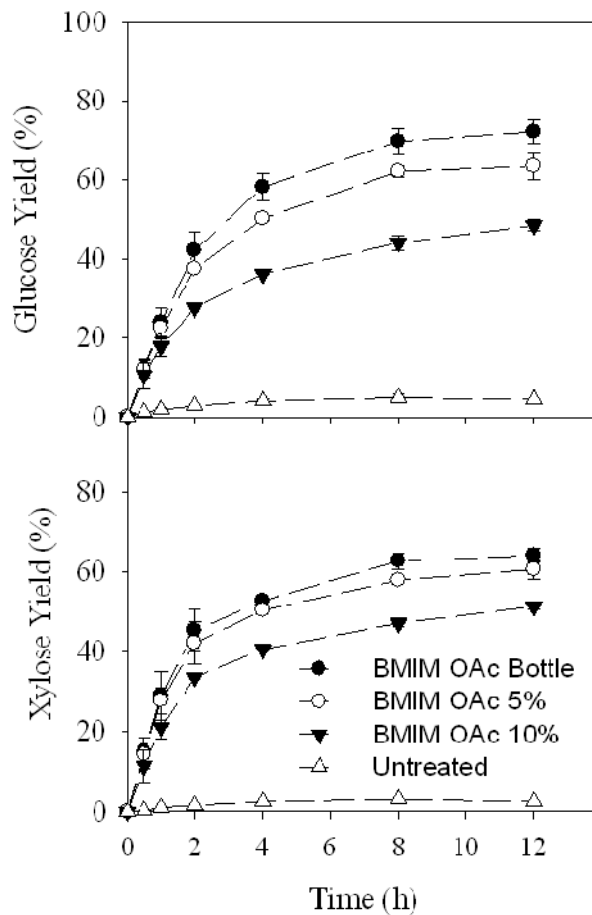
**Figure S3.** Initial rate calculation of enzymatic glucose release from maple wood flour pretreated in [Emim] [OAc].



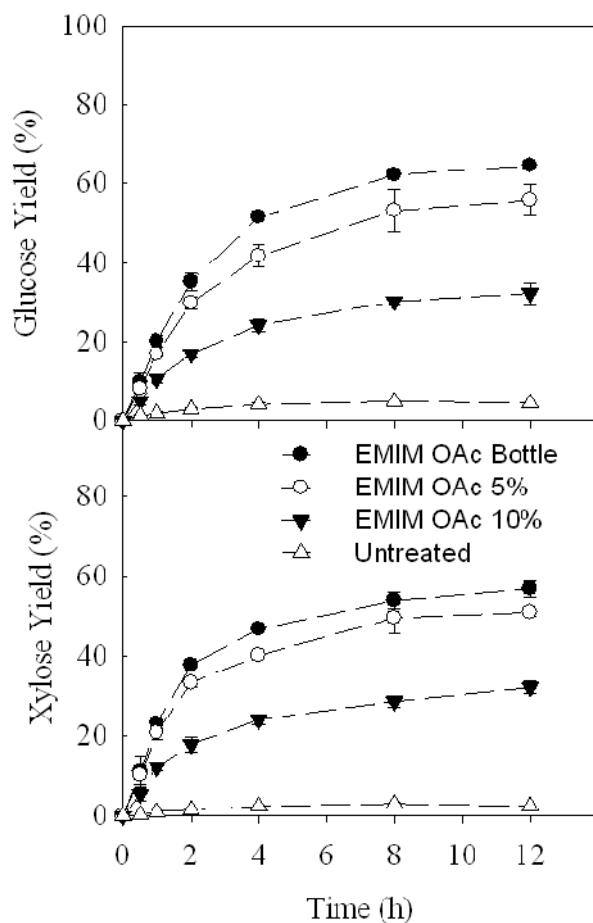
**Figure S4.** Initial rate calculation of enzymatic xylose release from maple wood flour pretreated in [Emim] [OAc].



**Figure S5.** Enzymatic timecourse of glucose release from maple wood flour following 12 h pretreatment at 90°C in [Bmim] [OAc] (●), [Emim] [OAc] (○), [Bmim] [MeSO<sub>4</sub>] (■), and of untreated MCC (▼), and untreated maple wood flour (Δ).

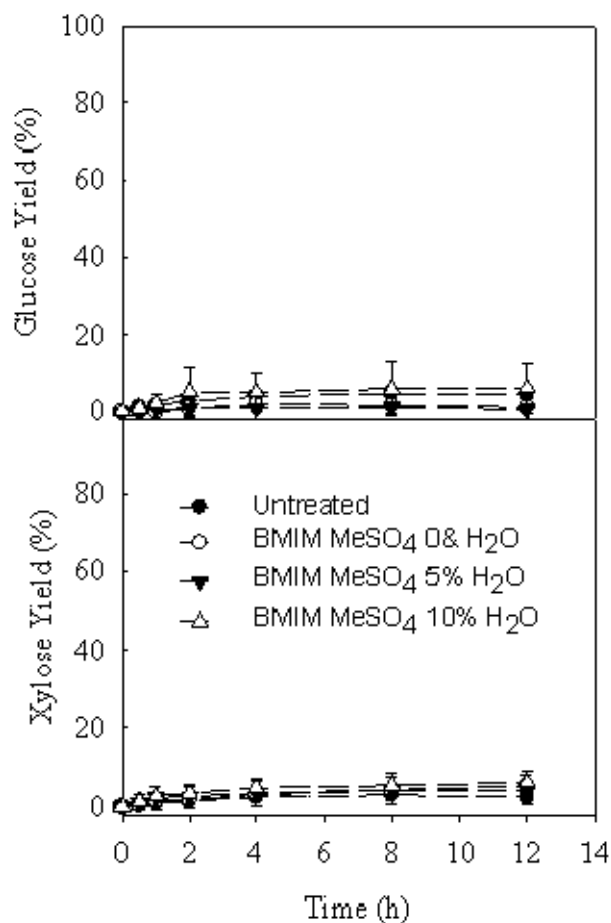


**Figure S6.** Enzymatic timecourse of glucose (Top) and xylose (Bottom) release from maple wood flour treated in [Bmim] [OAc]. RTIL was blended with 10% (w/w) H<sub>2</sub>O (▼), 5% (w/w) H<sub>2</sub>O (○), or 0% (w/w) H<sub>2</sub>O (●). Enzymatic timecourse of untreated maple wood flour is depicted by (△).

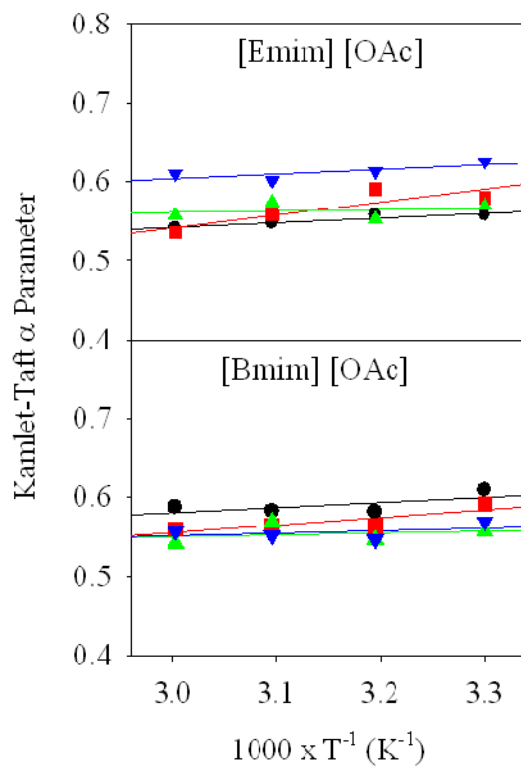


**Figure S7.** Enzymatic timecourse of glucose (Top) and xylose (Bottom) release from maple wood flour treated in [Emim] [OAc]. RTIL was blended with 10% (w/w) H<sub>2</sub>O (▼), 5% (w/w) H<sub>2</sub>O (○), or 0% (w/w) H<sub>2</sub>O (●). Enzymatic timecourse of untreated maple wood flour is depicted by (Δ).

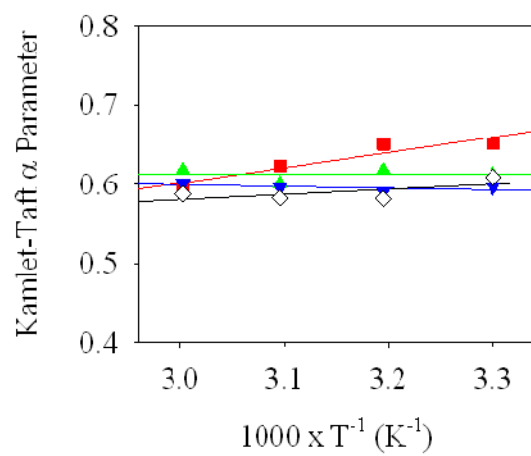




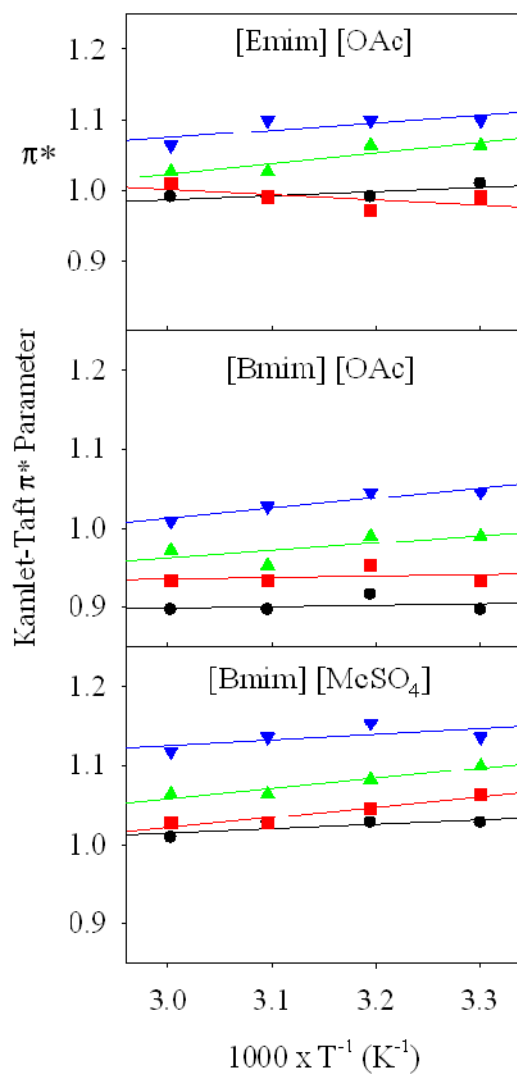
**Figure S8.** Enzymatic timecourse of glucose (Top) and xylose (Bottom) release from maple wood flour treated in [Bmim] [MeSO<sub>4</sub>]. RTIL was blended with 10% (w/w) H<sub>2</sub>O ( $\Delta$ ), 5% (w/w) H<sub>2</sub>O ( $\blacktriangledown$ ), or 0% (w/w) H<sub>2</sub>O (o). Enzymatic timecourse of untreated maple wood flour is depicted by ( $\bullet$ ).



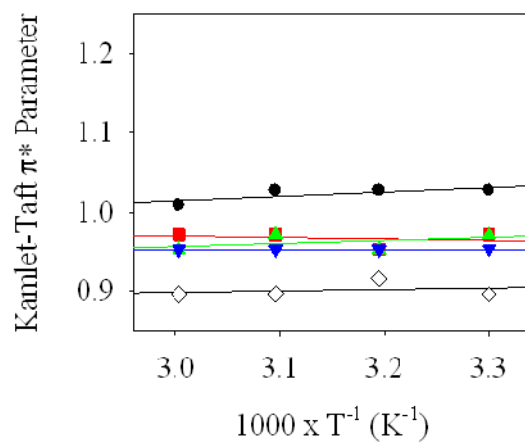
**Figure S9.** Temperature dependence of Kamlet-Taft  $\alpha$  parameter for [Emim] [OAc], and [Bmim] [OAc] with 0% (●), 5% (■), 10% (▲), and 20% (w/w) (▼) added water.



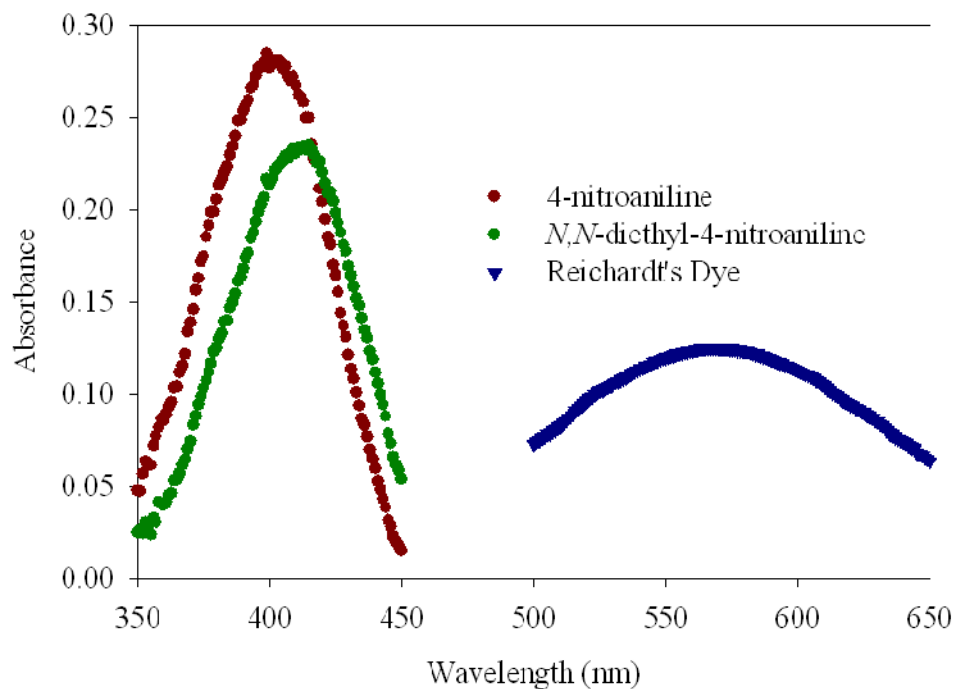
**Figure S10.** Temperature dependence of the Kamlet-Taft  $\alpha$  parameter for a [Bmim] [OAc] / [Bmim] [MeSO<sub>4</sub>] binary solution; wt% [Bmim] [OAc] – 25% (■), 50% (▲), 75% (▼), 100% (w/w) (◇).



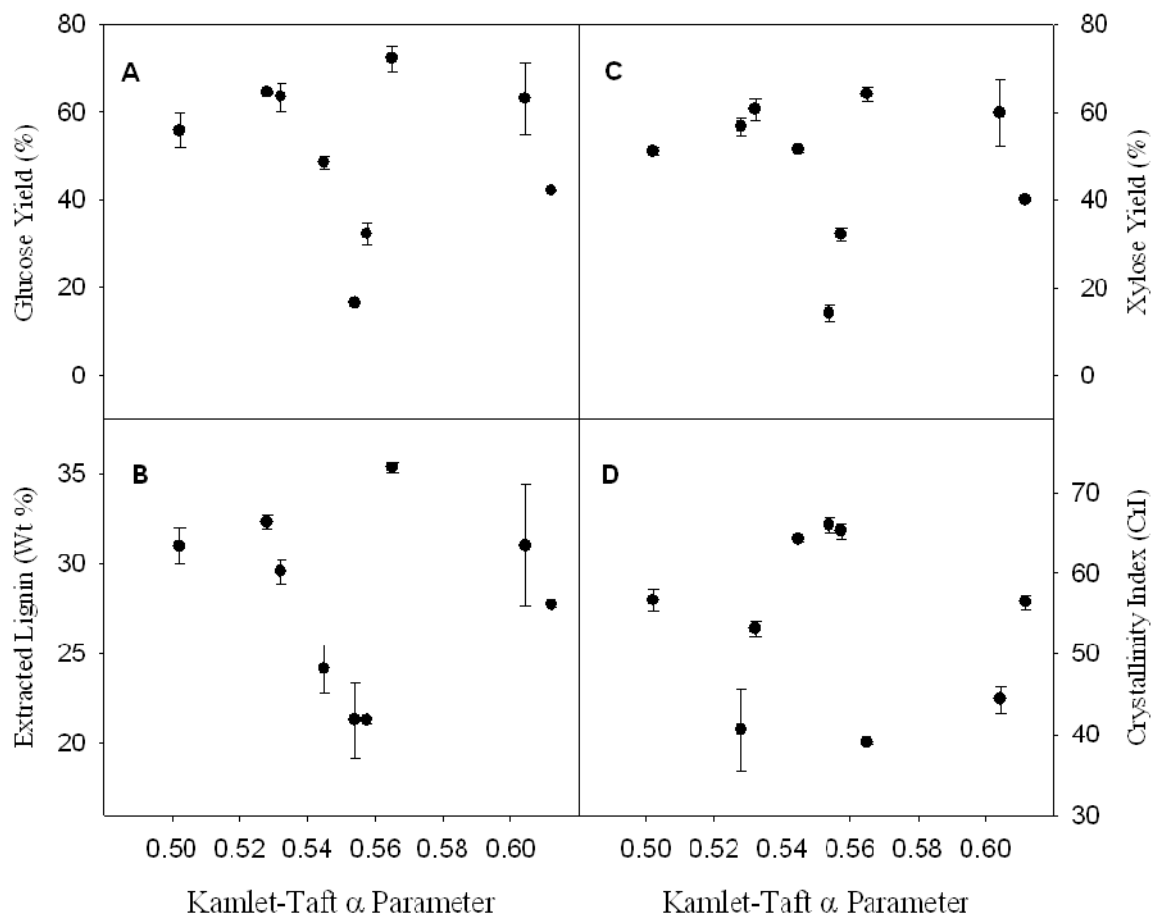
**Figure S11.** Temperature dependence of the Kamlet-Taft  $\pi^*$  parameter for [Emim] [OAc], [Bmim] [OAc], and [Bmim] [MeSO<sub>4</sub>] with 0% (●), 5% (■), 10% (▲), and 20% (w/w) (▼) added water.



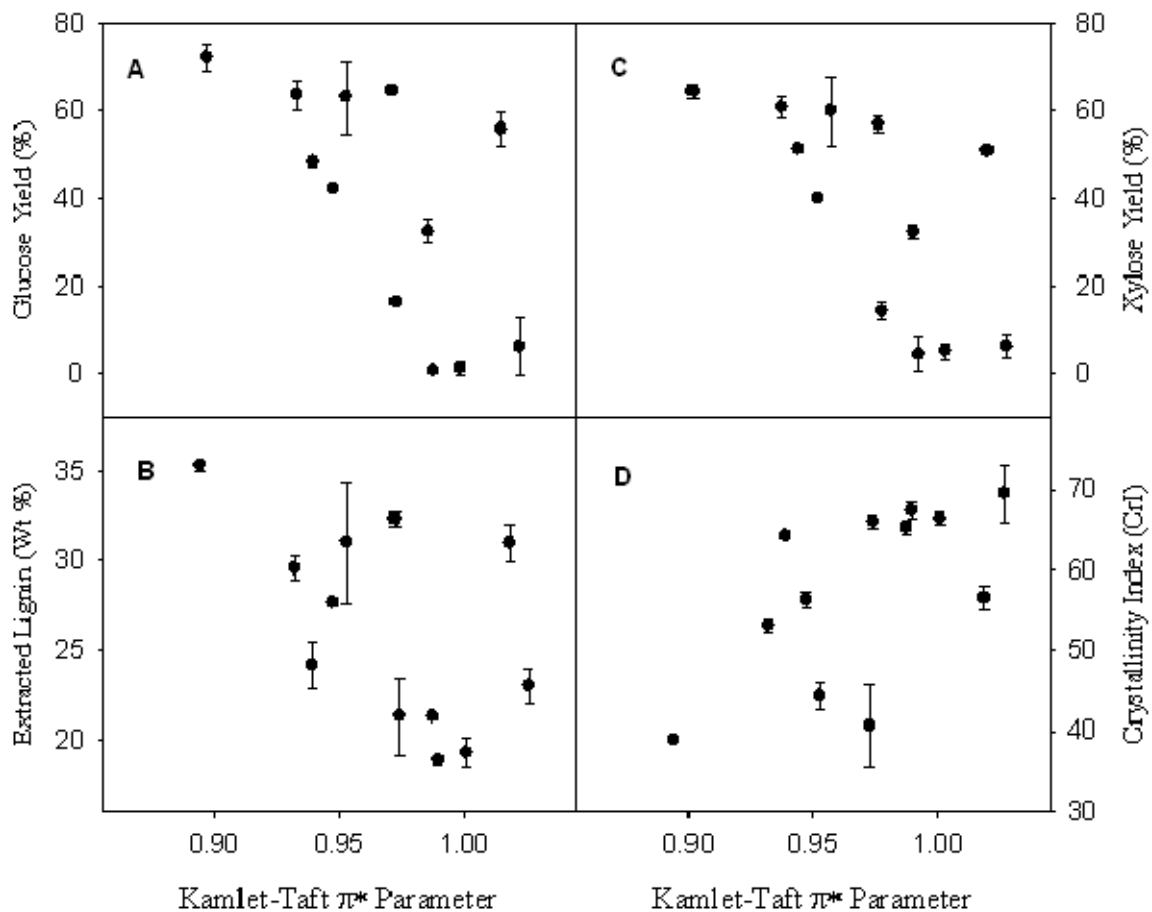
**Figure S12.** Temperature dependence of the Kamlet-Taft  $\pi^*$  parameter for a [Bmim] [OAc] / [Bmim] [MeSO<sub>4</sub>] binary solution; wt% [Bmim] [OAc] – 0% (●), 25% (■), 50% (▲), 75% (▼), 100% (w/w) (◇).



**Figure S13.** UV Spectra of 50% (w/w) [Bmim][OAc] / [Bmim][MeSO<sub>4</sub>] binary solution containing either 4-nitroaniline, *N,N*-diethyl-4-nitroaniline, or Reichardt's Dye.



**Figure S14.** Correlation of  $\alpha$  parameter extrapolated to 90°C with glucose yield (A), extracted lignin (B), xylose yield (C) and CrI (D) for the series of RTILs studied.



**Figure S15.** Correlation of  $\pi^*$  parameter extrapolated to 90°C with glucose yield (A), extracted lignin (B), xylose yield (C) and CrI (D) for the series of RTILs studied.