

Supporting Information

Fuel intermediates, agricultural nutrients and pure water from *Kappaphycus alvarezii* seaweed

Dibyendu Mondal, Mukesh Sharma, Pratyush Maiti, Kamalesh Prasad, Ramavatar Meena, Arup K. Siddhanta, Pragnya Bhatt, Sushma Ijardar, V. P. Mohandas, Arup Ghosh, K. Eswaran, Bharti G. Shah and Pushpito K. Ghosh*

Content list

S.No	Content	Page No.
1	FT-IR spectra of pristine κ -carrageenan extracted with seawater	2
2	GC-MS data for the experiment conducted with 0.3N H ₂ SO ₄ .	3
3	GC of ethyl acetate fraction obtained after 6 cycle's reaction of 10 g κ -carrageenan with 200 mL 0.3 N H ₂ SO ₄ at 105 °C under autoclave condition. (b) Mass spectra of levulinic acid.	4
4	HPLC chromatogram of standard HMF sample.	5
5	HPLC chromatogram of HMF synthesized from κ -carrageenan, after extraction into ethyl acetate followed by removal of solvent and redissolution in HPLC grade water.	5
6	HPLC chromatogram of residual HMF remained in the aqueous phase for 1 st cycle (a) and (b) for 2 nd cycle.	6
7	HPLC chromatogram of aqueous phase containing galactose obtained after HMF extraction with ethyl acetate.	7
8	Powder XRD of K ₂ SO ₄ fraction obtained after progressive evaporation of aqueous stream after HMF separation and seaweed sap. Search match analysis was performed with high score plus software using ICDD-JCPDF data base.	7
9	Schematic representation of bipolar electro dialysis process for the generation of HCl and KOH from KCl rich seaweed juice.	8
10	HPLC chromatogram of levulinic acid and formic acid.	8
11	Table for composition of different salts obtained during the course of progressive forced evaporation of spent aqueous stream containing seaweed juice for K ₂ SO ₄ recovery.	9
12	References	9

1. FT-IR spectra of pristine κ -carrageenan extracted with seawater

The FT-IR spectrum of pristine κ -carrageenan is given in the following figure (Figure S1). The bands at 848 cm^{-1} and 928 cm^{-1} are due to 4-sulphated group and 3,6-anhydrogalactose, respectively.¹

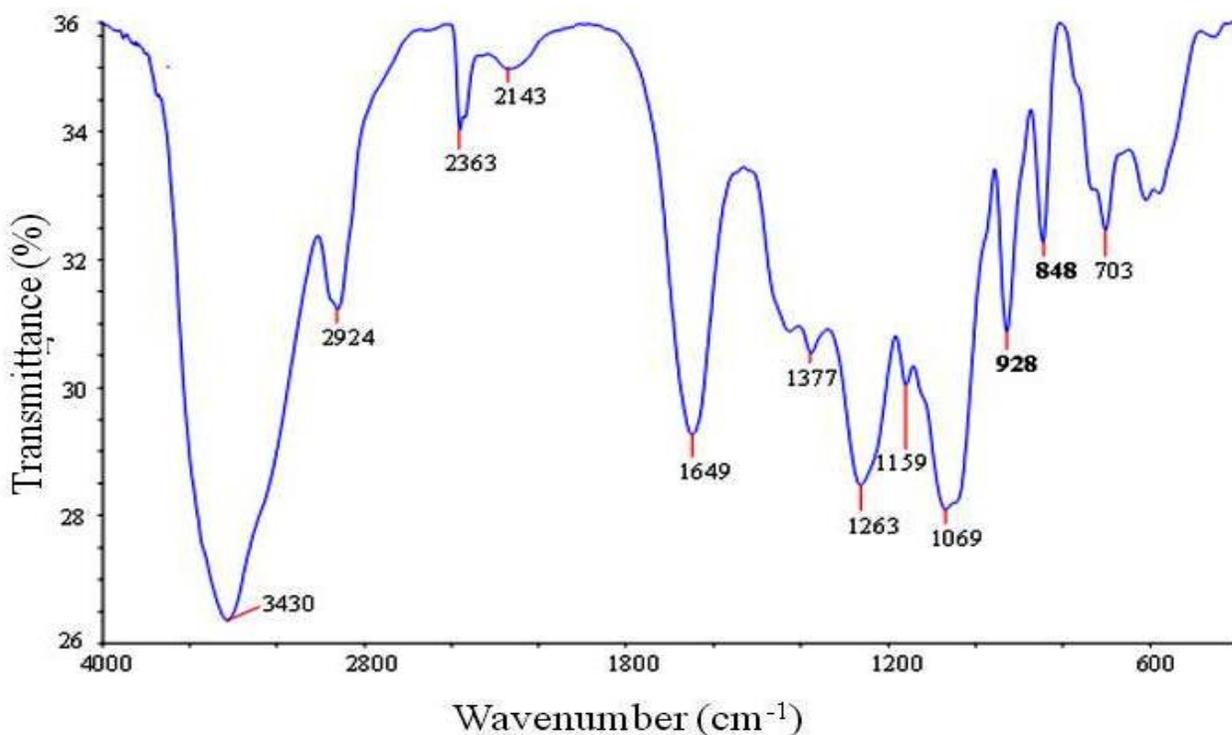


Figure S1: FT-IR spectrum of pristine κ -carrageenan isolated from granules of *K. alvarezii* through extraction with seawater followed by precipitation with IPA.

2. Hydrolysis of κ -carrageenan with different concentrations of sulphuric acid

1 gm of pristine κ -carrageenan was taken in a conical flask containing 20 ml of 0.1 N H_2SO_4 and the mixture was autoclaved at $105\text{ }^\circ\text{C}$ for 1 h. The product mixture was shaken thoroughly with equal volume of ethyl acetate and the organic was then subjected to GC-MS. The GC-MS spectra did not show the presence of HMF in the ethyl acetate fraction obtained from the above reaction. Then the acid strength was gradually increased to 0.9 N keeping all other reaction parameter unaltered. The highest yield of HMF (291 mg, 49 % carbon utilisation on κ -carrageenan basis) was obtained with 0.3 N H_2SO_4 .

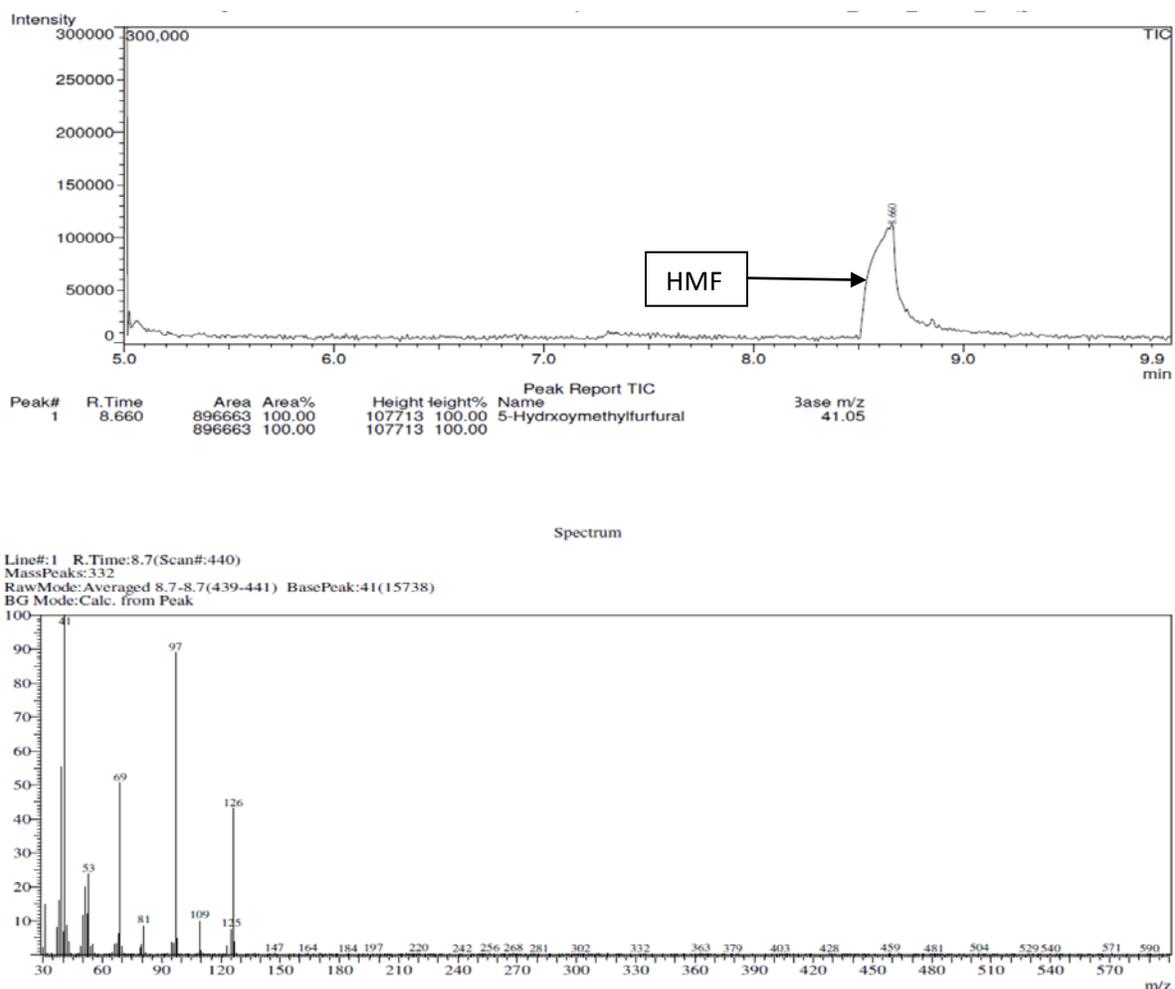


Figure S2: GC-MS data for the experiment conducted with 0.3N H₂SO₄.

2.1 Recycling of the acidic aqueous layer

10 g of the pristine κ -carrageenan was reacted under optimized condition with 0.3 N H₂SO₄ in 200ml water at 105°C under autoclaving for 1 h. The aqueous layer was extracted with ethyl acetate (1:1) and the layer was saved. Further, in the above acidic aqueous layer, 10 g κ -carrageenan was added and hydrolysed under same conditions described above followed by extraction with ethyl acetate. The cycle was repeated for 6 times. After 6 cycles the ethyl acetate fractions were analysed individually. Shown below is the GC-MS of the 6th cycle wherein HMF was found to degrade to levulinic acid.

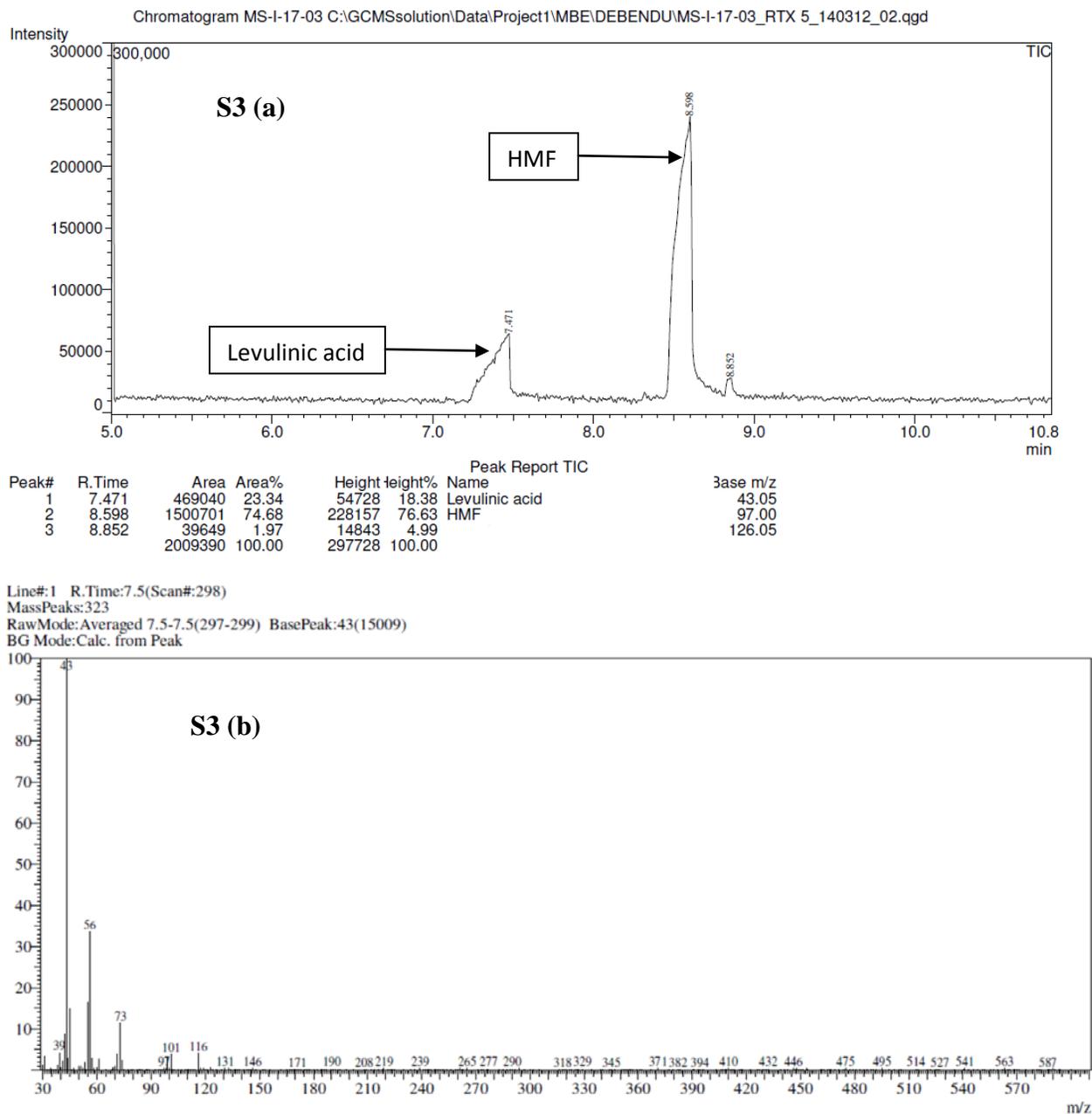
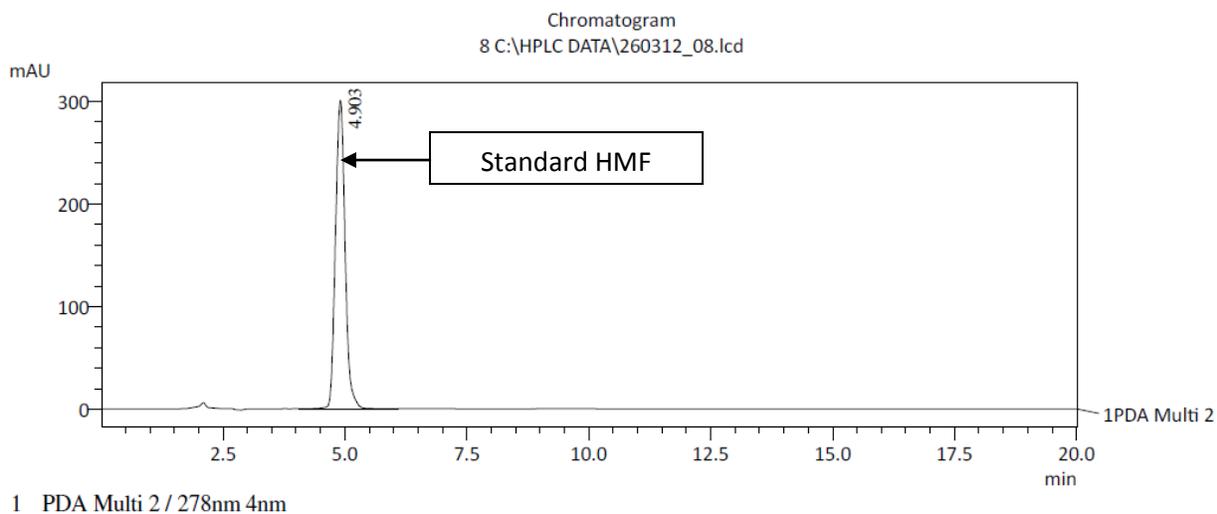


Figure S3: (a) GC of ethyl acetate fraction obtained after 6 cycle's reaction of 10 g κ -carrageenan with 200 mL 0.3 N H_2SO_4 at 105 °C under autoclave condition. (b) Mass spectra of levulinic acid.



Result

PeakTable

Ch2 278nm 4nm

Peak#	Ret. Time	Area	Area %
1	4.903	4139266	100.000
Total		4139266	100.000

Figure S4: HPLC chromatogram of standard HMF sample.

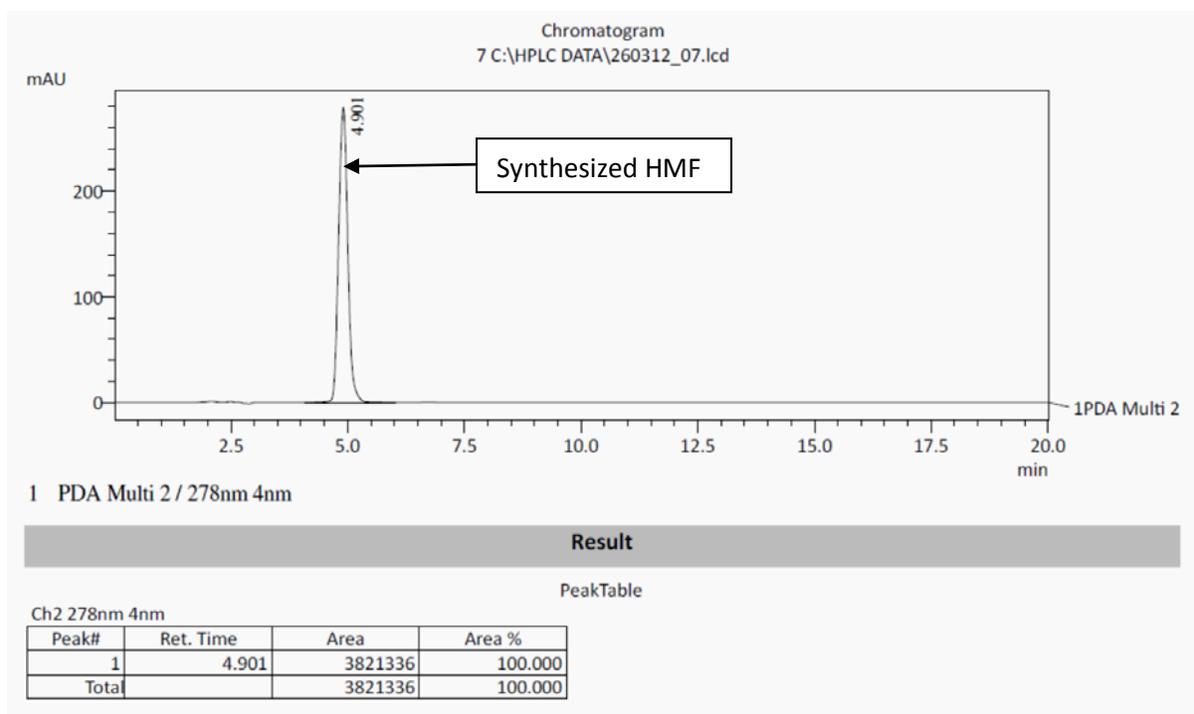


Figure S5: HPLC chromatogram of HMF synthesized from κ -carrageenan, after extraction into ethyl acetate followed by removal of solvent and redissolution in HPLC grade water.

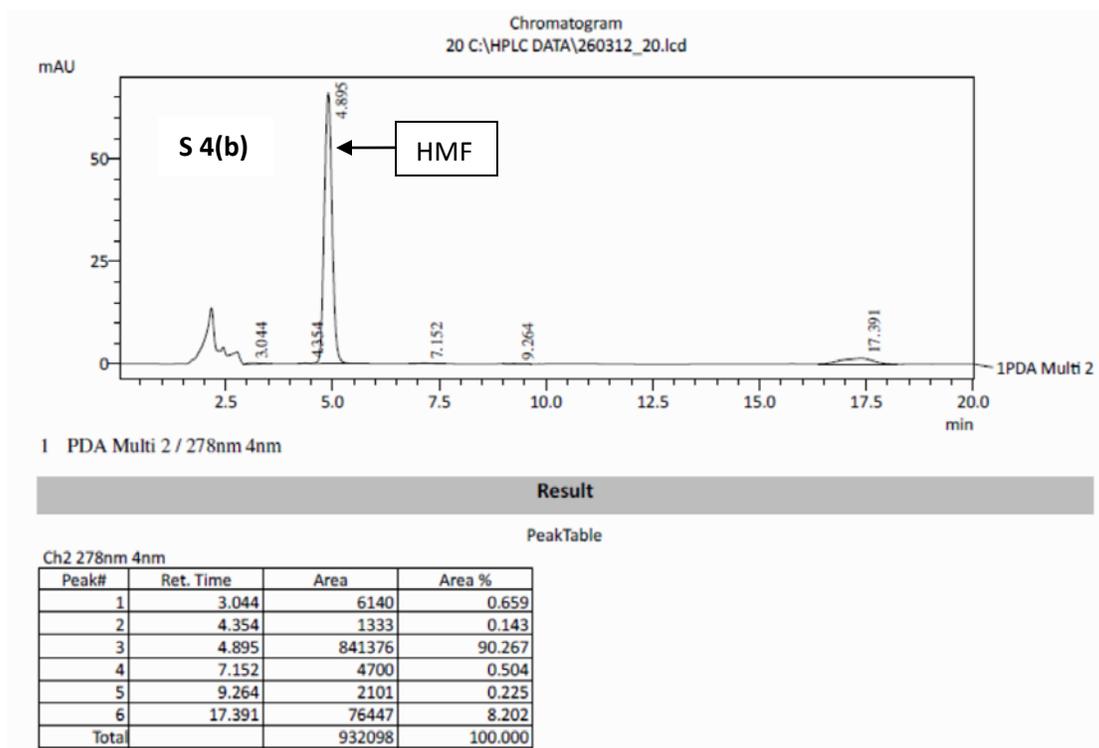
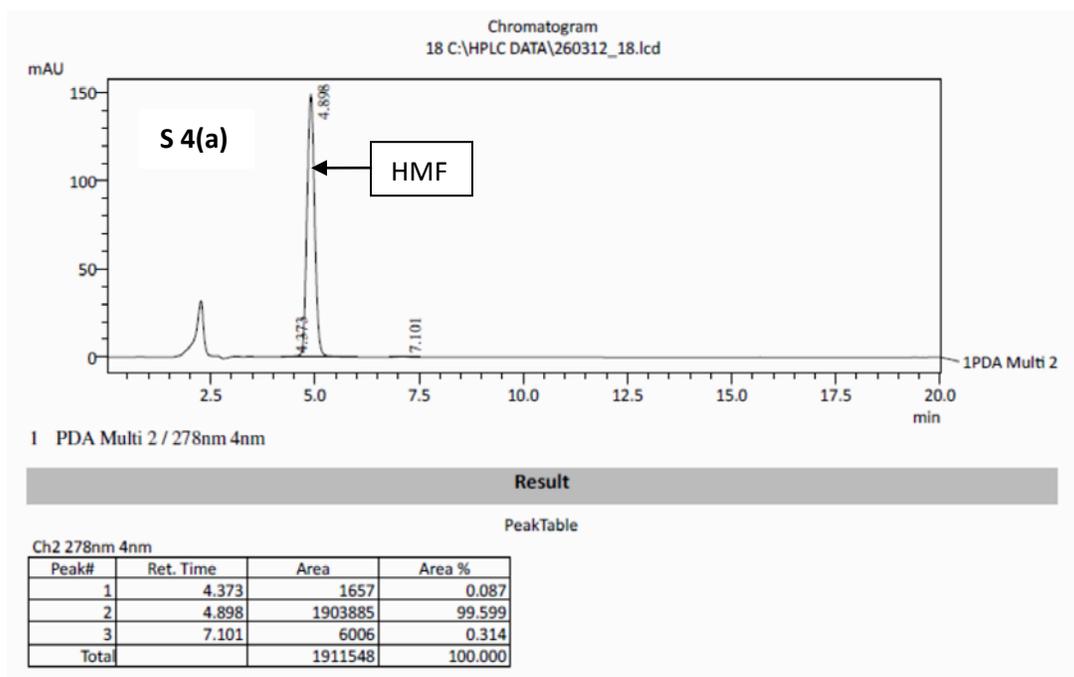


Figure S6: HPLC chromatogram of residual HMF remained in the aqueous phase for 1st cycle (a) and (b) for 2nd cycle.

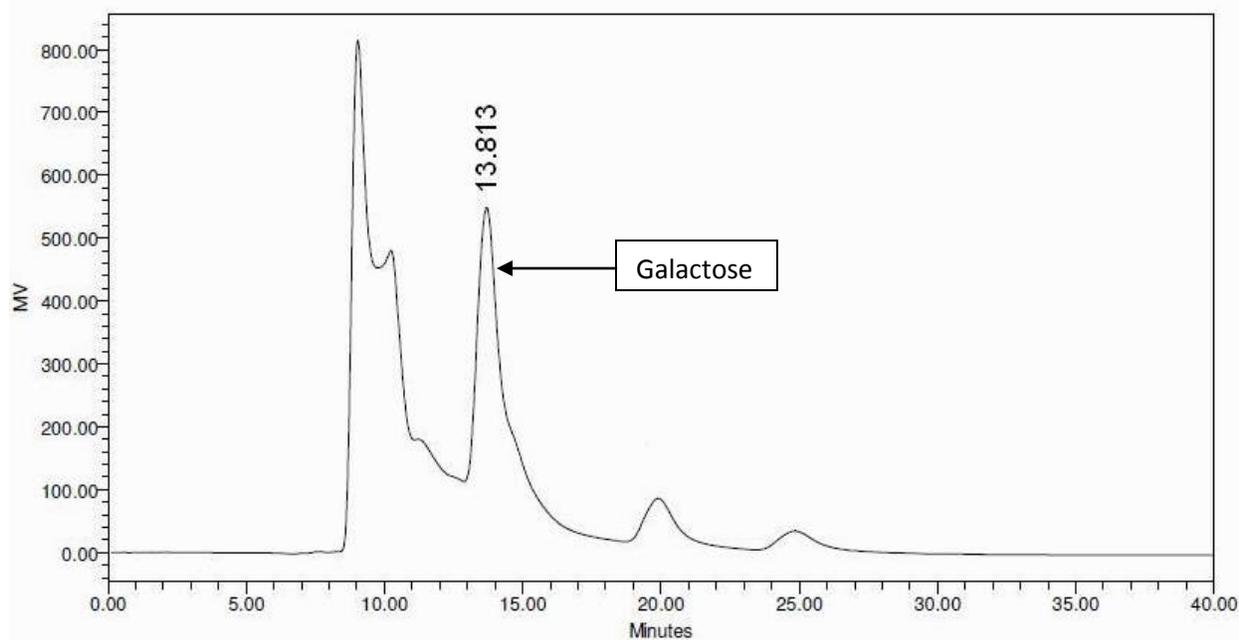


Figure S7: HPLC chromatogram of aqueous phase containing galactose obtained after HMF extraction with ethyl acetate.

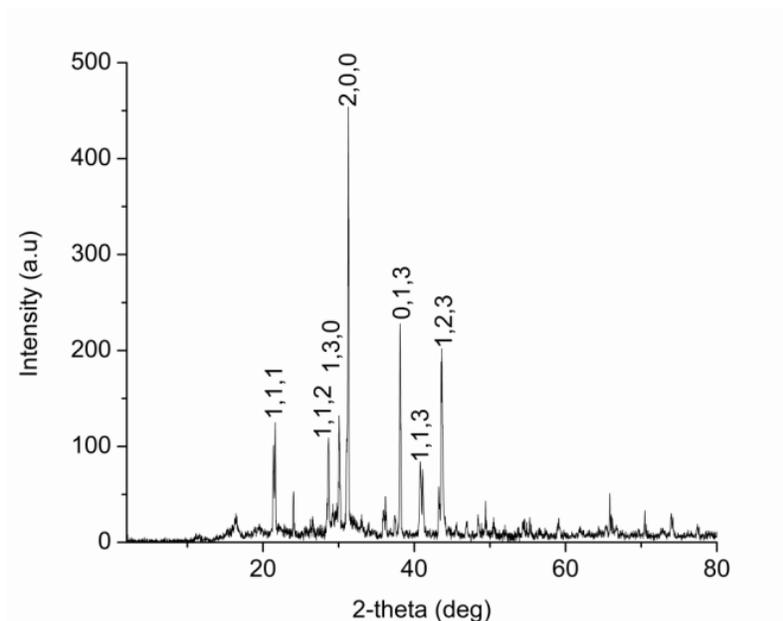


Figure S8: Powder XRD of K_2SO_4 fraction obtained after progressive evaporation of aqueous stream after HMF separation and seaweed sap. Search match analysis was performed with high score plus software using ICDD-JCPDF data base.

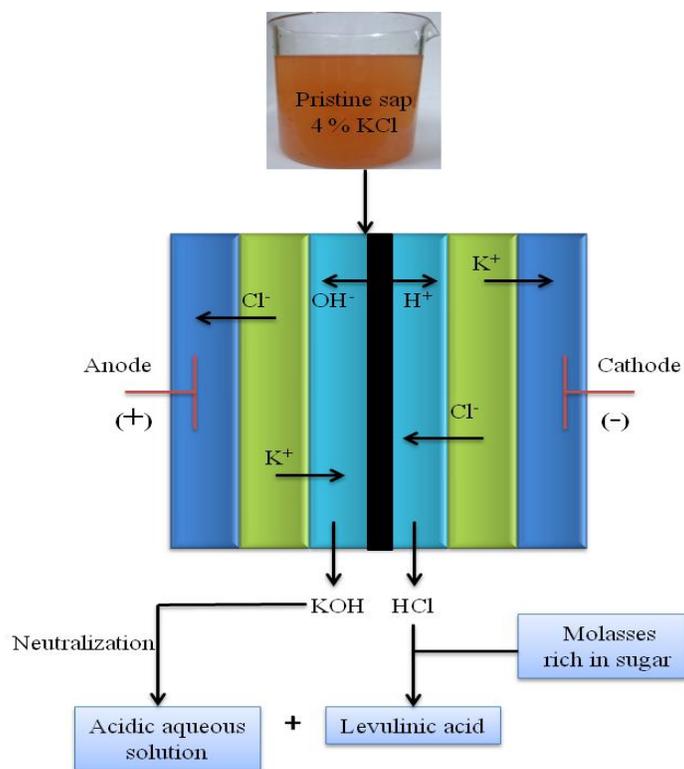


Figure S9: Schematic representation of bipolar electrodes process for the generation of HCl and KOH from KCl rich seaweed juice.

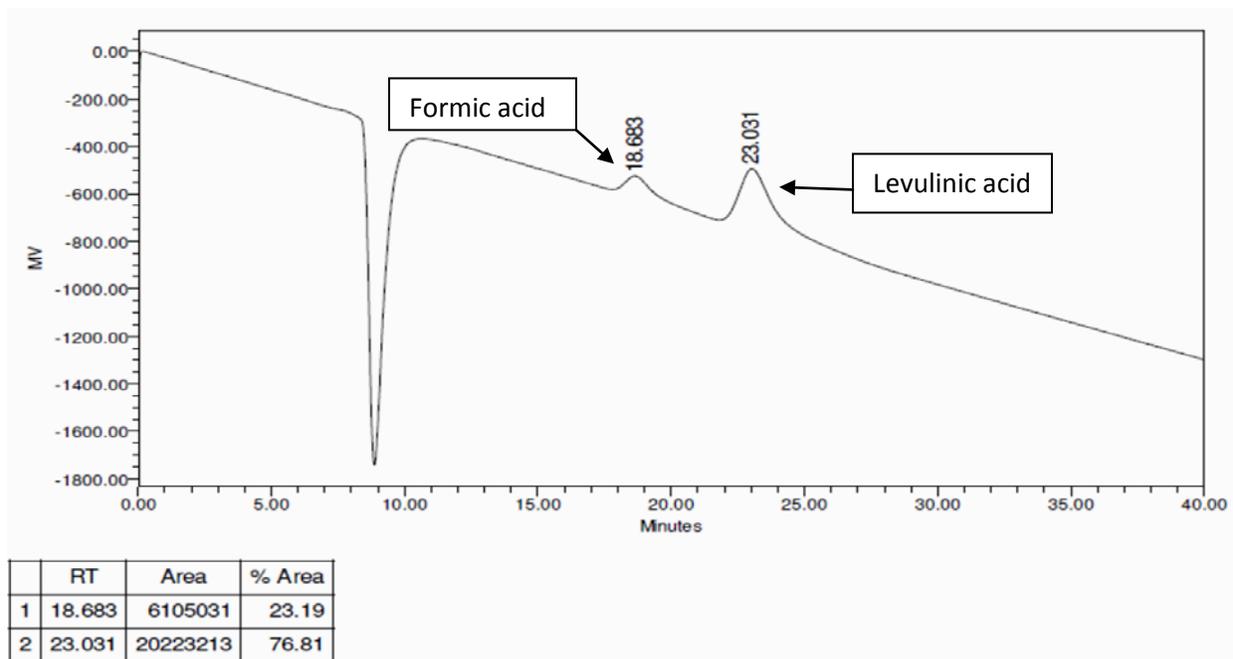


Figure S10: HPLC chromatogram of levulinic acid and formic acid.

Table S1. Table for composition of different salts obtained during the course of progressive forced evaporation of spent aqueous stream containing seaweed juice for K_2SO_4 recovery.

Entry no	Specific gravity	Volume (ml)	Remarks	Solid obtained if any/(g)	Solution Composition (moles per 1000 moles H_2O)			
					$[K_2SO_4]$	$[MgSO_4]$	$[MgCl_2]$	$[K_2Cl_2]$
1	1.33	250	Aqueous phase after 10 cycles neutralized with $Mg(OH)_2$	0.0	8.47	42.05	0.0	0.0
2	1.13	2000	After addition of 1.8 L of sap into aqueous phase in entry 1 followed by evaporation	0.0	5.35	0.0	4.98	1.53
3	1.15	650	Concentration through forced evaporation	0.0	16.8	0.0	15.6	4.8
4	1.17	400	“	6.2 K_2SO_4	25.8	0.0	25.28	7.9
5	1.172	350	“	10.2 K_2SO_4	25.9	0.0	27.7	9.04
6	1.19	300	“	16.5 K_2SO_4	27.14	0.0	32.14	9.28
7	1.2	250	“	33.6 K_2SO_4	13.56	0.0	34.27	17.5
8	1.22	150	“	13.3 KCl (with some K_2SO_4 impurity)	19.8	0.0	64.3	16.17

References

1. N. Rasool, T. Yasin, J.Y.Y. Heng, Z. Akhter, *Polymer*, 2010, **51**, 1687-1693.