

Supplementary Information

Sustainable and high-performance food packaging films from poly(butylene 2,5-furanoate) and poly(pentamethylene 2,5-furanoate) blends

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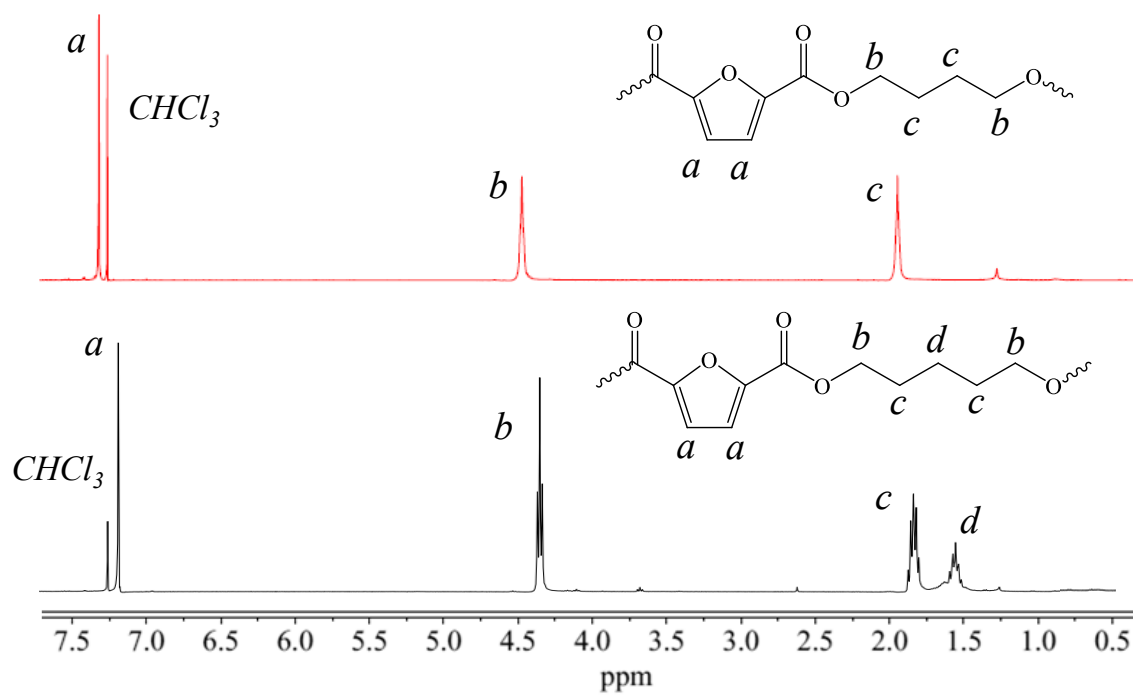


Figure S1. ^1H -NMR spectra of PBF (top) and PPeF (bottom) homopolymers, with peaks attribution.

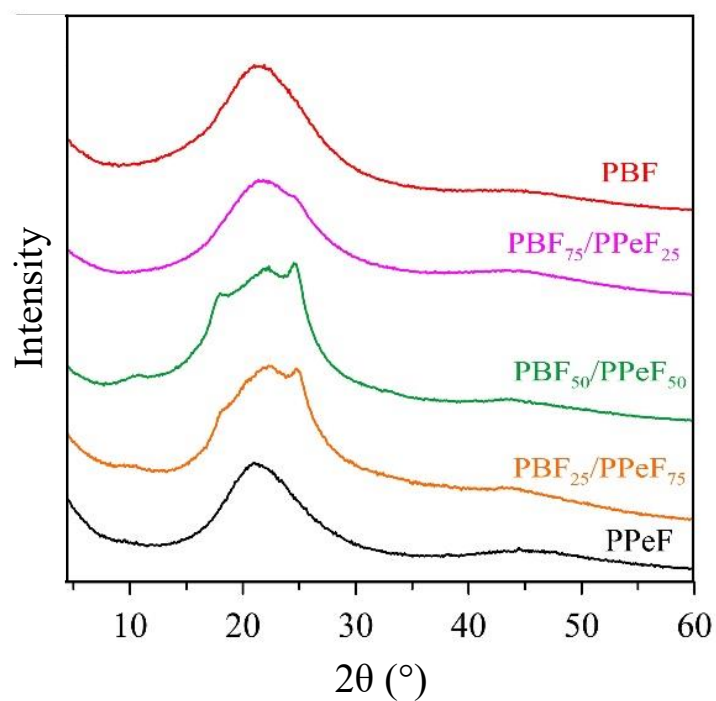


Figure S2. WAXS profiles of PBF, PPeF and PBF_x/PPeF_y blends.

Table S1. Thermal (DSC) characterization data of partially degraded PBF_x/PPeF_y blends after 1 and 6 months of incubation in compost at 58 °C, together with those of blanks after 1 month of incubation at 58 °C.

	PBF ₇₅ /PPeF ₂₅				PBF ₅₀ /PPeF ₅₀				PBF ₂₅ /PPeF ₇₅			
	t0	1 month	1 month_b	6 months	t0	1 month	1 month_b	6 months	t0	1 month	1 month_b	6 months
T _g °C	30	34	32	34	25	26	24	n.d.	16	20	21	22
ΔC _p J/g°C	0.428	0.291	0.122	0.183	0.254	0.144	0.133	n.d.	0.263	0.189	0.199	0.193
T _{cc} °C	85	-	-	-	80	-	-	-	-	-	-	-
ΔH _{cc} J/g	28	-	-	-	9	-	-	-	-	-	-	-
T _m °C	167	100 169	96 169	106 169	167	101 168	98 168	108 167	165	85 167	81 167	85 165
ΔH _m J/g	32	5.2 38	5.0 38	5.1 42	23	2.8 26	2.6 24	2.2 29	11	15 13	16 13	20 14