

1 **Supporting Information for:**

2 **Conversion of Sugar Cane Molasses to 5-Hydroxymethylfurfural using**
3 **Molasses and Bagasse-Derived Catalysts**

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12 Supporting Information contains 4 pages including 2 Figures and 2 Tables as follows:

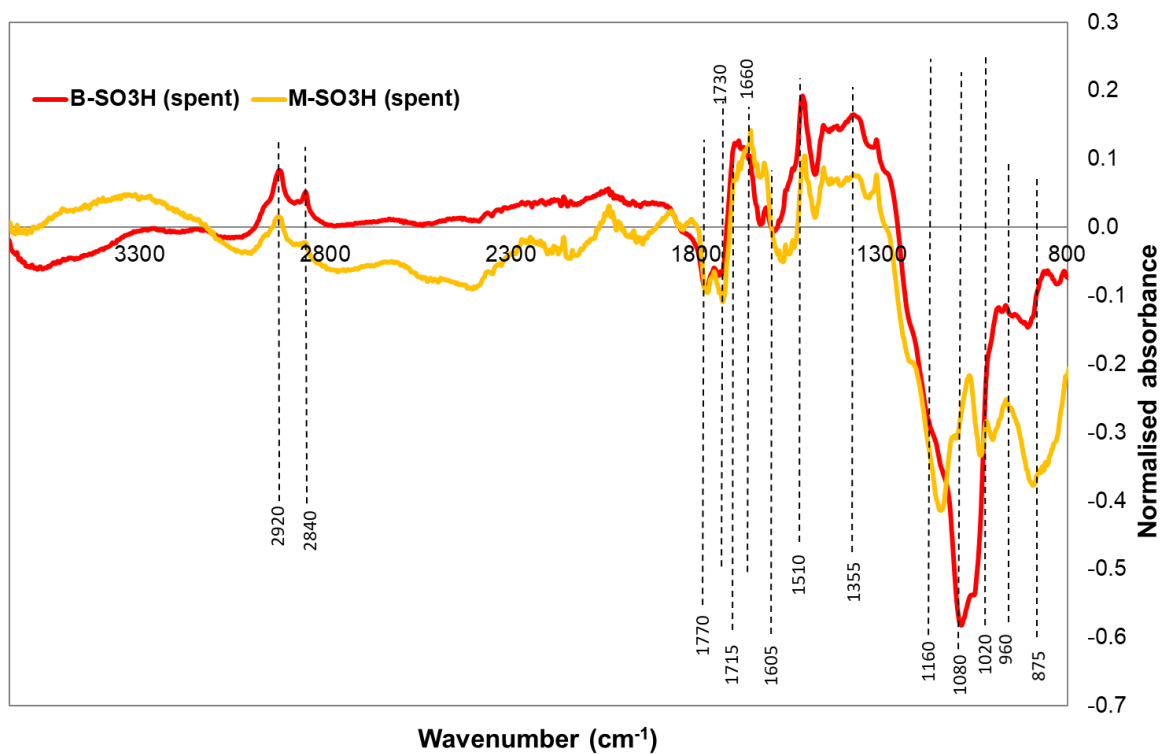
13 FTIR differential spectrum of fresh catalysts subtracted from the spectrum of the
14 corresponding spent catalysts after hydrolysis of the industrial molasses (Figure S1).

15 XRD analysis of the solid residue recovered after acid pretreatment of industrial molasses
16 (Figure S2)

17 Effect of catalyst loading on HMF yield from industrial molasses (Table S1)

18 Hydrolysis of pretreated molasses at 170 °C by M-SO₃H (Table S2)

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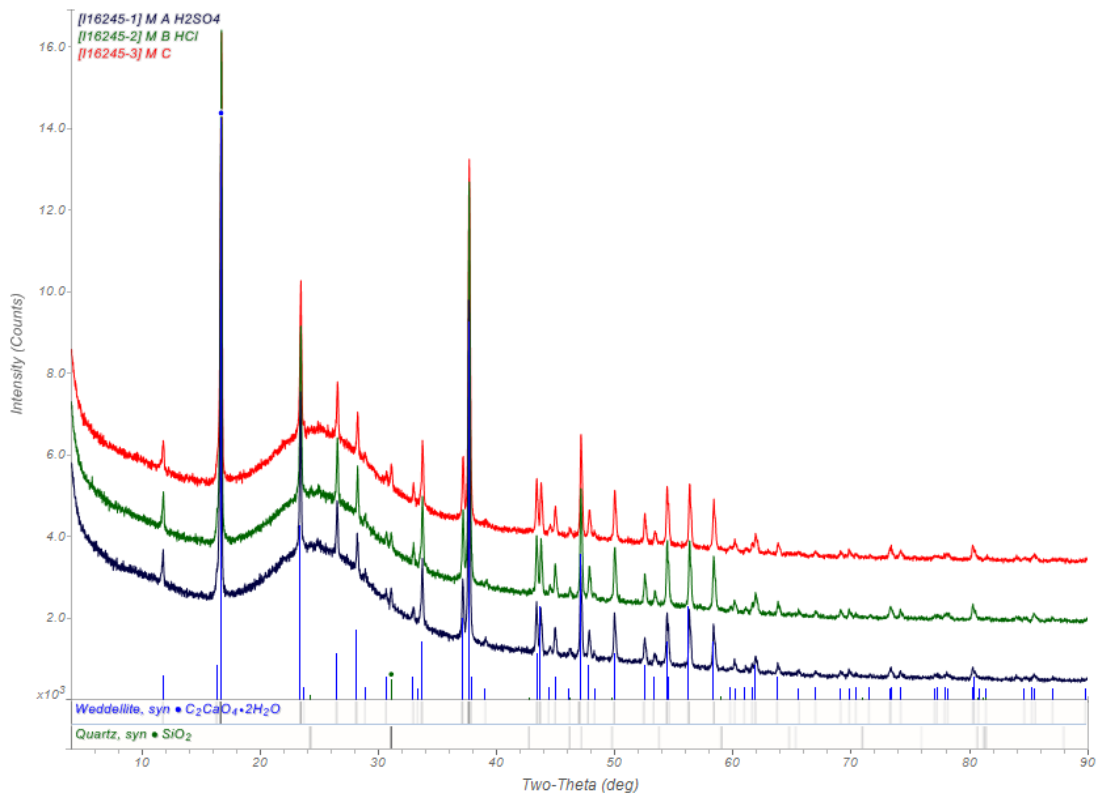


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Figure S1 FTIR spectra of solids on catalyst after hydrolysis of industrial molasses (fresh catalyst spectra subtracted)

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Figure S2 XRD spectra of solids recovered after acidification of molasses

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1 **Table S1 Effect of catalyst loading on HMF yield**

M-SO₃H (mg)	HMF yield (mol %)	Sucrose remaining	Glucose remaining (%)	Fructose remaining (%)	Total saccharides remaining (%)
N/A	31.4	0	78.5	20.4	49.4
300	34.6	0	71.5	13.0	42.2
900	29.7	0	77.2	13.1	45.1
1800	19.2	0	77.0	8.13	42.5

2 Notes: Molasses solution, 25 mL of 67 g/L sugars; time, 4 h; M-SO₃H catalyst; microwave (MW) power max
 3 500 W; 150 °C; 4 h; HMF, RSD < 10%; individual sugars, RSD < 4%; total sugars, < 8%; molasses treated at
 4 pH 3.5 (formic acid), yield based on hexose sugar content hydrolysed to HMF

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7 **Table S2 Hydrolysis of pretreated molasses solutions at 170 °C by M-SO₃H**

Time (h)	HMF yield (mol%)	Sucrose remaining	Glucose remaining (%)	Fructose remaining (%)	Total saccharides remaining (%)
1	40.8	0	86.0	16.5	51.2
2	36.7	0	52.6	5.5	29.0
3	36.2	0	40.1	3.17	21.6
4	35.5	0	30.6	1.8	16.2

8 Notes: Molasses solution, 25 mL of 67 g/L sugars; M-SO₃H catalyst, 300 mg; microwave (MW) power max 500 W;
 9 HMF, RSD < 10%; individual sugars, RSD < 4%; total sugars, < 8%; molasses pretreated at pH 3.5 with formic acid,
 10 yield based on hexose sugar content hydrolysed to HMF