



Supporting Information

© Copyright Wiley-VCH Verlag GmbH & Co. KGaA, 69451 Weinheim, 2019

Influence of the pH Value on the Hydrothermal Degradation of Fructose

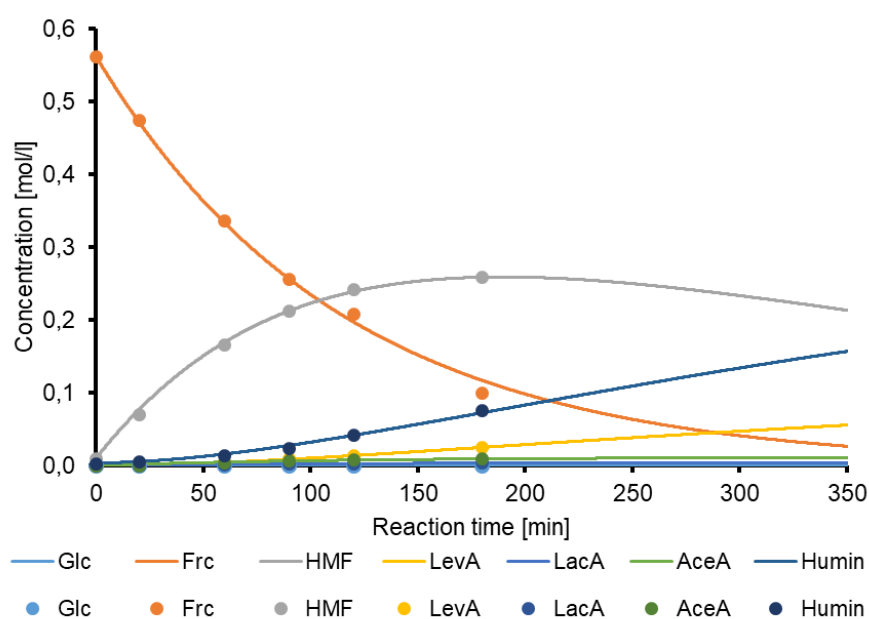
Paul Körner,* Dennis Jung, and Andrea Kruse©2019 The Authors. Published by Wiley-VCH Verlag GmbH & Co. KGaA.

This is an open access article under the terms of the Creative Commons Attribution Non-Commercial NoDerivs License, which permits use and distribution in any medium, provided the original work is properly cited, the use is non-commercial and no modifications or adaptations are made.

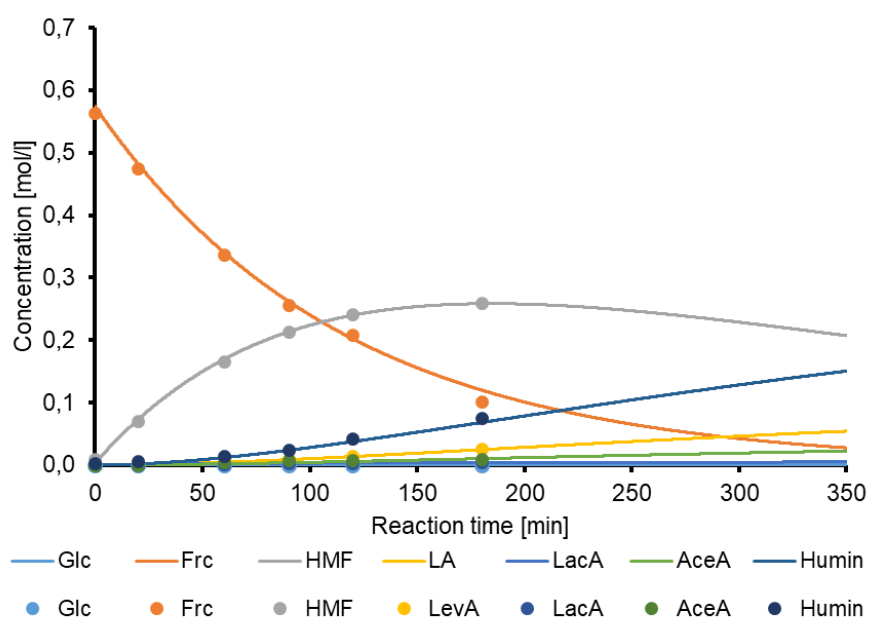
Supplementary information

The supplementary information contains the graphic illustration of the change of the product solution composition as function of the reaction time for all pH values and temperatures examined (except pH 2.2, 140°C, which is displayed in the manuscript). The dots represent the experimental data. The curves are the modelled numerical solutions.

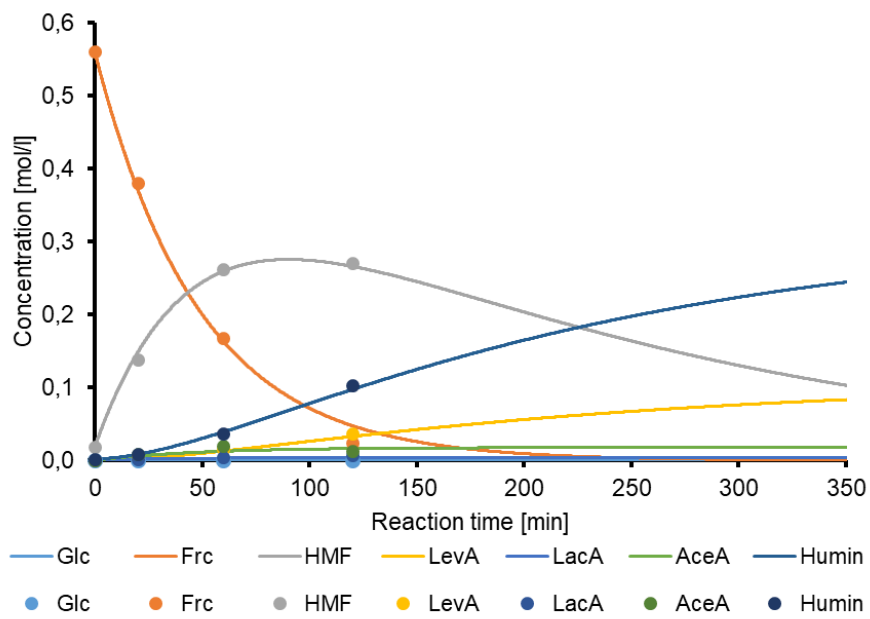
pH 2.2, 150°C, model 1



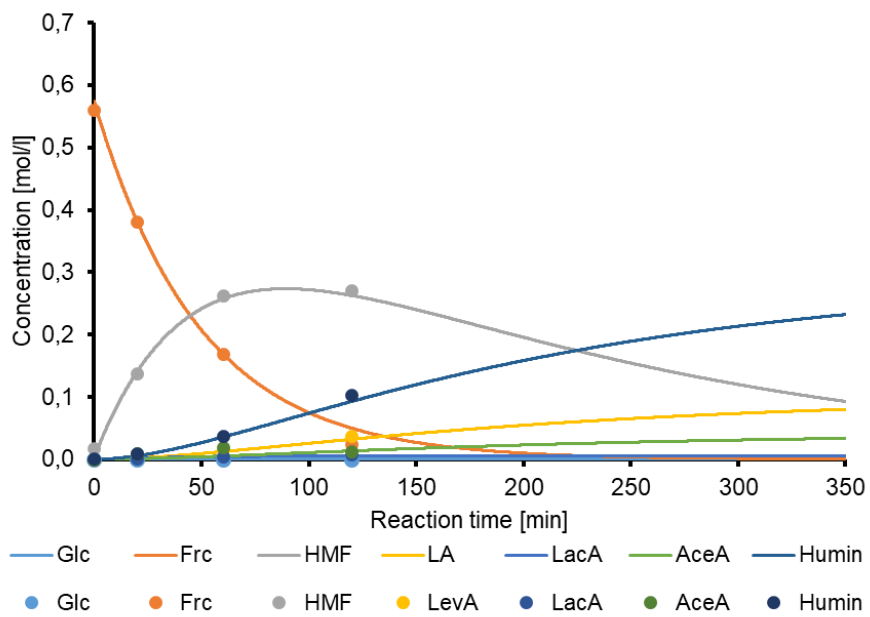
pH 2.2, 150°C, model 2



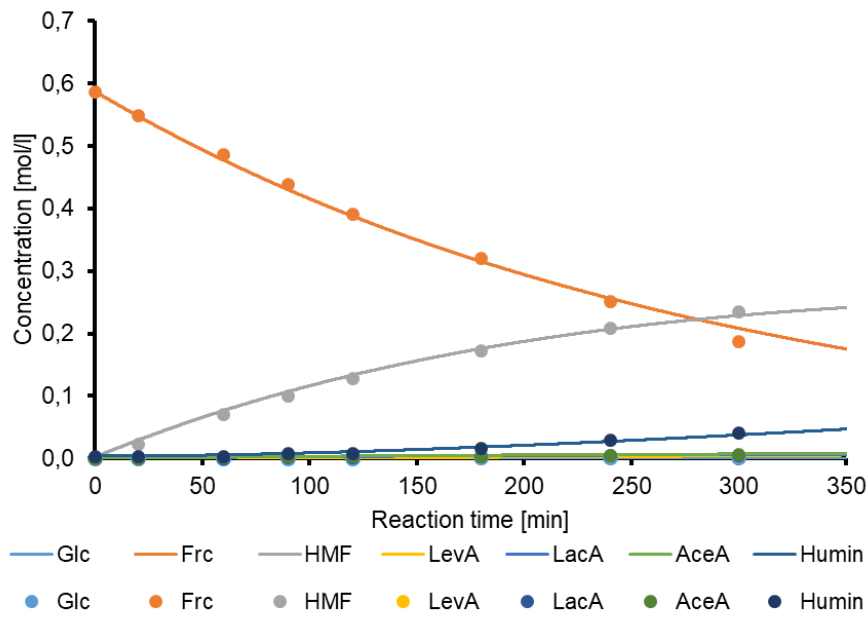
pH 2.2, 160°C, model 1



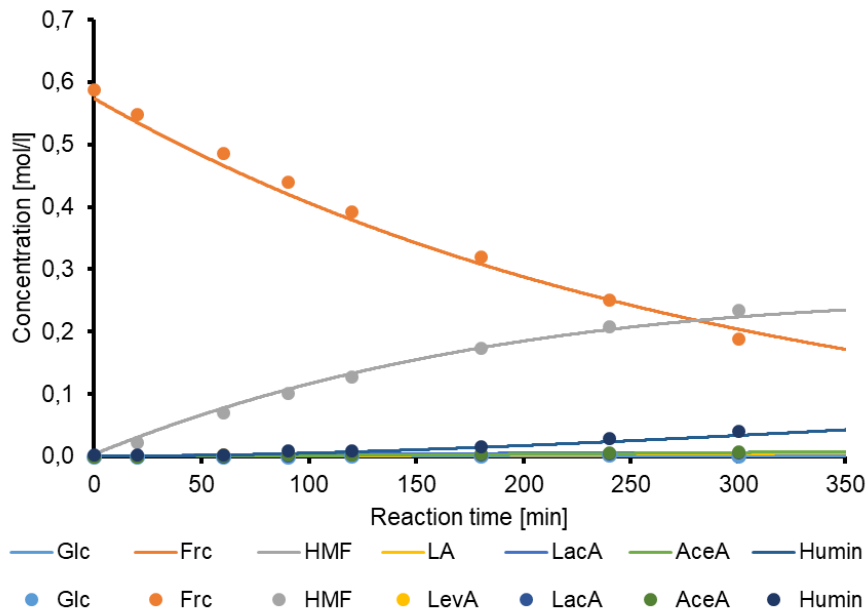
pH 2.2, 160°C, model 2



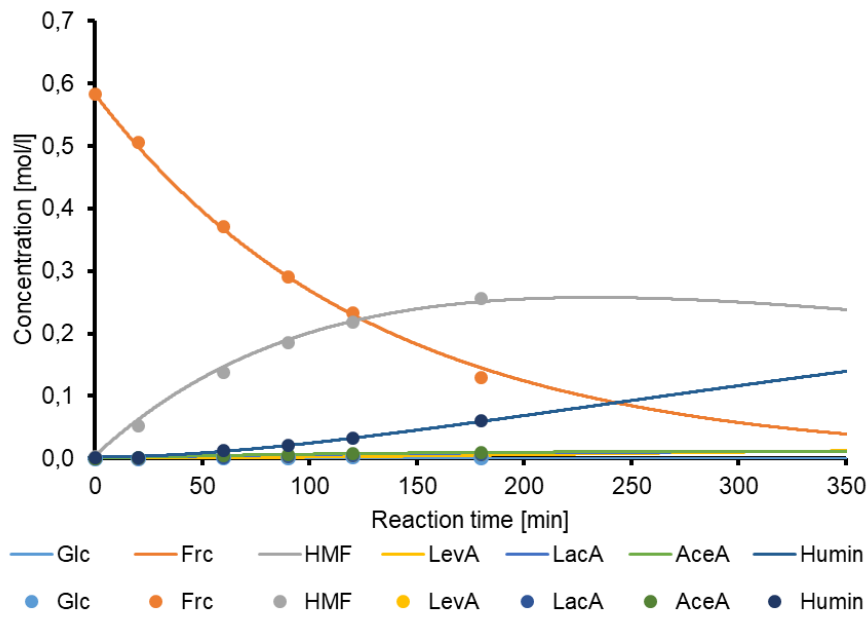
pH 3.0, 140°C, model 1



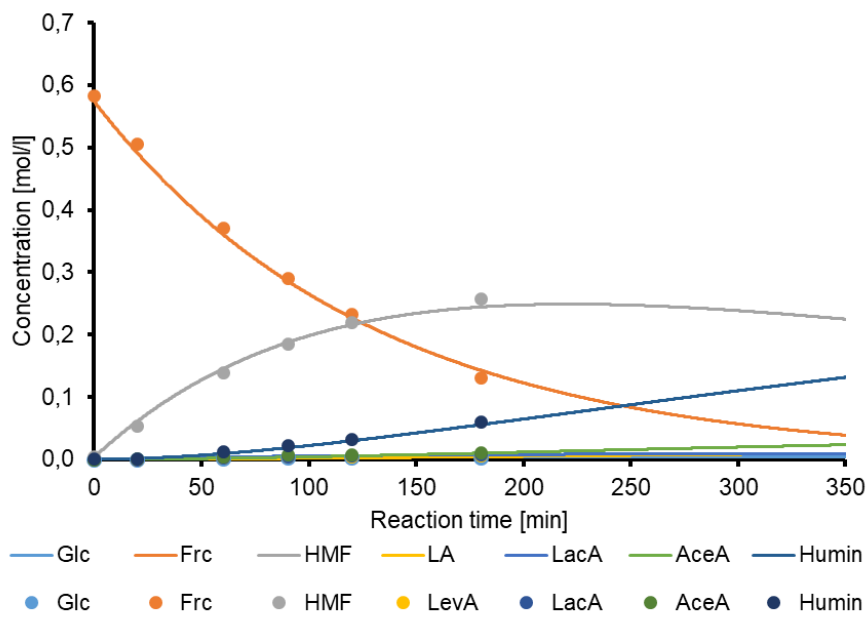
pH 3.0, 140°C, model 2



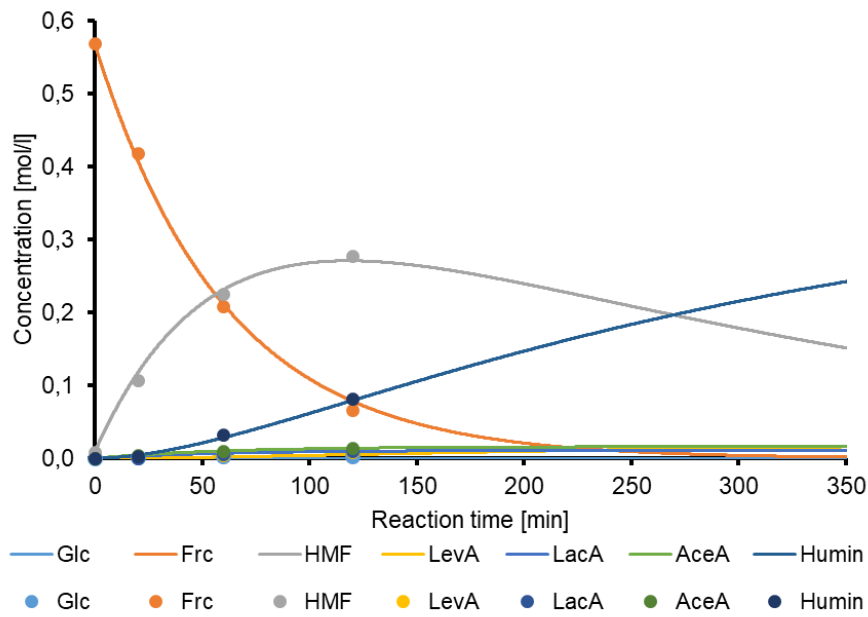
pH 3.0, 150°C, model 1



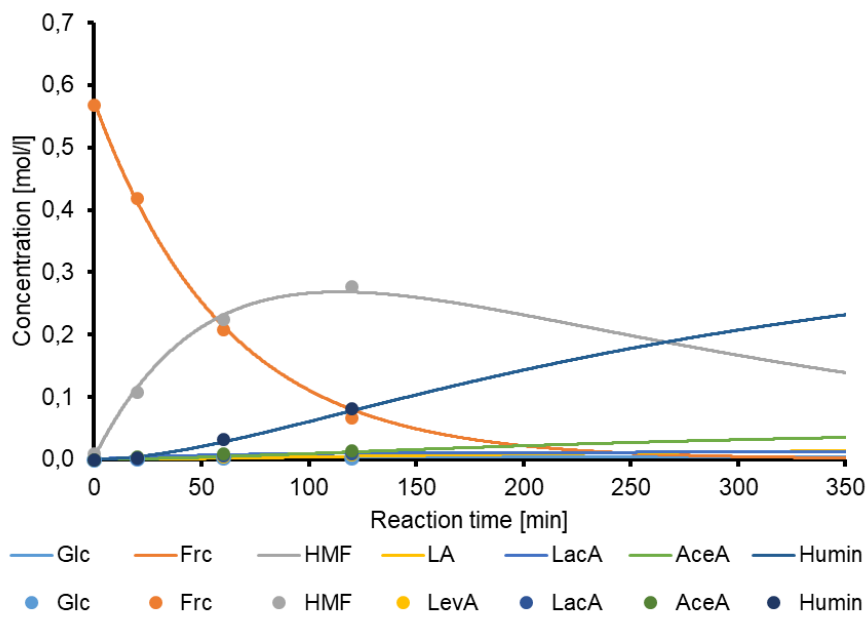
pH 3.0, 150°C, model 2



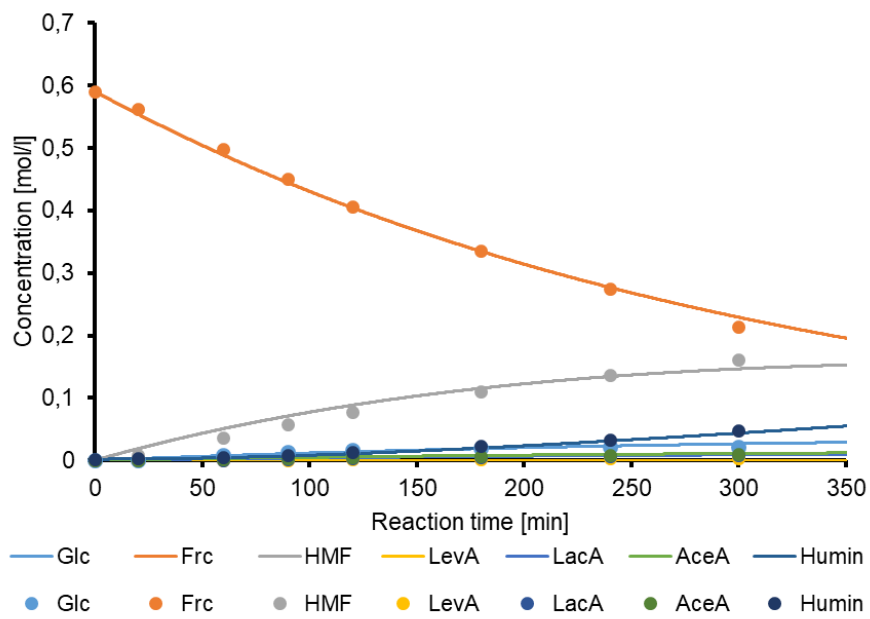
pH 3.0, 160°C, model 1



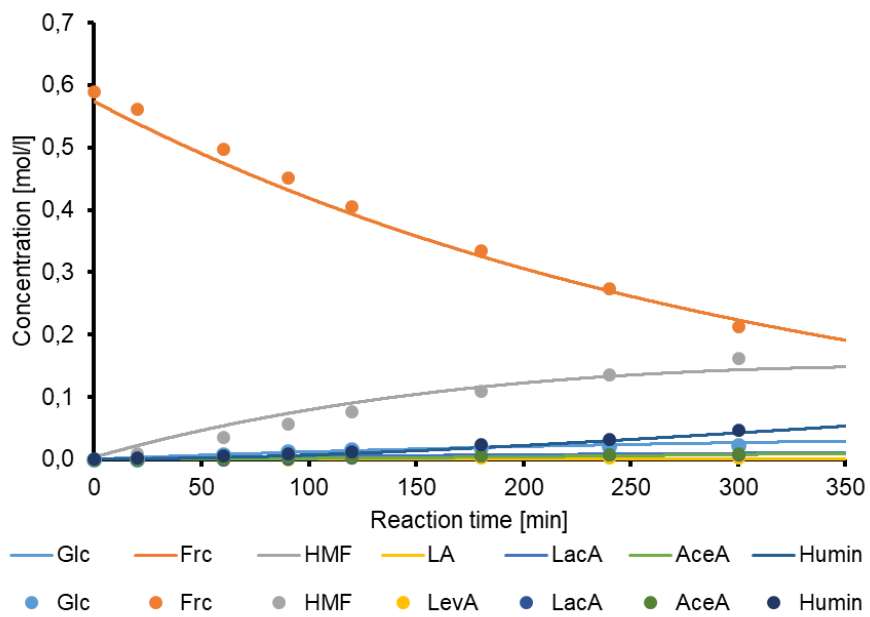
pH 3.0, 160°C, model 2



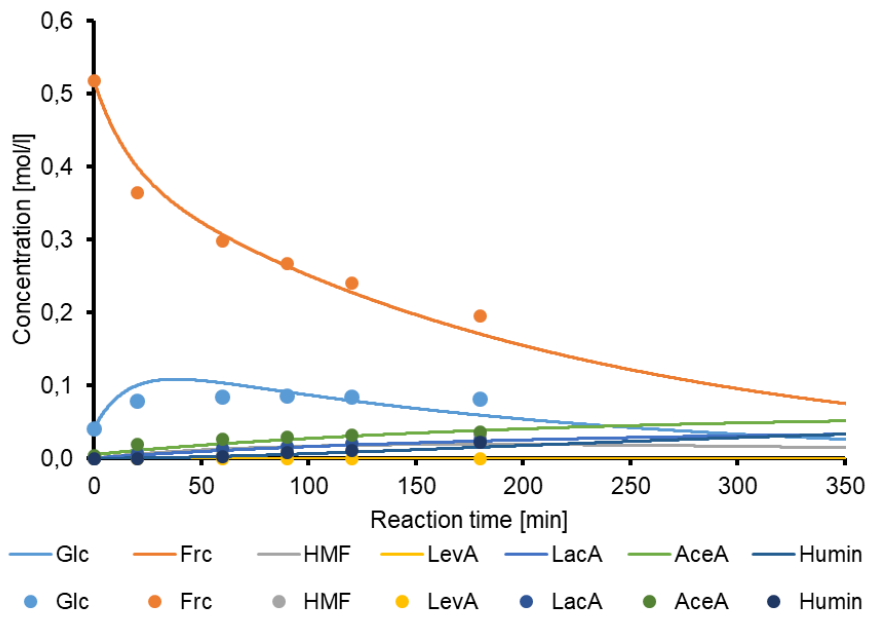
pH 4.0, 140°C, model 1



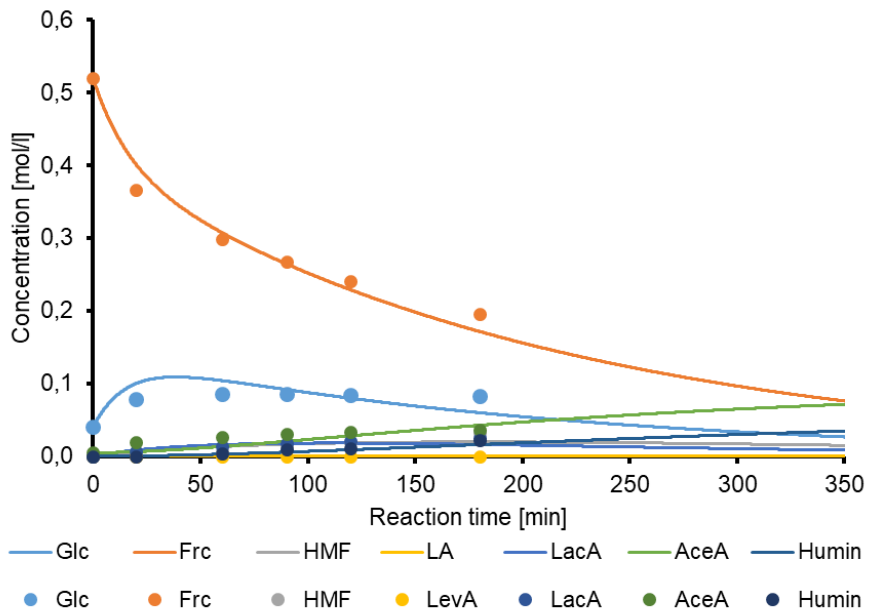
pH 4.0, 140°C, model 2



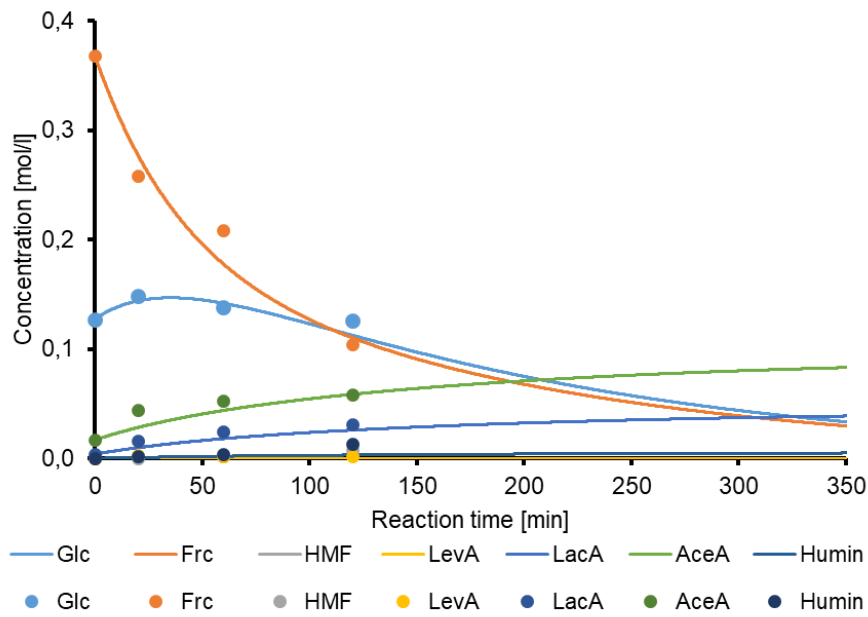
pH 6.0, 140°C, model 1



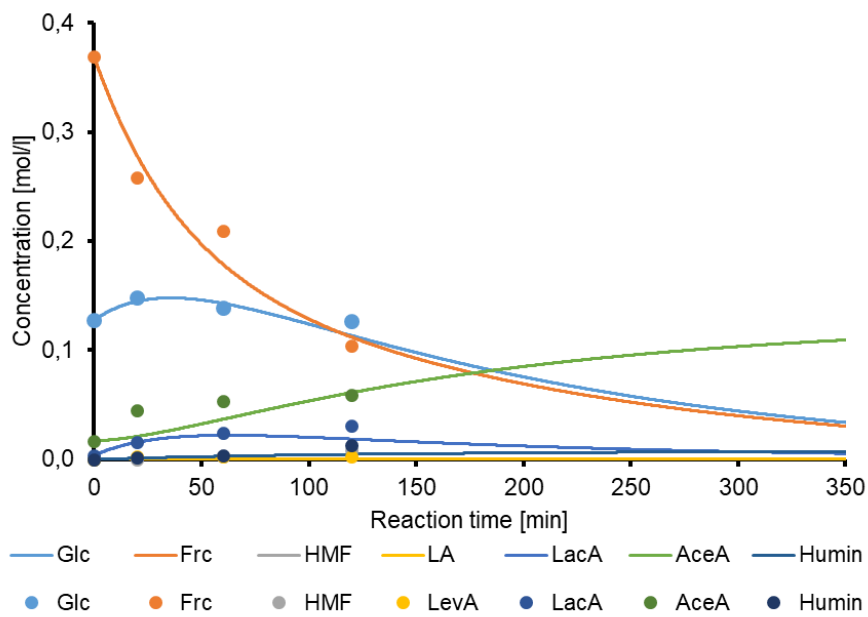
pH 6.0, 140°C, model 2



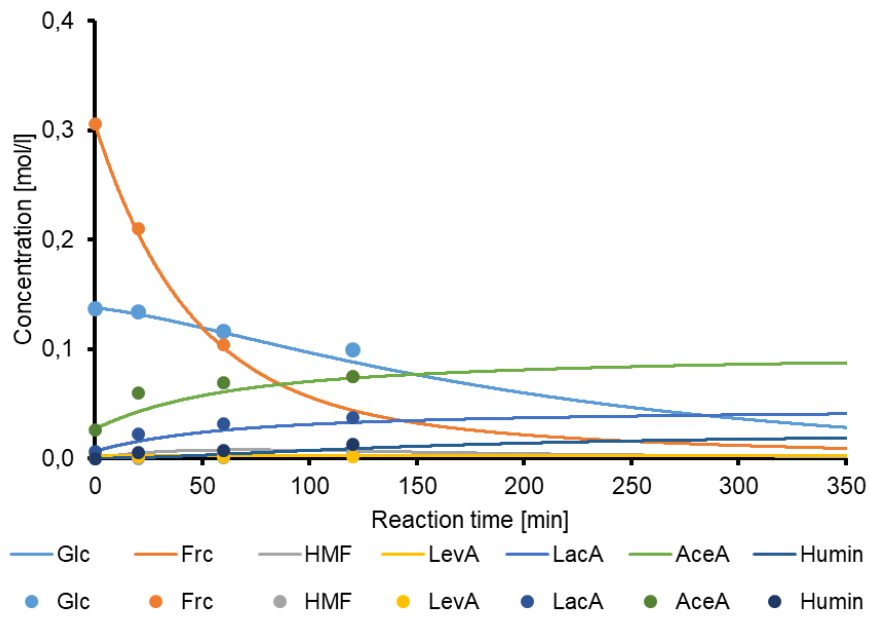
pH 7.0, 140°C, model 1



pH 7.0, 140°C, model 2



pH 8.0, 140°C, model 1



pH 8.0, 140°C, model 2

