

Biobased cryogels from enzymatically oxidized starch: functionalized materials as carriers of active molecules

Antonella Caterina Boccia^{1*}, Guido Scavia¹, Ilaria Schizzi², Lucia Conzatti²

¹ Institute for Chemical Sciences and Technologies-SCITEC “G. Natta”, CNR, Via Corti, 12, 20133 Milano, Italy;
antonella.boccia@scitec.cnr.it; guido.scavia@scitec.cnr.it;

² Institute for Chemical Sciences and Technologies-SCITEC “G. Natta”, CNR, Via De Marini, 6, 16149 Genova, Italy;
lucia.conzatti@cnr.it; ilaria.schizzi@scitec.cnr.it.

* Correspondence: antonella.boccia@scitec.cnr.it; Tel.: +39 02 236 99 212

Table S1. Peculiar chemical shifts for ^1H species of modified PS

^1H	Chemical shift ¹
H-1	5.11
H-2	4.76
H-3	5.16
H-4,5	3.90 – 4.10
H-6	4.56 – 4.60
H_{ald}	9.23-9.28

¹ Chemical shifts are expressed in ppm

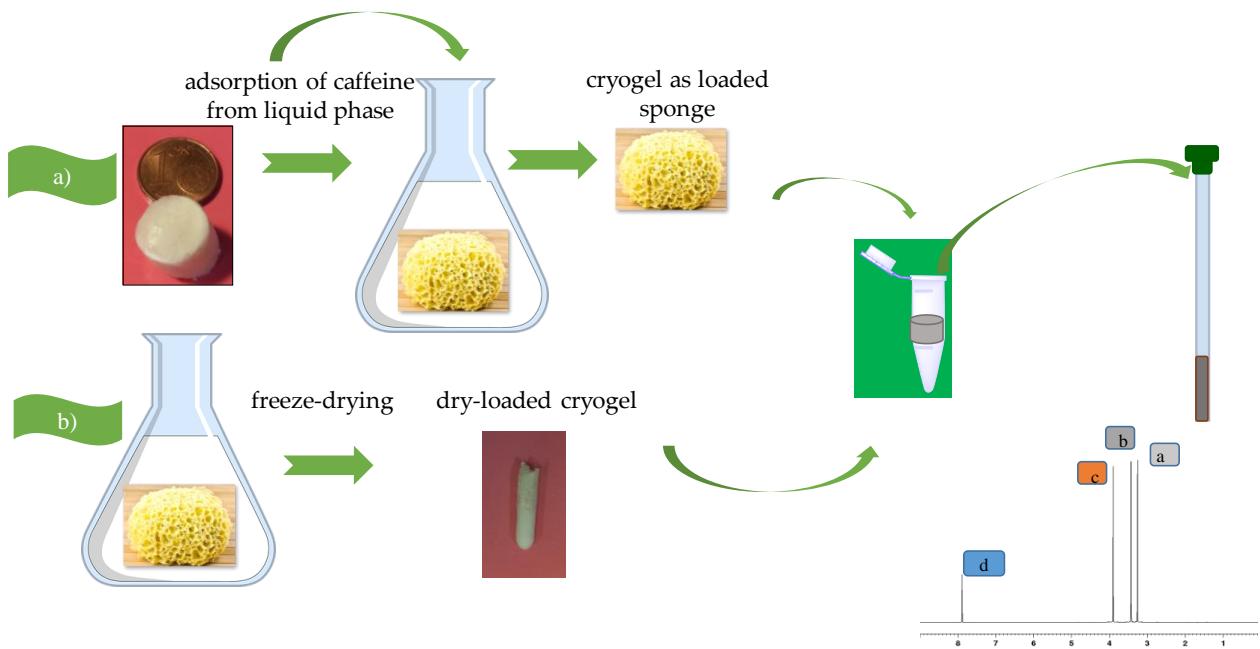


Figure S1. Experimental scheme illustrating the procedure for sorption/desorption of caffeine.

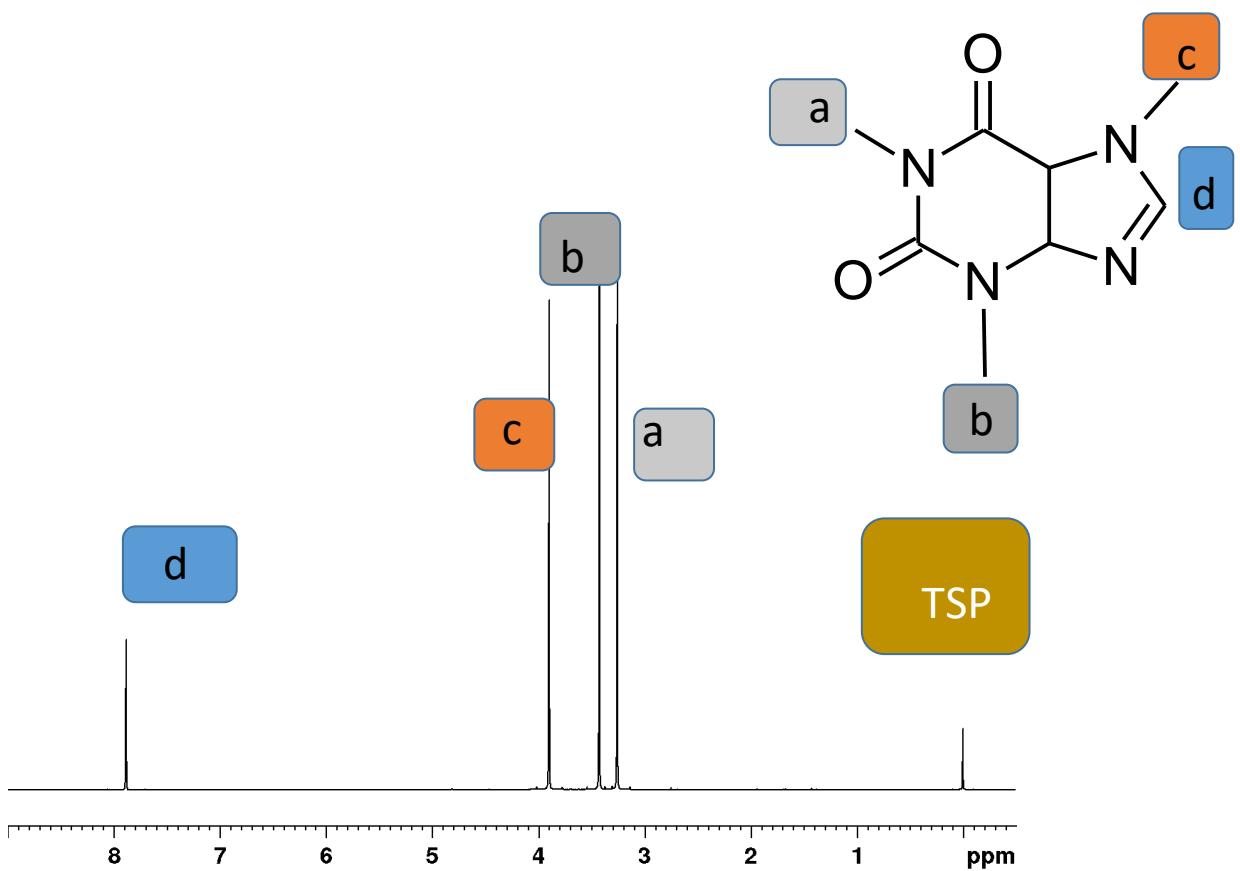


Figure S2. ^1H NMR spectrum of caffeine, recorded at 298 K, in D_2O .

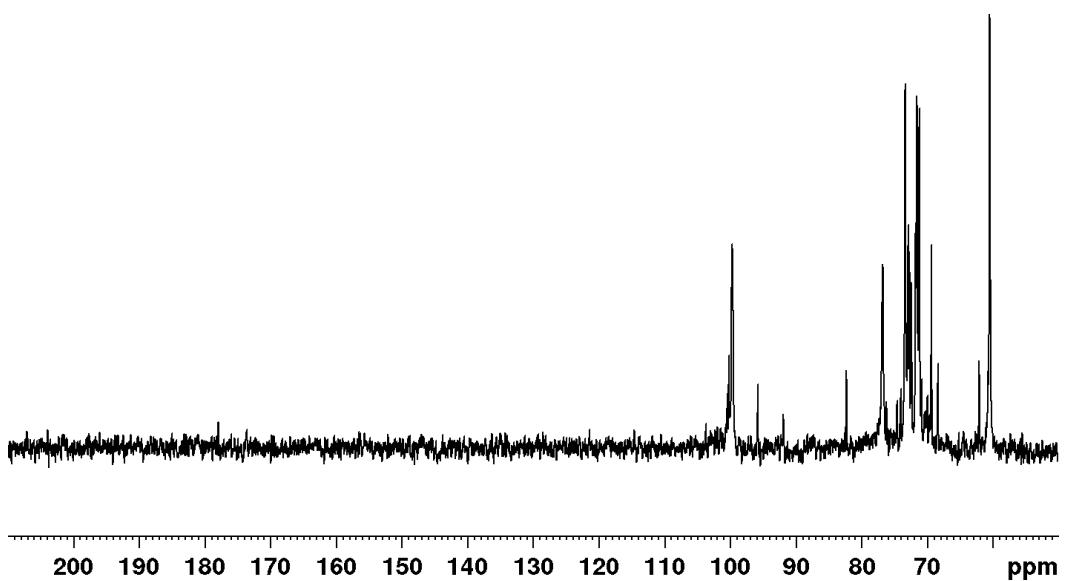


Figure S3. ¹³C NMR spectrum of partially oxidized pea starch, (sample C), recorded at 298 K, in D₂O.

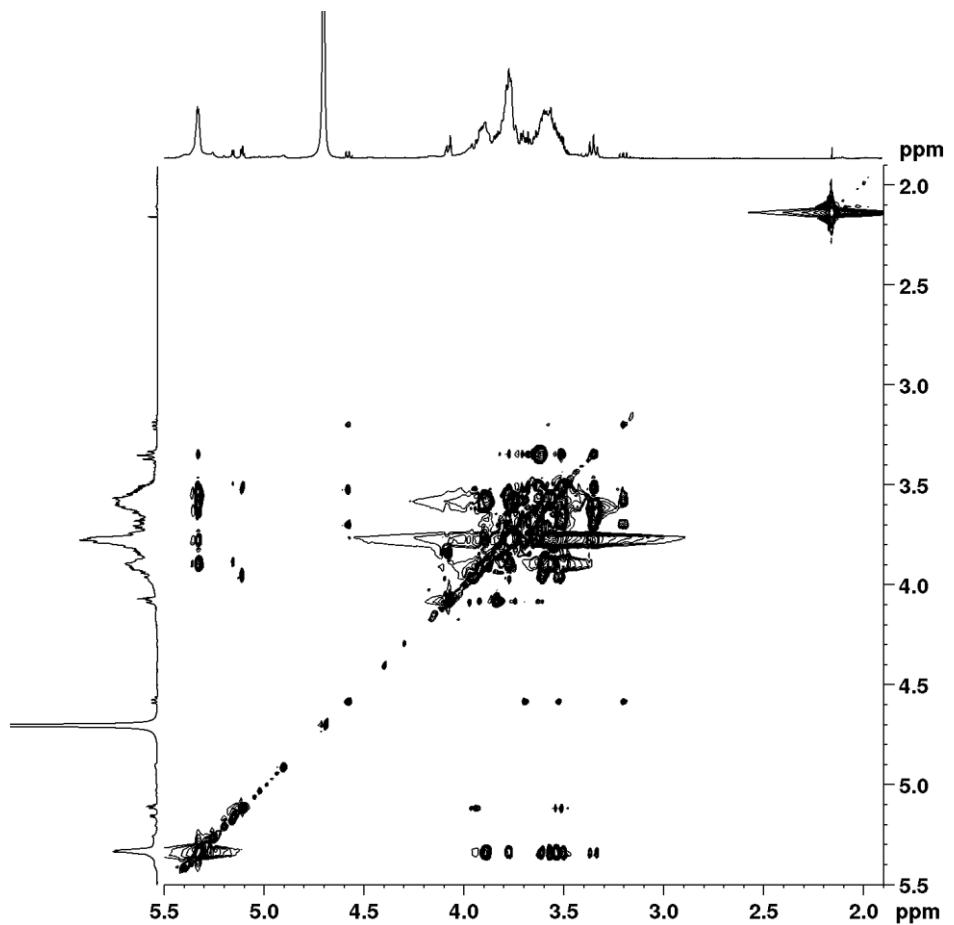


Figure S4. ¹H-¹H TOCSY spectrum of partially oxidized pea starch, (from sample C), recorded at 298 K, in D₂O.