## Synergistic effect of Lewis acid and base in modified Sn-β on direct conversion of levoglucosan to lactic acid

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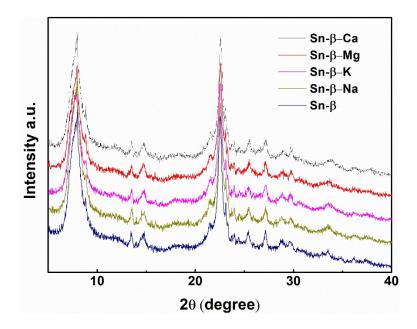


Figure S1. Powder XRD patterns of different zeolites.

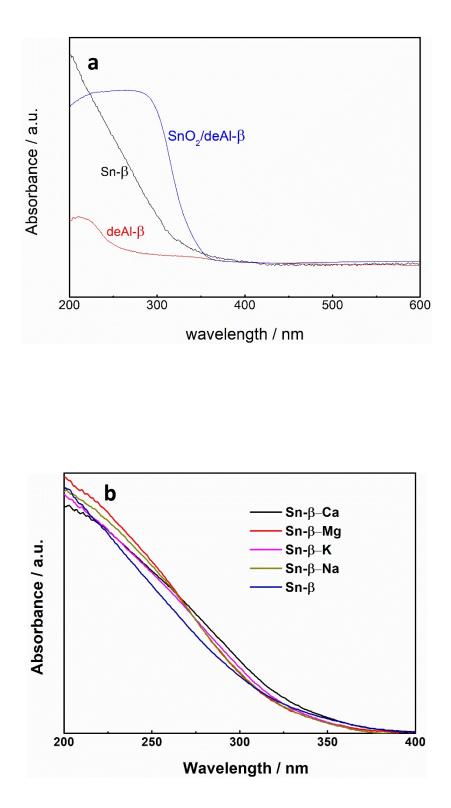


Figure S2. UV-Vis spectra of deAl- $\beta$ , Sn- $\beta$  and SnO<sub>2</sub>/deAl- $\beta$ (a) and cations modified Sn- $\beta$  (b)

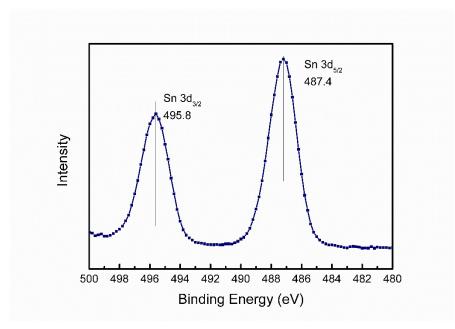
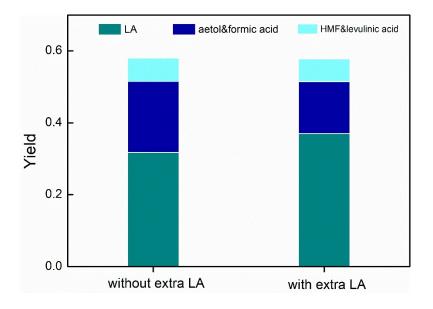


Figure S3. XPS of Sn- $\beta$  sample.





Reaction conditions: Sn- $\beta$  200 mg; lactic acid 0.2 mmol; levoglucosan 0.05 g; H<sub>2</sub>O 20 mL; N<sub>2</sub> 2 MPa; 190°C; time 6 h (without external LA); 2 h (with external LA).

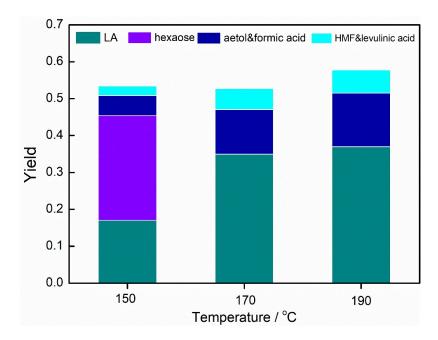


Figure S5. The effects of reaction temperature on the conversion of levoglucosan. Reaction conditions: cat. 200 mg; lactic acid 0.2 mmol; levoglucosan 0.05 g; H<sub>2</sub>O 20 mL; N<sub>2</sub> 2 MPa;

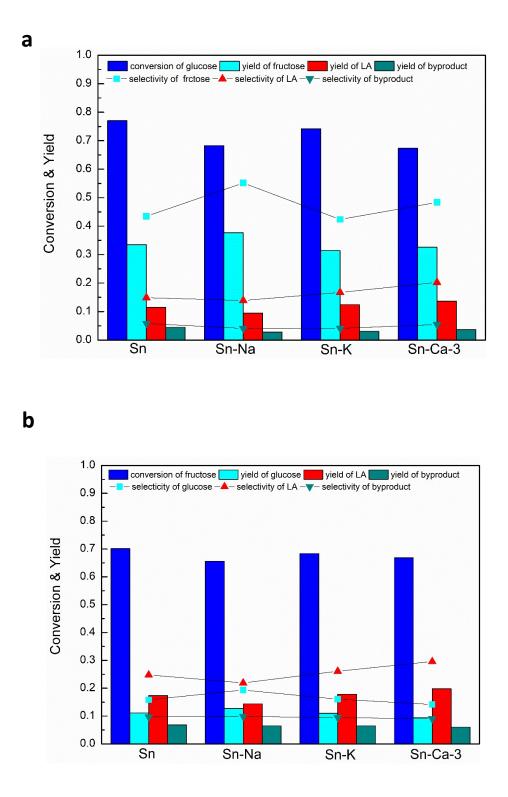


Figure S6. Conversion of glucose (a) and fructose (b) over ion-exchanged Sn- $\beta$ . Reaction conditions: cat. 100 mg; reactants 0.1 g; H<sub>2</sub>O 20 mL; N<sub>2</sub> 2 MPa; 150°C. Time 0.5 h.

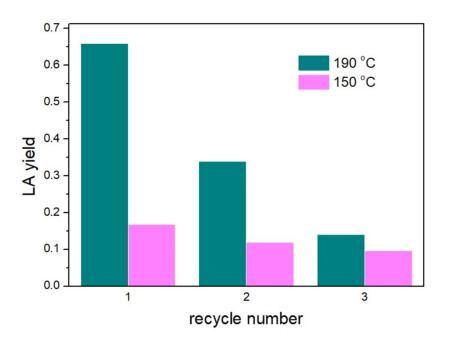


Figure S7. Recycling test of levoglucosan conversion to lactic acid over Sn- $\beta$ -Ca-3 at different temperatures. Reaction conditions: cat. 300 mg; lactic acid 0.2 mmol; levoglucosan 0.05 g; H<sub>2</sub>O 20 mL; N<sub>2</sub> 2 MPa; time 2 h.

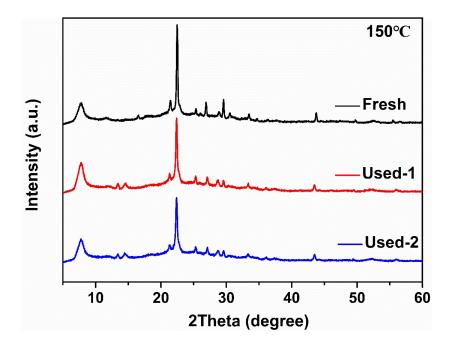


Figure S8. XRD patterns before and after levoglucosan conversion to lactic acid at 150 °C.