

## Supporting information

### Enhanced microwave assisted pyrolysis of waste rice straw through lipid extraction with supercritical carbon dioxide.

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**Table S1** Type and quantity of saturated and unsaturated fatty acids in rice straw waxes obtained from different conditions using scCO<sub>2</sub> extraction for 4 hours.

Free fatty acids	Abundance in the extracts in µg/g of dry plant				
	35°C, 75 bar	35°C, 400 bar	50°C, 238 bar	65 °C, 75 bar	65°C, 400 bar
Dodecanoic acid (C <sub>12:0</sub> )	1.0 ± 0.0	3.8 ± 0.0	3.4 ± 0.5	0.3 ± 0.0	4.8 ± 0.1
Azelaic acid	0.7 ± 0.0	2.6 ± 0.0	1.4 ± 0.0	0.2 ± 0.0	3.5 ± 0.0
Tetradecanoic acid (C <sub>14:0</sub> )	6.3 ± 0.0	17.6 ± 0.0	15.7 ± 0.0	4.8 ± 0.0	20.9 ± 0.0
Pentadecanoic acid (C <sub>15:0</sub> )	1.4 ± 0.0	7.0 ± 0.1	6.1 ± 0.0	0.4 ± 0.0	7.7 ± 0.0
Hexadecanoic acid (C <sub>16:0</sub> )	30.7 ± 0.0	252.0 ± 0.4	236.9 ± 0.1	7.2 ± 0.0	267.6 ± 0.6
Heptadecanoic acid (C <sub>17:0</sub> )	0.9 ± 0.0	9.1 ± 0.3	8.1 ± 0.1	0.2 ± 0.0	10.3 ± 0.8
Linoleic acid (C <sub>18:2</sub> )	0.3 ± 0.0	21.4 ± 0.6	31.2 ± 1.2	0.2 ± 0.0	2.1 ± 0.1
Oleic acid (C <sub>18:1</sub> )	0.8 ± 0.0	79.0 ± 1.0	96.6 ± 0.9	0.2 ± 0.0	20.0 ± 0.1
Octadecanoic acid (C <sub>18:0</sub> )	4.5 ± 0.0	78.0 ± 2.7	70.9 ± 0.0	2.7 ± 0.0	81.3 ± 0.3
Nonadecanoic acid (C <sub>19:0</sub> )	4.3 ± 0.0	12.2 ± 0.3	11.6 ± 1.0	1.1 ± 0.0	14.2 ± 1.4
Eicosanoic acid (C <sub>20:0</sub> )	1.0 ± 0.0	33.3 ± 0.1	29.8 ± 0.5	0.4 ± 0.0	36.7 ± 1.8
Heneicosanoic acid (C <sub>21:0</sub> )	1.7 ± 0.0	6.2 ± 0.3	5.7 ± 0.1	0.2 ± 0.0	9.1 ± 0.3
Docosanoic acid (C <sub>22:0</sub> )	0.4 ± 0.0	15.5 ± 0.3	13.6 ± 0.4	0.1 ± 0.0	18.0 ± 0.1
Tricosanoic acid (C <sub>23:0</sub> )	0.5 ± 0.0	10.9 ± 0.1	10.8 ± 0.0	0.1 ± 0.0	11.7 ± 0.5
Tetracosanoic acid (C <sub>24:0</sub> )	0.5 ± 0.0	27.1 ± 0.1	29.2 ± 0.5	0.4 ± 0.0	37.6 ± 0.7
Pentacosanoic acid (C <sub>25:0</sub> )	0.2 ± 0.0	5.3 ± 0.0	6.2 ± 0.2	0.1 ± 0.0	8.4 ± 0.4
Hexacosanoic acid (C <sub>26:0</sub> )	0.2 ± 0.0	6.9 ± 0.2	9.0 ± 0.3	0.1 ± 0.0	12.2 ± 0.2
Octacosanoic acid (C <sub>28:0</sub> )	0.3 ± 0.0	35.0 ± 1.2	64.1 ± 0.5	0.2 ± 0.0	78.9 ± 0.5
Dotriacontanoic acid (C <sub>32:0</sub> )	0.7 ± 0.0	29.2 ± 0.7	23.4 ± 8.6	0.1 ± 0.0	36.5 ± 2.4
<i>Total saturated fatty acids</i>	55.3 ± 0.0	551.7 ± 6.9	545.9 ± 12.8	18.6 ± 0.0	659.4 ± 10.1
<i>Total unsaturated fatty acids</i>	1.1 ± 0.0	100.4 ± 1.5	127.8 ± 2.1	0.4 ± 0.0	22.1 ± 0.2
<b>Total Fatty acids identified</b>	<b>56.4 ± 0.0</b>	<b>652.1 ± 8.4</b>	<b>673.7 ± 14.9</b>	<b>19.0</b>	<b>681.5 ± 10.3</b>

**Table S2** Types and quantity of main hydrocarbons in rice straw waxes obtained from different conditions using scCO<sub>2</sub> extraction for 4 hours.

<i>n</i> -Alkane	Abundance in the extracts in µg/g of dry plant				
	35°C, 75 bar	35°C, 400 bar	50°C, 238 bar	65 °C, 75 bar	65°C, 400 bar
Heptacosane (C <sub>27</sub> )	0.7 ± 0.0	6.2 ± 0.4	6.4 ± 0.0	0.2 ± 0.0	7.7 ± 0.1
Nonacosane (C <sub>29</sub> )	0.8 ± 0.1	22.4 ± 0.2	27.9 ± 0.0	0.3 ± 0.0	34.1 ± 0.1
Hentriacontane (C <sub>31</sub> )	0.6 ± 0.0	23.9 ± 0.2	33.0 ± 0.1	0.2 ± 0.0	36.6 ± 1.5
Tritriacontane (C <sub>33</sub> )	0.4 ± 0.0	130.1 ± 0.2	126.0 ± 0.6	0.3 ± 0.0	119.3 ± 0.1
<b>Total <i>n</i>-alkanes</b>	<b>2.5 ± 0.1</b>	<b>182.6 ± 1.0</b>	<b>193.3 ± 0.7</b>	<b>1.0 ± 0.0</b>	<b>197.8 ± 1.8</b>

**Table S3** Types and quantities of long chain fatty alcohols in rice straw waxes obtained from different conditions using scCO<sub>2</sub> extraction for 4 hours.

Fatty alcohols	Abundance in the extracts in µg/g of dry plant				
	35°C, 75 bar	35°C, 400 bar	50°C, 238 bar	65 °C, 75 bar	65°C, 400 bar
1-Hexacosanol	0.1 ± 0.0	4.4 ± 0.0	5.4 ± 0.0	TR	6.3 ± 0.0
1-Octacosanol	0.1 ± 0.0	7.4 ± 0.3	13.1 ± 0.2	TR	15.6 ± 0.6
1-Triacontanol	0.6 ± 0.0	142.8 ± 0.1	127.3 ± 1.9	0.8 ± 0.0	107.4 ± 0.2
<b>Total Fatty alcohol</b>	<b>0.8 ± 0.0</b>	<b>154.6 ± 0.4</b>	<b>145.8 ± 2.1</b>	<b>0.8 ± 0.0</b>	<b>129.3 ± 0.8</b>

\* TR = trace amount

**Table S4** Types and quantities of long chain fatty aldehydes in rice straw waxes obtained from different conditions using scCO<sub>2</sub> extraction for 4 hours.

Aldehydes	Abundance in the extracts in µg/g of dry plant				
	35°C, 75 bar	35°C, 400 bar	50°C, 238 bar	65 °C, 75 bar	65°C, 400 bar
Triacontanal (C30)	0.1 ± 0.0	197.0 ± 2.0	177.9 ± 4.4	0.2 ± 0.0	149.8 ± 6.6
Dotriacontanal (C32)	0.9 ± 0.2	56.7 ± 0.7	79.6 ± 0.6	0.8 ± 0.0	107.6 ± 10.1
<b>Total fatty aldehydes</b>	<b>1.0 ± 0.2</b>	<b>253.7 ± 2.7</b>	<b>257.5 ± 5.0</b>	<b>1.0 ± 0.0</b>	<b>257.4 ± 16.7</b>

**Table S5** Types and quantities of long chain fatty aldehydes in rice straw waxes obtained from different conditions using scCO<sub>2</sub> extraction for 4 hours.

Sterols	Abundance in the extracts in µg/g of dry plant				
	35°C, 75 bar	35°C, 400 bar	50°C, 238 bar	65 °C, 75 bar	65°C, 400 bar
Campesterol	1.0	67.2 ± 0.9	148.0 ± 0.4	0.1	205.8 ± 0.7
β-sitosterol	0.4	30.2 ± 4.3	32.4 ± 19.4	0.3	60.9 ± 1.1
<b>Total sterols</b>	<b>1.4</b>	<b>97.4 ± 5.2</b>	<b>180.4 ± 19.8</b>	<b>0.4</b>	<b>266.7 ± 1.8</b>

**Table S6** Types and quantities of steroid ketones in rice straw waxes obtained from different conditions using scCO<sub>2</sub> extraction for 4 hours.

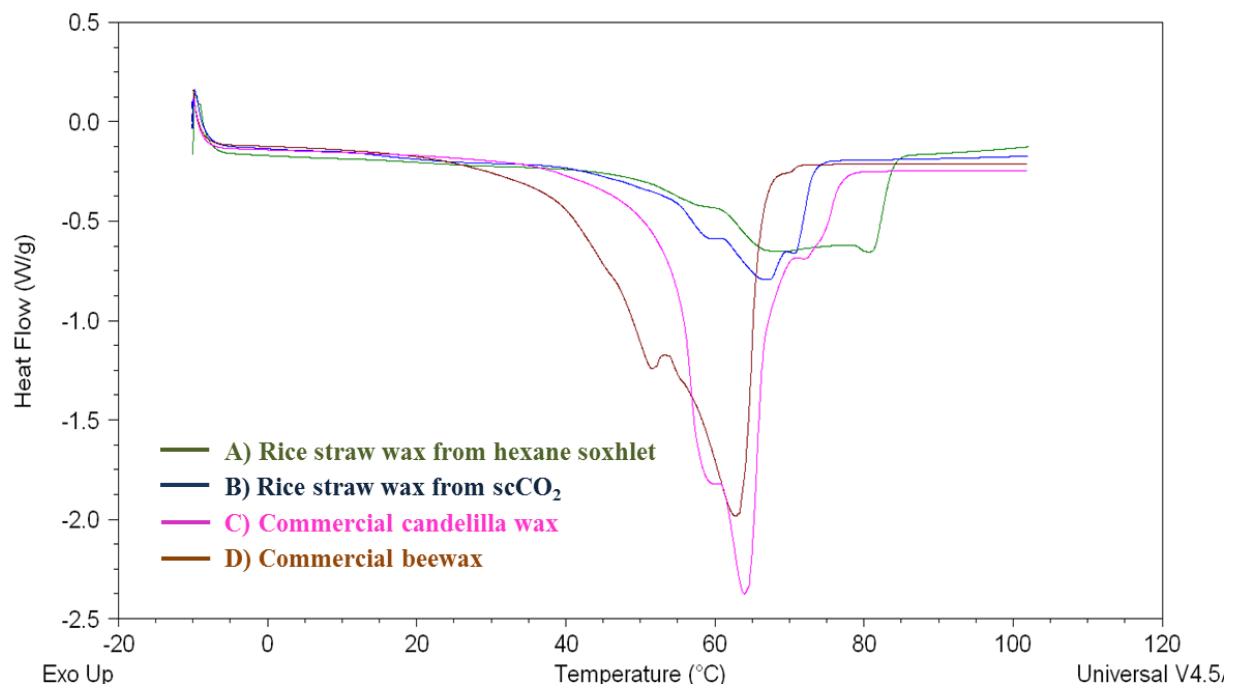
Steroid ketones	Abundance in the extracts in µg/g of dry plant				
	35°C, 75 bar	35°C, 400 bar	50°C, 238 bar	65 °C, 75 bar	65°C, 400 bar
Stigmast-4-en-3-one	0.8	51.7 ± 0.2	84.6 ± 0.3	0.5	126.4 ± 2.4
5α-Stigmastane-3,6-dione	1.7 ± 1.5	39.5 ± 0.2	81.7 ± 1.5	1.1	98.0 ± 3.7
<b>Total steroid ketones</b>	<b>2.5 ± 1.5</b>	<b>91.2 ± 0.4</b>	<b>166.3 ± 1.8</b>	<b>1.6</b>	<b>224.4 ± 6.1</b>

**Table S7** Types and quantities of wax esters in rice straw waxes obtained from different conditions using scCO<sub>2</sub> extraction for 4 hours.

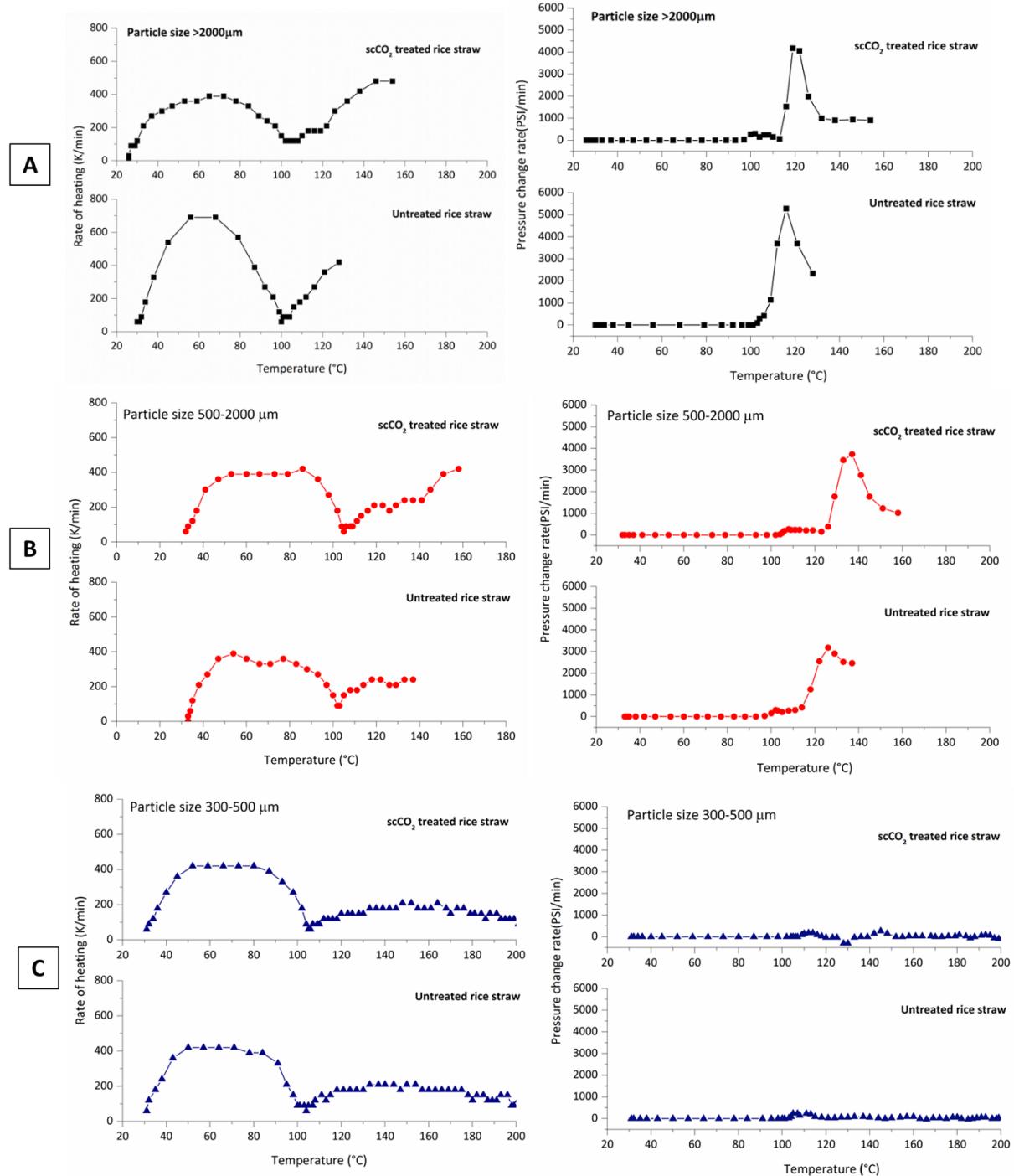
Wax esters	Abundance in the extracts in µg/g of dry plant				
	35°C, 75 bar	35°C, 400 bar	50°C, 238 bar	65 °C, 75 bar	65°C, 400 bar
Wax C42	0.1	10.8	18.2 ± 1.0	TR	22.5
Wax C44	0.3	23.7	47.8 ± 0.1	0.1	56.2 ± 0.1
Wax C46	0.7	21.5 ± 0.1	49.6 ± 0.8	0.3	60.6 ± 0.2
Wax C48	0.6	12.0 ± 0.2	32.5	0.4	47.0 ± 0.2
Wax C50	0.4	7.4	20.6	0.3	37.2 ± 0.2
Wax C52	0.3	3.2	8.0 ± 0.1	0.2	21.5 ± 0.1
Wax C54	0.1	1.3	1.2 ± 0.1	4.5 ± 0.1	10.3
<b>Total wax esters</b>	<b>2.5</b>	<b>79.9 ± 0.3</b>	<b>177.9 ± 2.1</b>	<b>5.8 ± 0.1</b>	<b>255.3 ± 0.8</b>

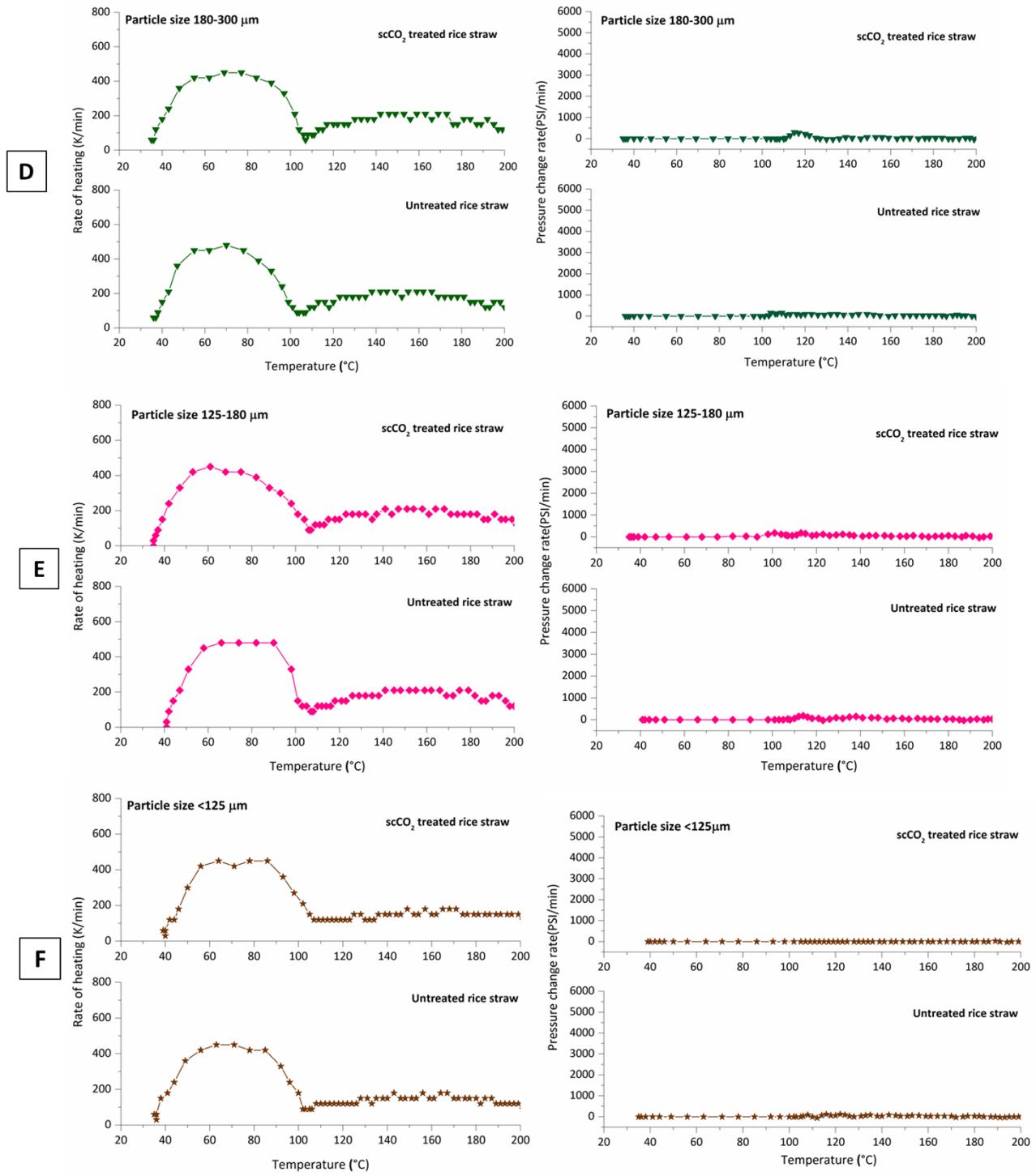
**Table S8** Extraction yields obtained at different pressures and temperatures for rice straw.

Experiments	Temperature (°C)	Pressure (bar)	Density of CO <sub>2</sub> (g.cm <sup>-3</sup> )	Yield (dry biomass)
1	35	75	0.27	0.05
2	35	400	0.97	0.41
3	50	238	0.82	0.52
4	65	75	0.16	0.01
5	65	400	0.87	0.70

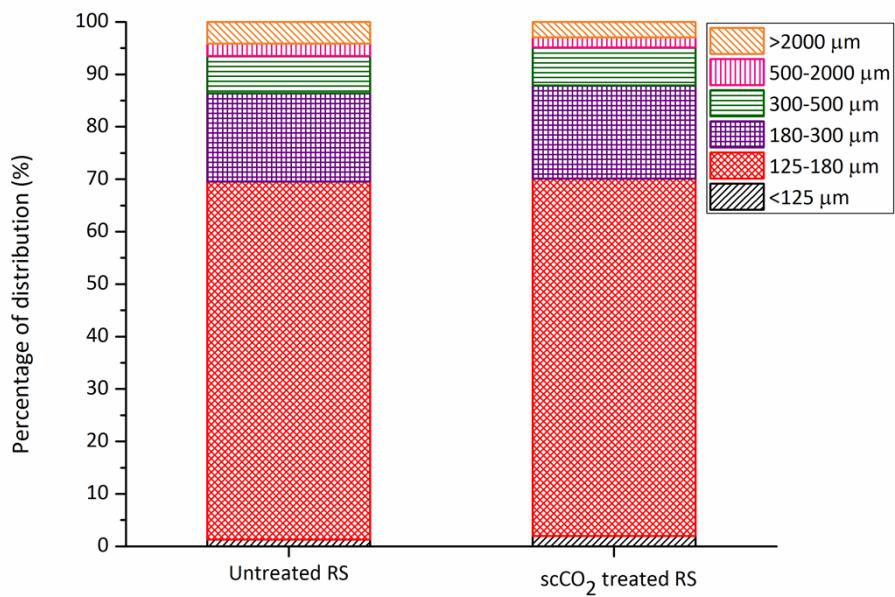


**Figure S1** DSC plot showing the melting profiles for different waxes, (A) hexane Soxhlet, (B) scCO<sub>2</sub> at 65 °C and 400 bar for 4 hours, (C) Commercial candelilla wax, and (D) Commercial beeswax.





**Figure S2** The comparison and the evolution of heating rates and pressure change rates of untreated and sc $\text{CO}_2$  treated rice straw according to particle sizes A) >2000  $\mu\text{m}$ , B) 500-2000  $\mu\text{m}$ , C) 300-500  $\mu\text{m}$ , D) 180-500  $\mu\text{m}$ , E) 125-180  $\mu\text{m}$  and F) <125  $\mu\text{m}$ .



**Figure S3** Particle size distribution of untreated and scCO<sub>2</sub> treated rice straw after milling.