

Exploring the adsorption efficiency of a novel cellulosic material for removal of food dye from water

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INTRODUCTION

□ In particular, the product synthesis using the underutilized and waste materials is exceedingly overarching to cross over the needs of the current high-density population around the globe and the hike in pollution thence because these materials are inexpensive and abundantly available.

□ Many products have been derived from such waste materials for the potential utilization in the fields of bioengineering, environmental remediation, food technology, etc., in an eco-friendly manner

□ Kendu (*Diospyros melanoxylon*) is an underutilized wild minor forest plant belonging to the *Ebenaceae* family, which is plentifully available across most of the South-East Asian Countries.

□ Almost all parts of this plant, starting from the bark, leaves, and fruits to seeds, claim several commercial values. The leaves are used for making an improvised type of cigarette.

□ Both unripe, as well as ripe fruits are used as folk medicines by tribal communities.

□ The delicious and nutritious ripe fruit have good sources of nutrient and photochemical.

□ In spite of these beneficial perspectives, a large number of Kendu fruits are wasted every year or utilized uneconomically due to the lack of proper processing techniques and awareness among the people.

OBJECTIVE OF WORK

□ In continuation to our long-term motivation towards the product formulations using waste or underutilized materials for different technological applications, the present work aims at achieving CNCs from the coat of Kendu fruit.

□ The waste Kendu fruit coat (KFC) was utilized for the fabrication of a novel cellulosic nano-adsorbent (KFCNCs) and exploration of its efficiency for the removal of food dye from water.

RESULTS AND DISCUSSION

Table 1: Chemical composition and Mineral analysis of KFC

Chemicals and minerals composition	Experimental value*
Moisture	42.28±0.21
Carbohydrate	19.36±1.21
Protein	8.10±1.31
Fat	0.87±0.05
Ash	0.68±0.11
Fiber	28.71 ±0.45
Minerals	
Calcium	201.05± 1.56
Magnesium	119.14±0.56
Sodium	134.24±1.26
Potassium	128.01±0.11
Aluminum	198.32±0.34
Phosphorous	18.20±1.02
Iron	11.39±0.64
Zinc	70.86±0.44
Copper	62.22±0.05

Characterization of KFC, KFCNCs 30 and 60

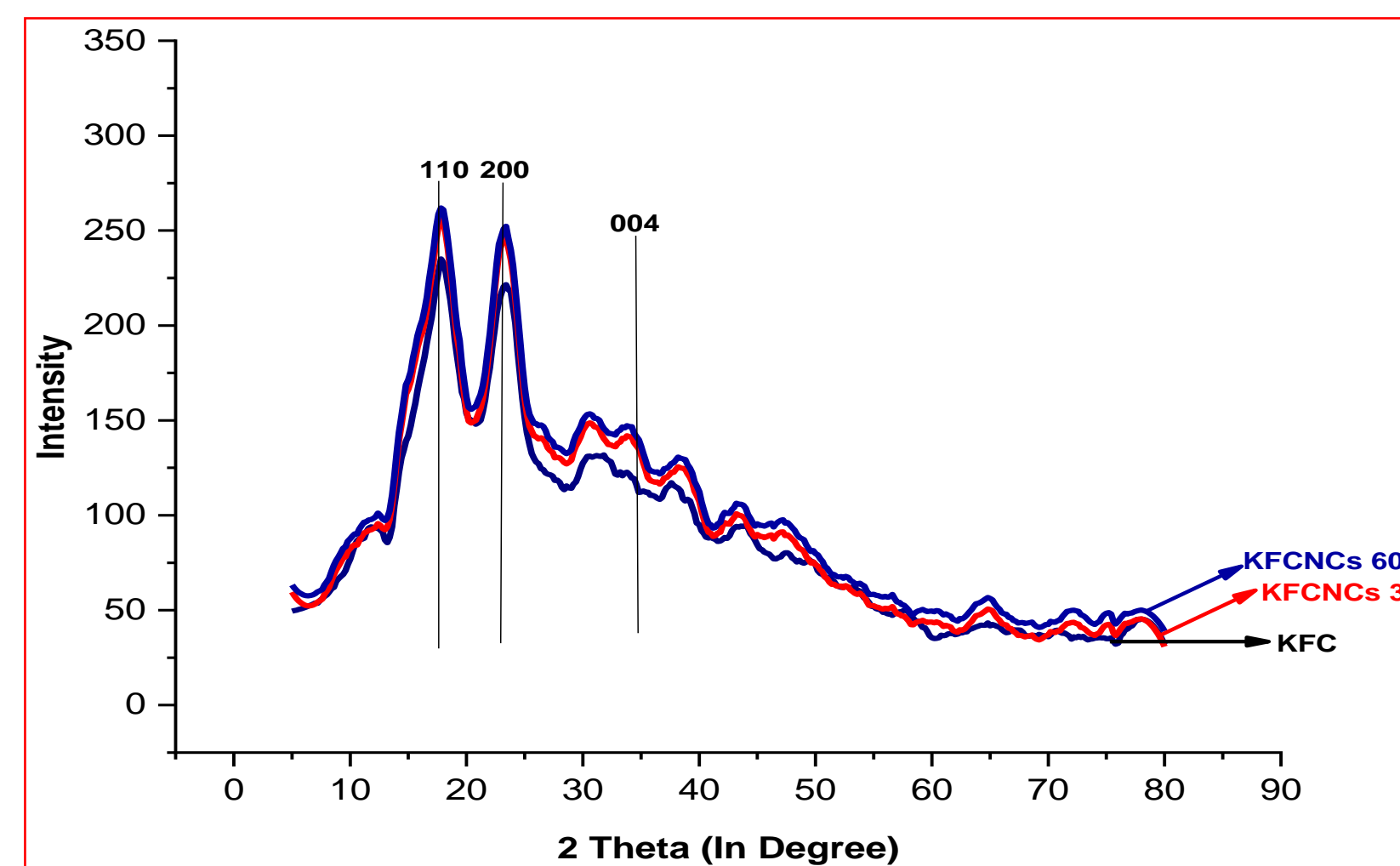


Figure 1: XRD patterns of KFC (A); KFCNCs after 30 min; (B) and 60 min(C) of sulfuric acid hydrolysis

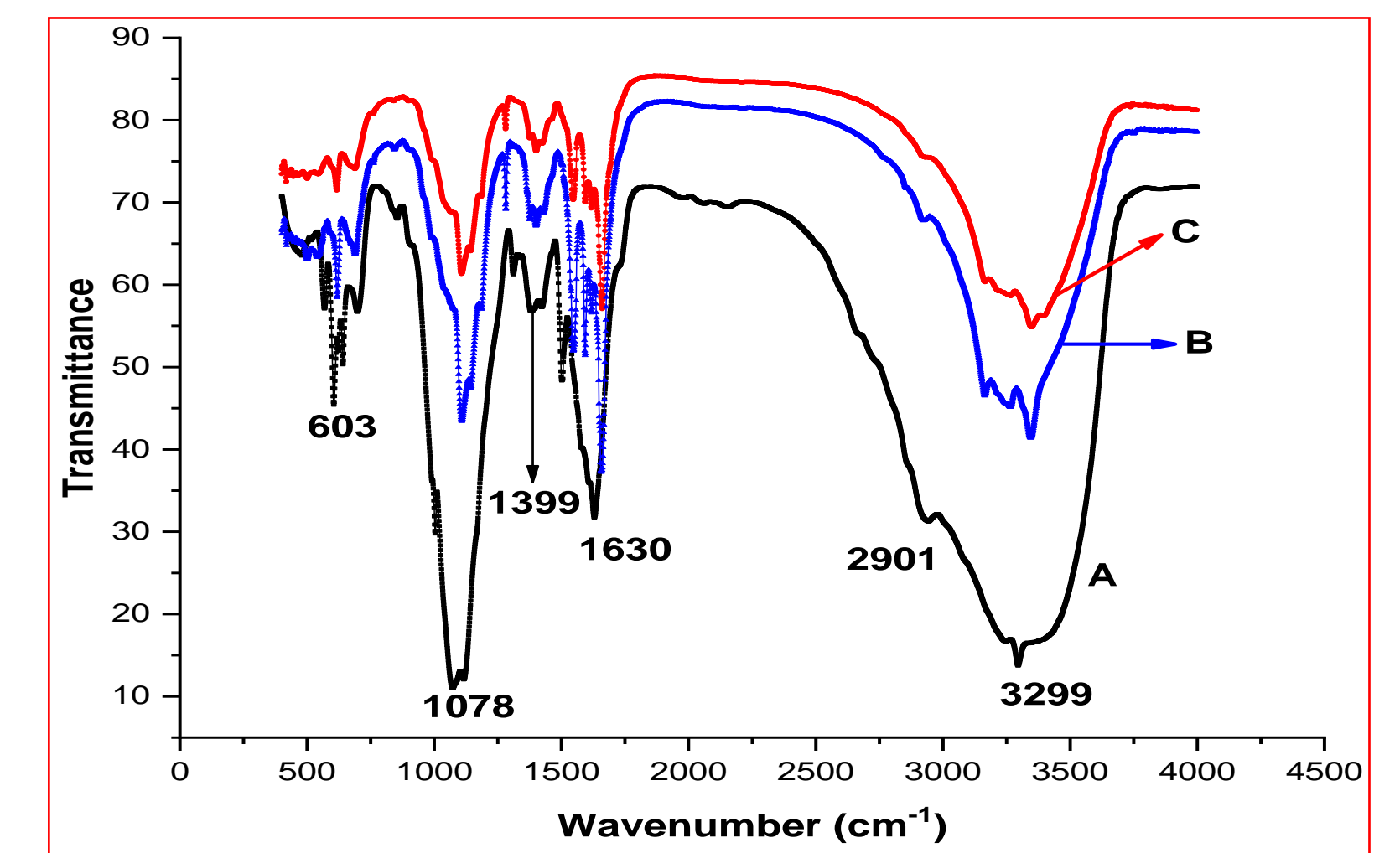


Figure 2: FTIR spectra of KFC (A), KFCNCs after 30 min (B) and 60 min (C) of sulfuric acid hydrolysis.

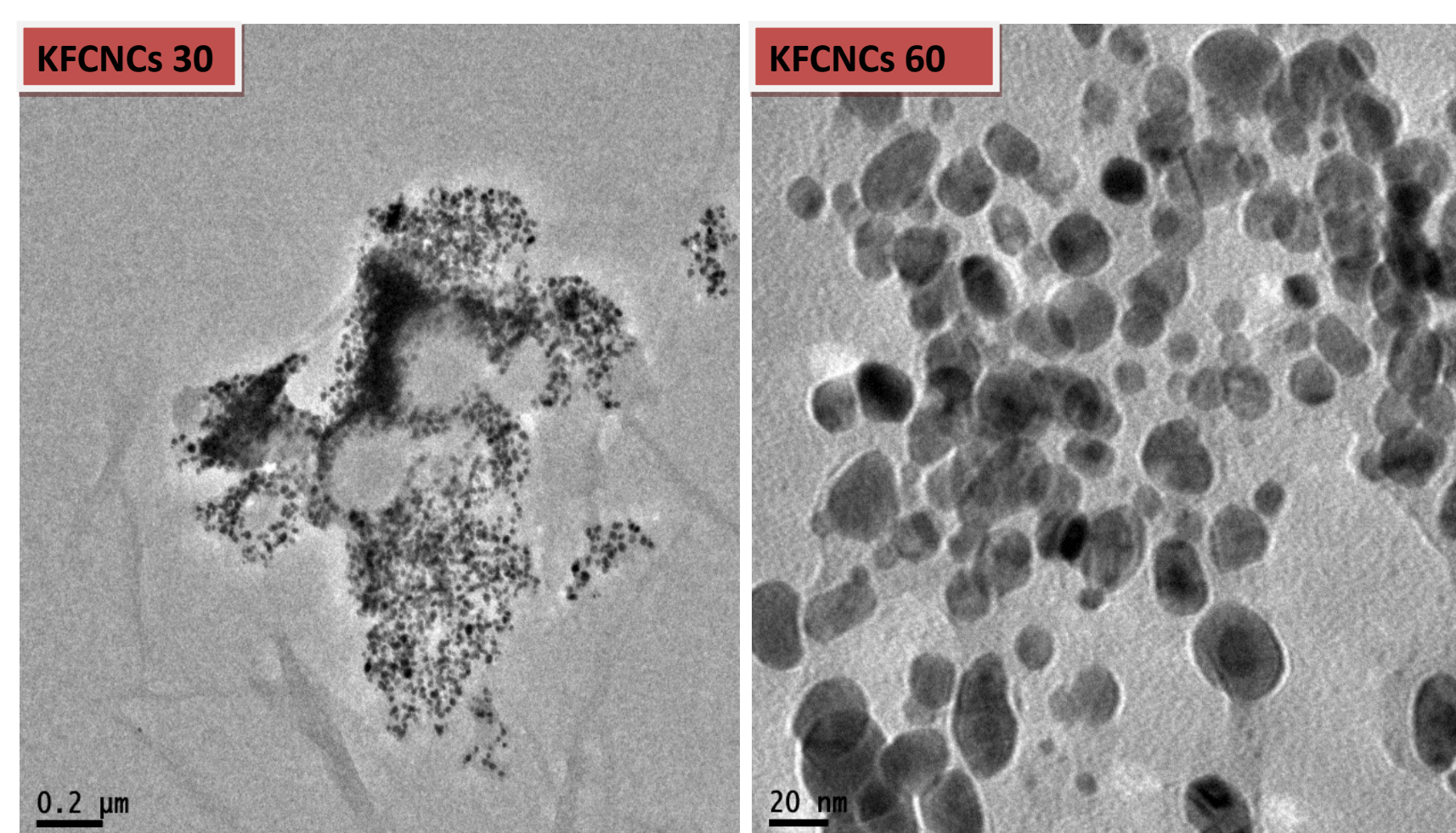


Figure 3: TEM images of KFCNCs after 30 min and 60 min (C) of sulphuric acid hydrolysis.

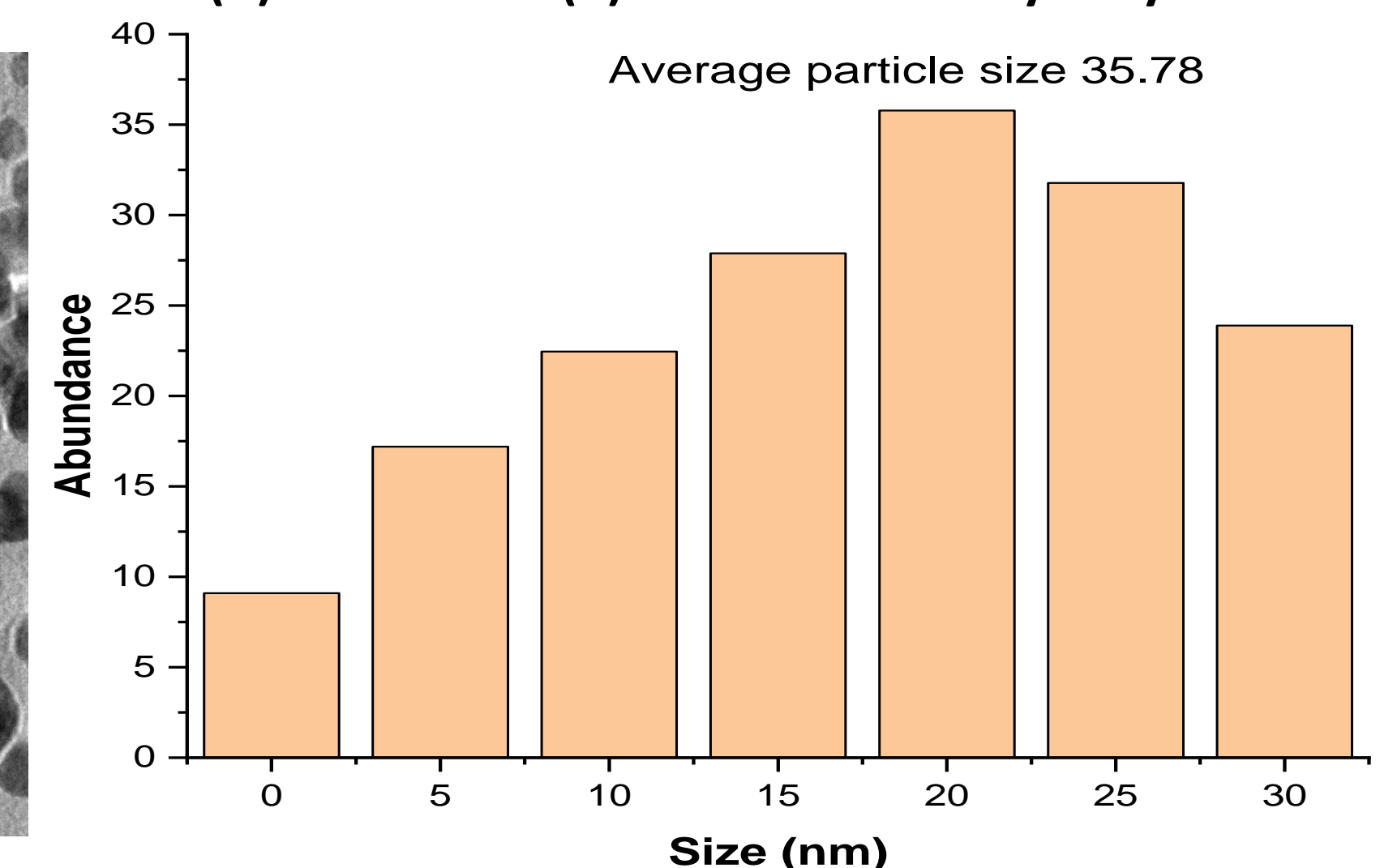


Figure 4: TEM images of KFCNCs after 30 min and 60 min (C) of sulphuric acid hydrolysis.

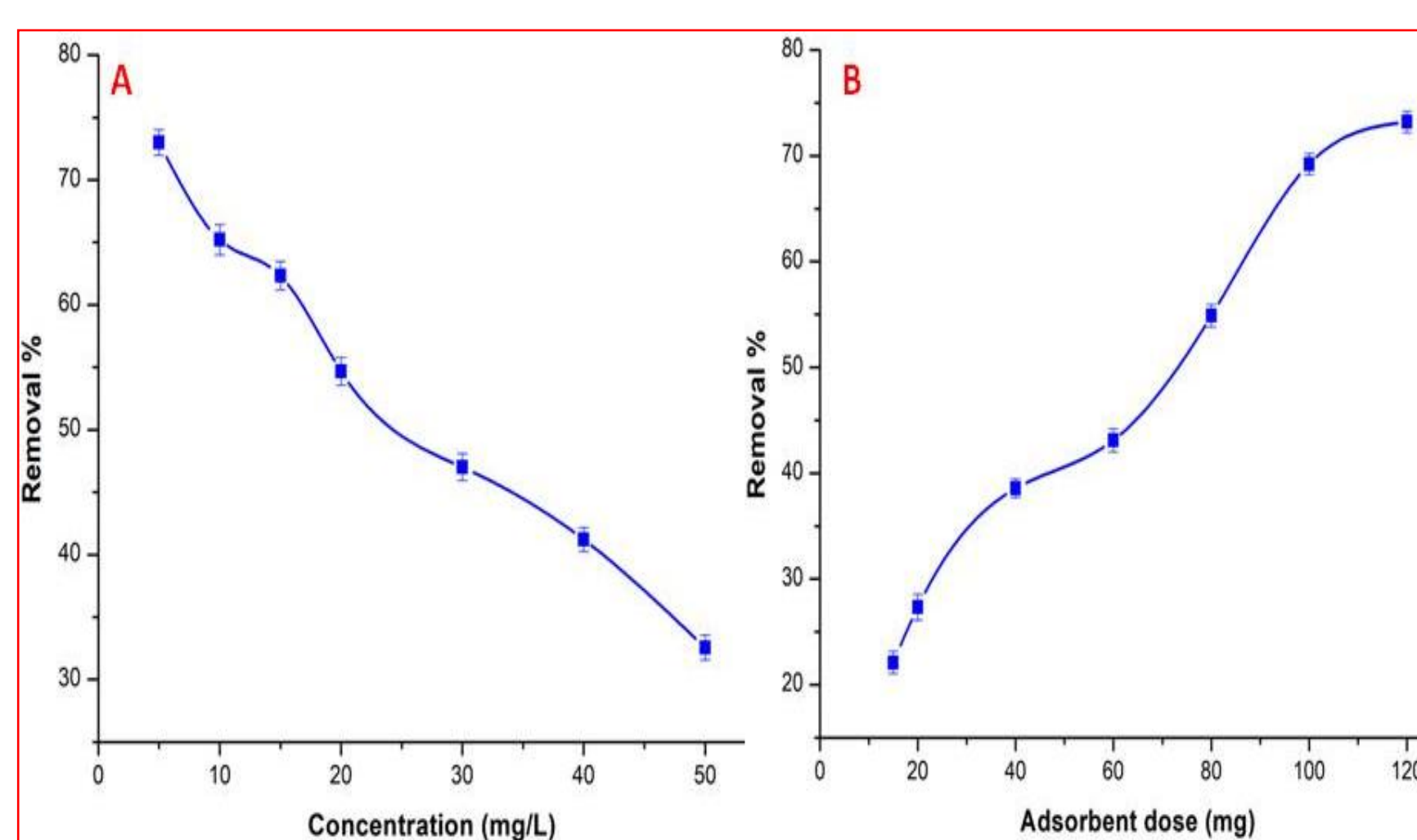


Figure 5: Removal percentage of tartrazine dye by virgin KFC powder: Plot of removal percentage as a function of: (A) initial concentration of the dye (pH= 6, Temp= 60 °C, adsorbent dose= 100mg); (B) adsorbent dose of KFC powder (pH= 6, Temp= 60 °C, Initial concentration of the dye= 10mg/L)

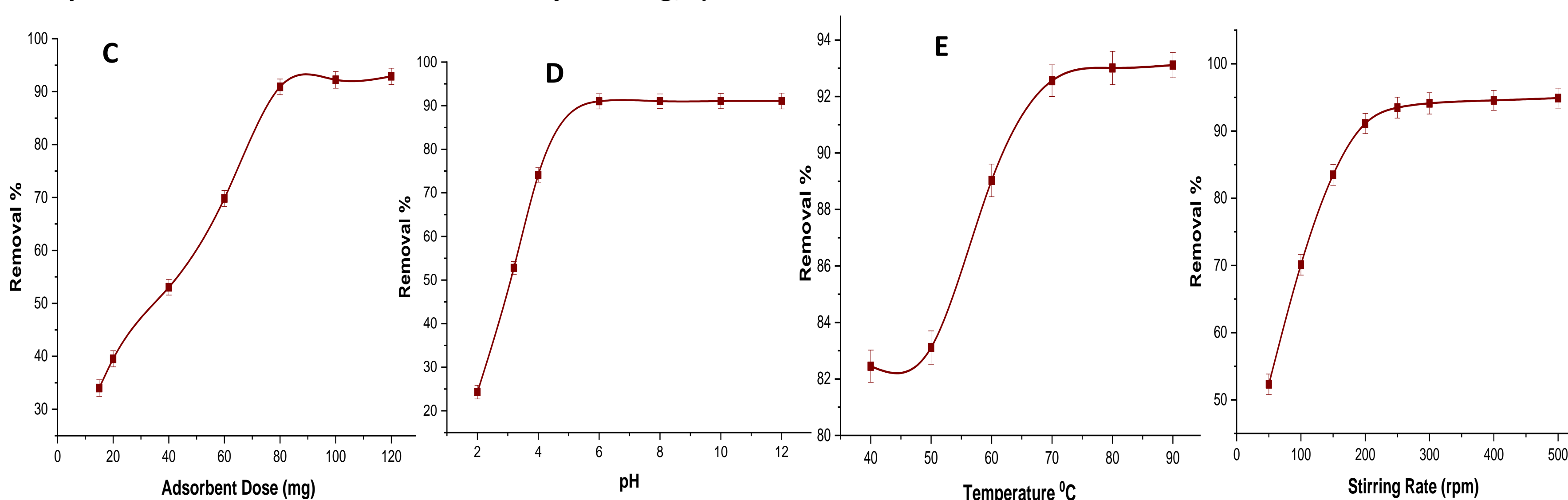
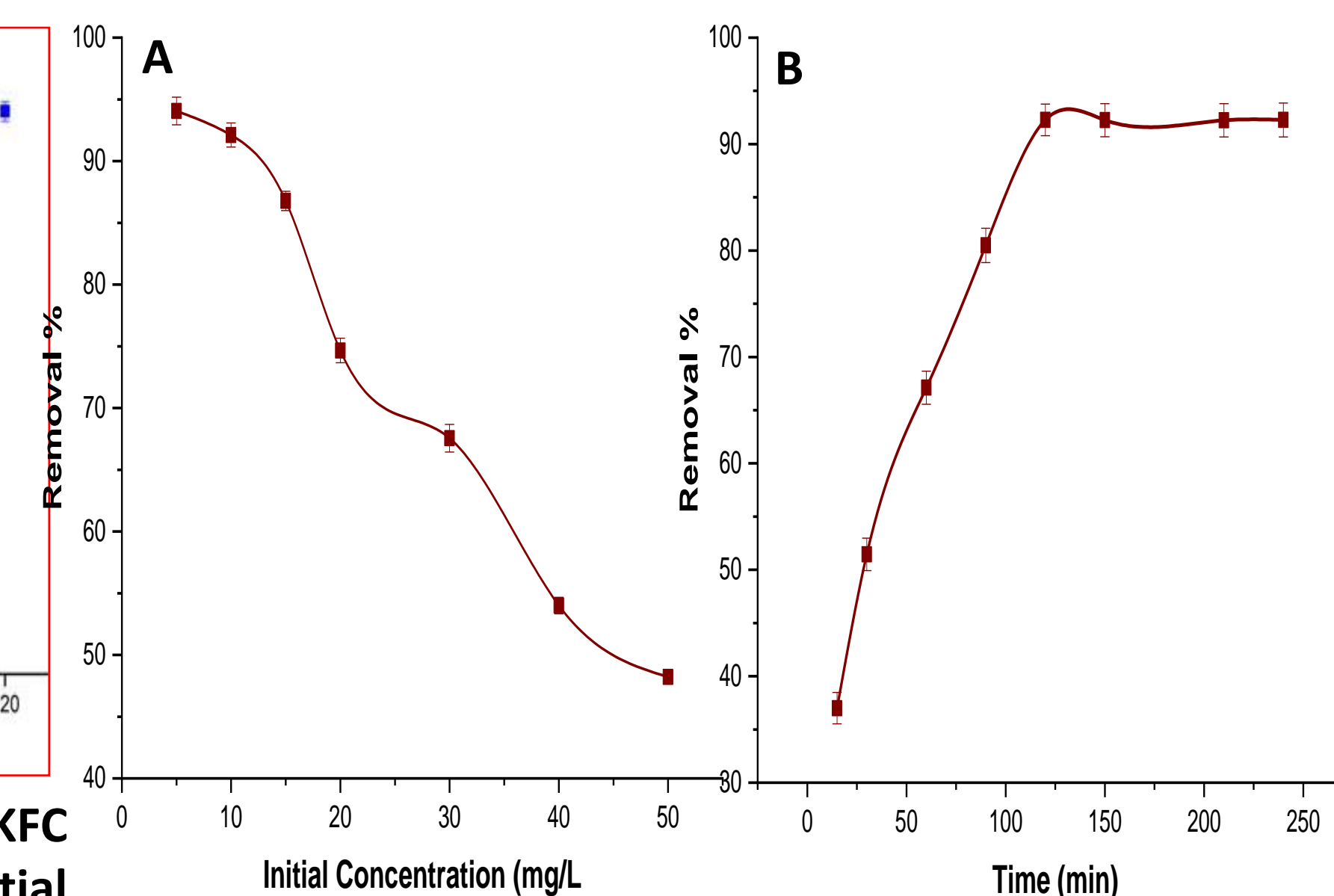


Figure 5: Removal percentage of tartrazine dye by KFCNCs: Plot of removal percentage as a function of; Initial concentration(A), Adsorbent doses (B), time(C), pH(D), temperature(E) and stirring rate(F) of KFCNCs tartrazine dye removal. (Initial concentration=10 mg/L, pH=6, Adsorbent dose=100 mg, Time=120 min, Temperature=60°C and stirring rate= 200 rpm)

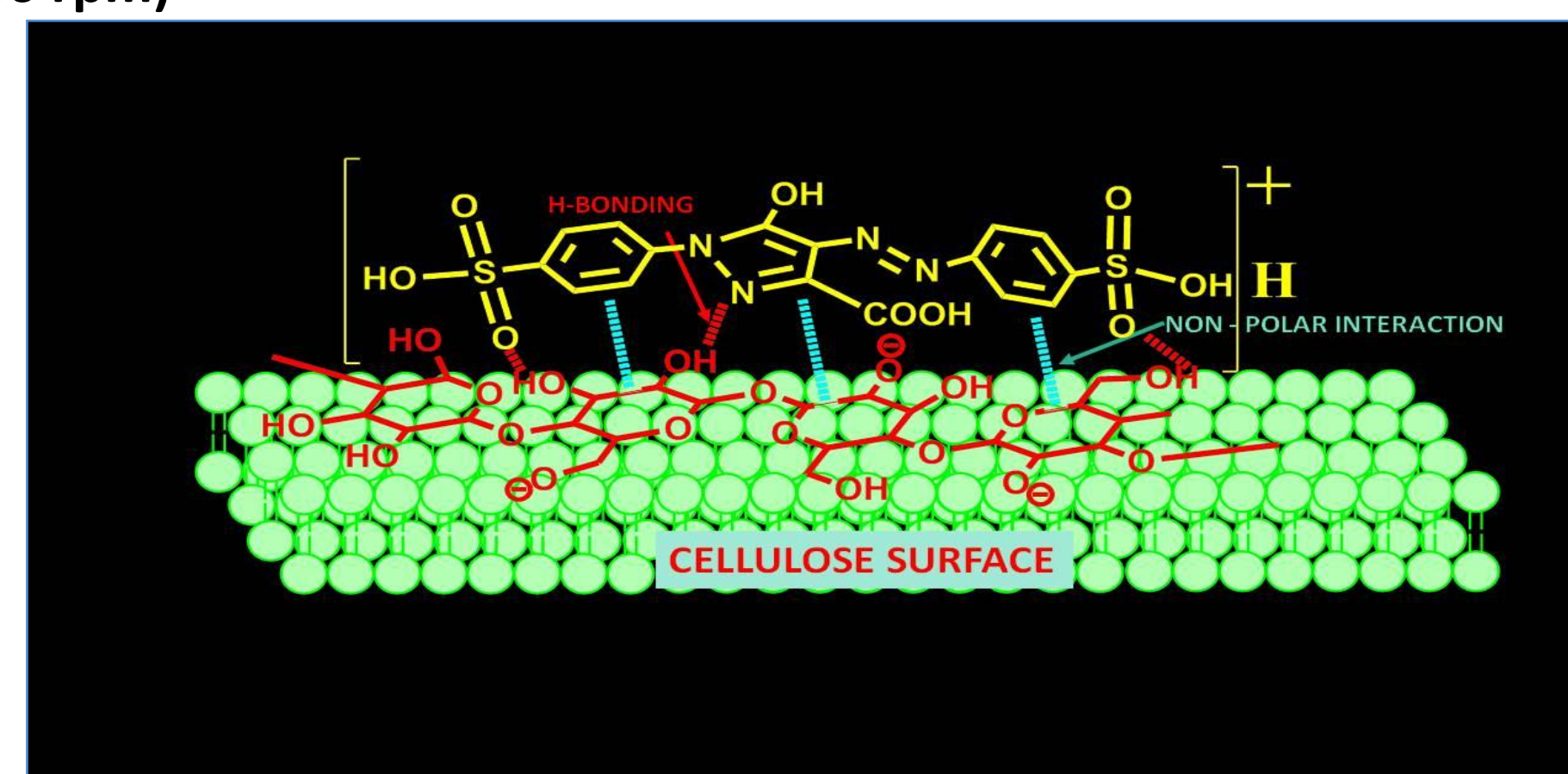


Figure 6: Schematic diagram of adsorbed layer at KFCNC-water interface holding the protonated tartrazine dye through the electrostatic interaction (charged sites due to protonation), hydrophobic interactions (nonpolar sites due to aromatic rings and -CH groups of KFCNCs), polar sites hydrogen bonding interactions (due to acidic groups of dye and -OH group of KFCNCs).

CONCLUSION

- ❖ A novel cellulose-based nanocrystal(KFCNCs) was developed from Kendu fruit coat.
- ❖ The nanocrystal was characterized by XRD, TEM, and FTIR techniques.
- ❖ The optimal batch adsorption factors of tartrazine dye onto nanocrystal were established.
- ❖ The mechanism of adsorption at KFCNCs-water interface was proposed.
- ❖ The fabricated nanocellulose crystal could be a better option for the removal of tartrazine dye due to the plentiful availability, efficiency, and cost-effectiveness