

Supplementary Material

Impact of Carbon Source on Bacterial Cellulose Network Architecture and Prolonged Lidocaine Release

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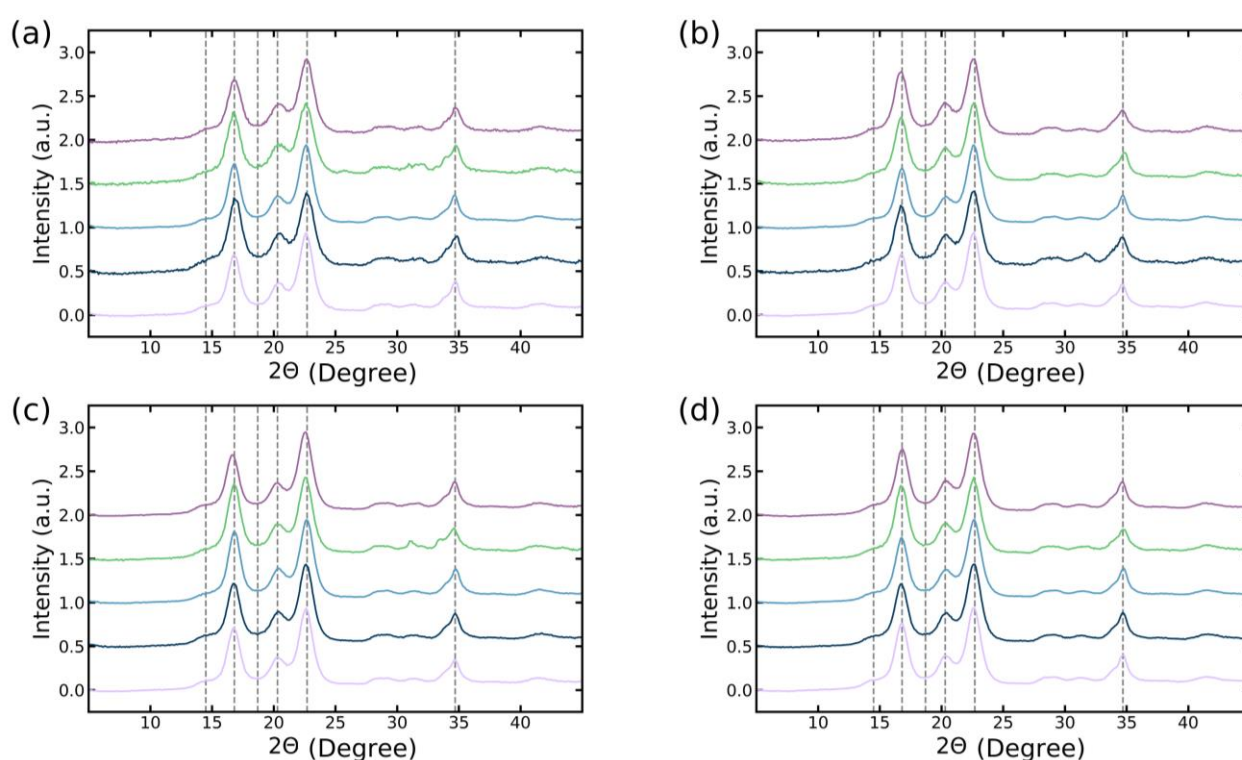


Figure S1. One-dimensional radial WAXS profile (azimuthal average) at 9D growth time (a), 10D growth time (b), 11D growth time (c), and 12D growth time (d).

Table S1. Calculated values of coherent scattering regions (CSR) dimensions of bacterial cellulose (BC) produced using different sugars determined by wide-angle X-ray scattering (WAXS) analysis¹, unit of measurement is angstrom (Å)

Sample	D ₁₀₀	D ₀₁₀	D ₀₁₂	D ₁₁₀	D ₀₁₄
GLY 9	51.49	65.88	54.11	61.08	86.98
GLY 10	49.99	65.60	51.21	61.76	83.63
GLY 11	52.43	65.05	51.41	61.51	84.58
GLY 12	48.09	64.83	51.84	60.04	86.77
ARA 9	47.70	60.55	47.86	56.50	75.15
ARA 10	50.38	62.71	47.80	58.95	85.02
ARA 11	46.62	64.47	50.49	60.96	83.71
ARA 12	49.01	64.90	51.49	60.88	87.01
GLU 9	51.77	69.93	52.86	61.28	86.99
GLU 10	49.94	67.97	50.66	59.88	87.00
GLU 11	49.53	69.49	53.19	62.31	87.01
GLU 12	47.02	66.86	49.77	59.99	87.01
SUC 9	44.67	60.40	43.06	55.84	82.72
SUC 10	42.08	64.15	47.14	62.43	84.94
SUC 11	49.47	64.19	49.27	61.26	77.40
SUC 12	47.54	62.72	47.88	59.38	79.56
RAF 9	47.03	58.63	44.09	57.42	86.34
RAF 10	46.22	62.60	46.62	60.56	75.92
RAF 11	48.95	65.02	51.34	59.89	87.01
RAF 12	47.66	65.92	51.15	60.86	87.00

¹ Samples are labeled according to the carbon source used (e.g., GLY for glycerol, ARA for arabinose) and the day of harvest (e.g., GLY 9 refers to BC synthesized with glycerol and harvested on day 9).

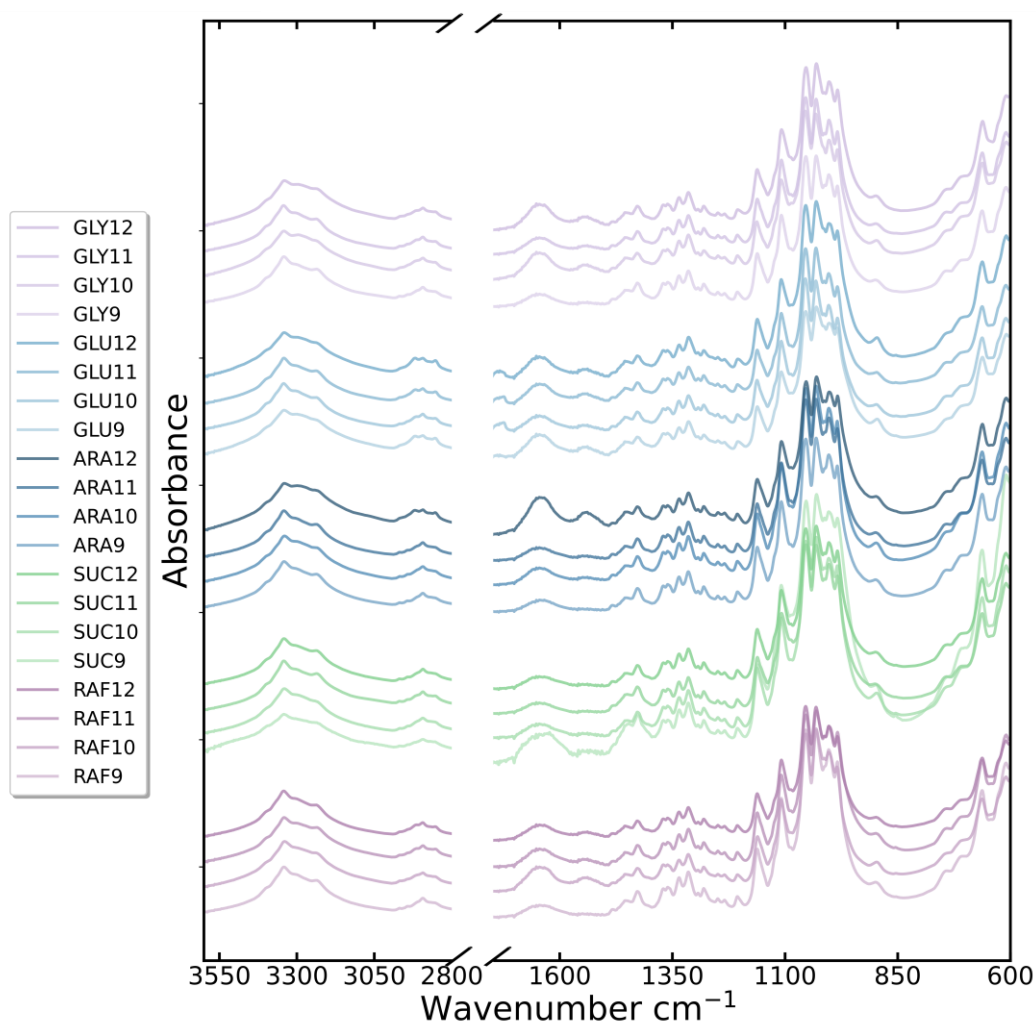


Figure S2. FTIR spectra highlighting key functional groups in our cellulosic samples.

Table S2. Attribution of FTIR peaks for the analyzed samples.

Peak Location (cm ⁻¹)	Vibration	Attribution	References
3400	(O-H)	6O-H interchain h-bond to 3O	[1]
3340	v(O-H)	2,3,6O-H coupled vibration	[1]
3280	v(O-H)	2O-H cellulose I β intrachain H-bond to 6O	[1]
3230	v(O-H)	2O-H cellulose I α intrachain H-bond to 6O	[1]
2920	v _{as} (C-H)	Methyl and methylene groups	[2]
2892	v(C-H)	CH ₂ and CH ₃ groups	[3]
2850	v _{as} (C-H)	CH ₂	[4]
1733	v(C=O)	Lipids from cell remnants	[5]
1651	v(C=O) or δ (O-H)	Amide I from protein in cell residue or rocking vibration in residual water	[6,7]
1549	v(C-N) or ρ (N-H)	Amide II from protein in cell residue	[6]
1451	ρ (O-H)	In plane bending of hydroxyl groups	[8]
1427	δ (C-H)	In plane scissoring in CH ₂	[8–11]
1365	w(C-H) and/or δ _{as} (C-H)	Out of plane rocking/wagging in CH ₂	[12]

		C-H bending or in plane bending of hydroxyl	
1335	$\rho(\text{O-H})$ or $\delta(\text{C-H})$		[3]
1314	$w(\text{C-H})$	Out of plane wagging in CH_2	[12,13]
1205	$\nu(\text{C-O-C})$	Symmetric stretching of C-O-C	[13]
		Asymmetric stretching at the glycosidic link	
1161	$\nu_{\text{as}}(\text{C-O-C})$		[12]
1108	$\nu(\text{C-C})$	C-C in the ring symmetric stretching	[14]
1054	$\delta(\text{C-O})$	Bending of C-O bonds to hydroxyl groups	[3,13]
1031	$\nu(\text{C-O})$	Mainly of C6-O6 hydroxyl group	[3,12]

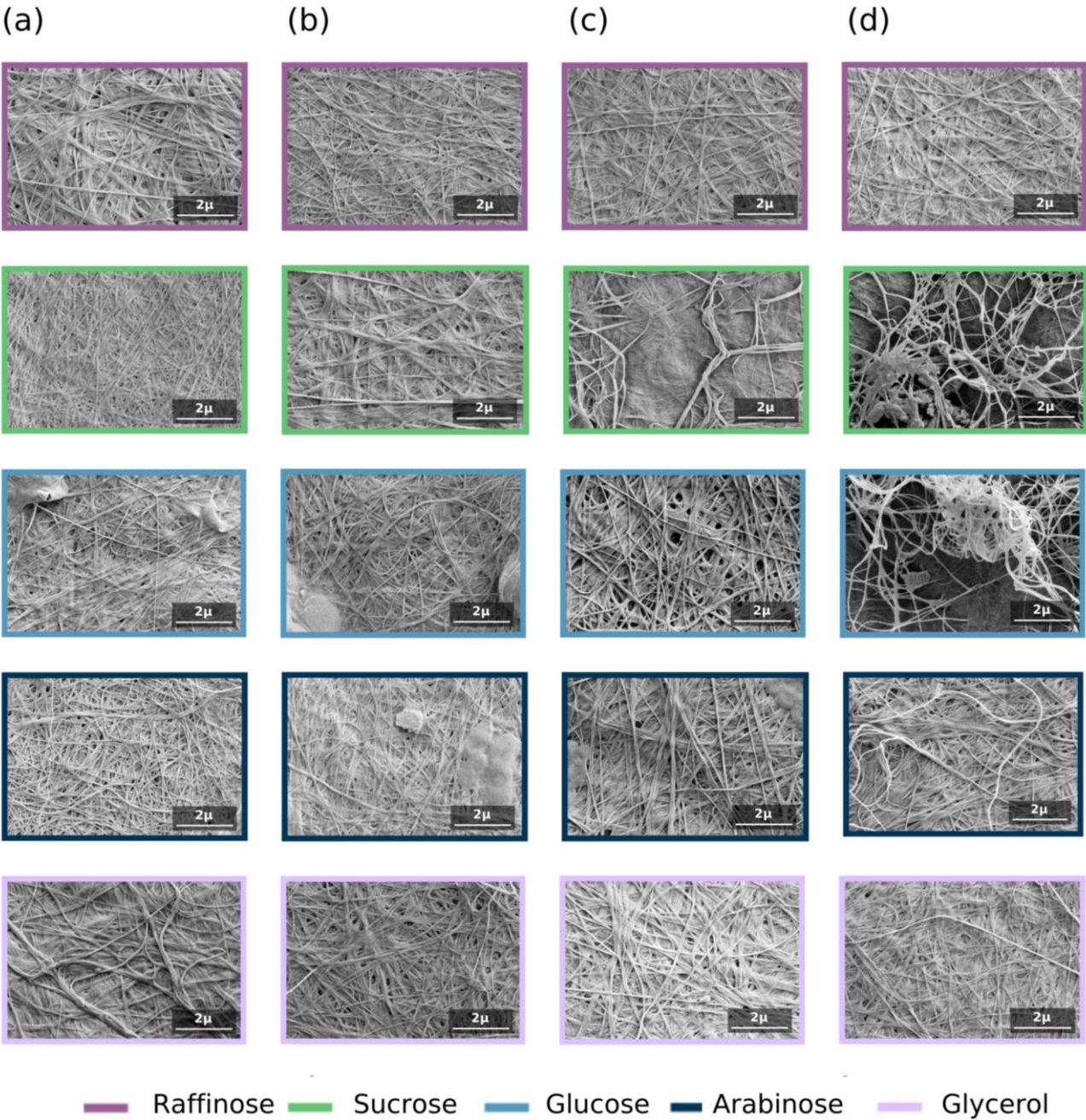


Figure S3. SEM images of the surface of bacterial cellulose (BC) samples at 9-day growth time (a), 10-day growth time (b), 11-day growth time (c), and 12-day growth time (d).

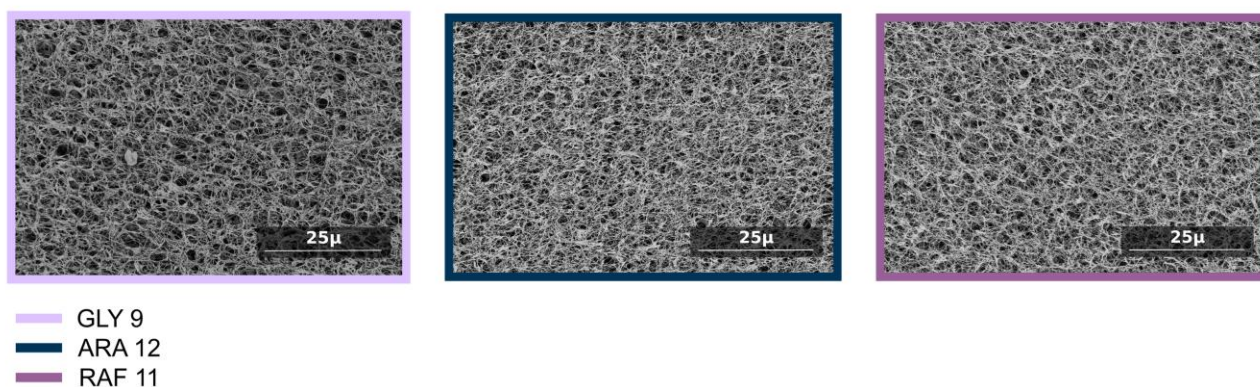


Figure S4. SEM images of the cross-sections of freeze-dried bacterial cellulose (BC) samples.

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