

# Catalytic characterization of synthetic K<sup>+</sup> and Na<sup>+</sup> sodalite phases by low temperature alkali fusion of kaolinite during the transesterification of spent cooking: kinetic and thermodynamic properties

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**Table.S1.** The determined fatty acid methyl esters in the obtained biodiesel sample over N.SD

Fatty acid methyl esters		
No	Ester	Percentage (%)
1	Palmitoleic acid methyl ester (C16:1)	31.76
2	Oleic acid methyl ester (C18:1)	29.7
3	Linoleic acid methyl ester (C18:2)	14.6
4	Myristic acid methyl ester (C14:0)	11.2
5	Palmitic acid methyl ester (C16:0)	7.3
6	Eicosanoic acid methyl ester (C20:1)	1.8
7	Stearic acid methyl ester (C18:0)	1.2
8	Caprylic Acid methyl ester (C8:0)	1.78
9	Behenic Acid methyl ester (C22:0)	0.84

**Table.S2.** the Fatty acid content and physical properties of the inspected spent oil

Fatty acid composition	
Fatty acid composition	Percent
Myristic acid (C <sub>14</sub> H <sub>28</sub> O <sub>2</sub> ) (C14:0)	11.3 %
Linoleic acid(C <sub>18</sub> H <sub>32</sub> O <sub>2</sub> ) (C18:3)	15 %
Oleic acid (C <sub>18</sub> H <sub>34</sub> O <sub>2</sub> ) (C18:1)	30.6 %
Palmitoleic (C <sub>16</sub> H <sub>30</sub> O <sub>2</sub> ) (C16:1)	33.8 %
Eicosanoic acid (C <sub>24</sub> H <sub>48</sub> O <sub>2</sub> ) (C20:1)	2.5 %
Palmitic acid (C <sub>16</sub> H <sub>32</sub> O <sub>2</sub> ) (C16:0)	2.3 %
Stearic acid (C <sub>18</sub> H <sub>36</sub> O <sub>2</sub> ) (C18:0)	1.8 %
Physical properties	
Molecular weight	922 g/mol
Acid value	2.23 mg KOH/gm
Saponification value	187 mg KOH/gm
Kinematic viscosity	45.2 cSt