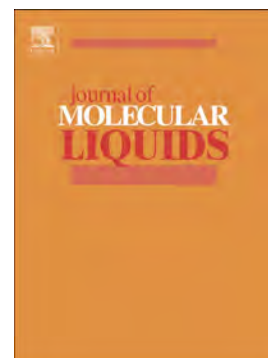


## Accepted Manuscript

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PII: S0167-7322(17)35993-7  
DOI: [doi:10.1016/j.molliq.2018.02.128](https://doi.org/10.1016/j.molliq.2018.02.128)  
Reference: MOLLIQ 8770  
To appear in: *Journal of Molecular Liquids*  
Received date: 14 December 2017  
Revised date: 26 February 2018  
Accepted date: 28 February 2018

Please cite this article as: Fernando Bergua, Montserrat Nuez, José Muñoz-Embid, Carlos Lafuente, Manuela Artal , Volumetric and acoustic behaviour of myo-inositol in aqueous Natural Deep Eutectic Solvent solutions. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Molliq(2017), doi:[10.1016/j.molliq.2018.02.128](https://doi.org/10.1016/j.molliq.2018.02.128)

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# Volumetric and acoustic behaviour of *myo*-inositol in aqueous Natural Deep Eutectic Solvent solutions

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## Abstract

A study of the interactions in aqueous systems containing a sweetener, *myo*-inositol, and a Natural Deep Eutectic Solvent, reline or glyceline, is presented. Both NADESs include the same acceptor group, choline chloride, and different donor groups, urea and glycerol. For this purpose, the density and speed of sound were measured for dilute mixtures, and several related properties were calculated: the standard partial molar volume, the standard partial molar isentropic compression, the standard transfer properties, Hepler's constant, and the compressibility hydration number. The results were evaluated as a function of the temperature and composition, and they show the dominance of the ionic-hydrophilic and hydrophilic-hydrophilic interactions. Moreover, the glyceline disturbs the aqueous mixtures more than the reline.

Keywords: *Myo*-inositol; NADES; Partial molar volumen; Partial molar isentropic compressibility; Hydration number;

## 1. Introduction

The solvent environment next to one solute molecule is different from around those in the bulk. This fact is reflected in the packaging of the system. For this reason, the determination of volumetric and acoustic properties has been used to evaluate the system interactions [1-5]. To avoid disturbance due to solute-solute interactions, these properties are calculated under conditions of infinite dilution. In addition, when a third compound is added to a binary mixture, the co-solute influence on solute hydration can be studied, determining whether or not its formation is favoured [6]. Different methods, depending on the measured property, allow to calculate the moles of water per mole of solute confined in the hydration sphere,  $n_h$ . Those based in acoustic measures are preferred due to its experimental simplicity. However, the suppositions that are carried out provide excessively high values, although coherent in the same homologous series. Other methods utilize properties such as viscosity, isothermal compressibility, colligative properties, etc. A comprehensive review has been published by Burakowski and Glinski [7].

The hydration numbers, or the moles of water per mole of solute confined in the hydration sphere ( $n_h$ ), can be calculated from different methods depending on the evaluated properties: isothermal and isentropic compressibility, dielectric relaxation, freezing point depression and boiling point elevation, spectroscopy techniques, viscosity measures, or MC simulation, among others. Those based on acoustic measures are preferred due to their experimental simplicity. However, the suppositions that are carried out provide excessively high values [7], although coherent in the same homologous series. A comprehensive review has been published by Burakowski and Glinski [8].

For aqueous mixtures containing a flavouring solute, the taste quality can be estimated from the apparent specific volume, *ASV*, indicating the hydrated molecule size [8-9] [9-10]. The addition of small amounts of another compound, called a co-solute, will modify the hydration sphere and modulated the flavour [10-11] [11-12]. In this work, we study the influence of two ecological co-solutes on the thermodynamic properties of sweetener aqueous solutions. Inositol (cyclohexane-1,2,3,4,5,6-hexol) is a cyclic sugar whose most abundant spatial isomer is *myo*-inositol (cis-1,2,3,5-trans-4,6- cyclohexanehexol). In the diet, different natural sources provide this sugar: fruits, vegetables, and cereals [12] [13]. On the other hand, organisms are capable of synthesizing it from glucose [13] [14]. Abnormal *myo*-inositol levels have been related to metabolic disorders (diabetes mellitus, polycystic ovary syndrome, thyroid function), neurological problems (depression, Alzheimer, eschlerosis) and certain cancer types (lymphoma, brain tumours) [14-20] [15-21].

A Deep Eutectic Solvent (DES) is a mixture of two or more compounds whose melting point is lower than that of the components separately. The decrease of the solid-liquid transition temperature occurs due to the association, mainly by hydrogen bonds, between acceptor (HBA) and donor (HBD) compounds. These solvents have appeared as a green technology alternative for replacing common organic solvents that have inherent toxicity and high volatility, highlighting its price and biodegradability. The NATural Deep Eutectic Solvents are DESs with primary metabolites such as HBA and HBD substances. Choi et al. [21] [22] described NADES as the third cellular solvent. The authors concluded that unstable or poorly soluble biomolecules in water or lipids could be synthesized and stored in this type of compound, allowing survival in situations of extreme dryness. Common HBAs are choline chloride ([Ch]Cl) or (2-hydroxyethyl)trimethylammonium chloride and the betaine

((carboxymethyl)trimethylammonium hydroxide inner salt), and HBD examples are: urea, glycerol, amino acids, and sugars. A great NADES number with different physical-chemical properties is possible by combining several acceptors-donors [22] [23]. Some research areas where the NADESs have shown great possibilities are: enzymatic catalysis, molecular purification, electrochemistry, biocatalytic processes, production of zeolites, pharmacological solvents, and as antibacterial agents [23-33] [24-34]. Recently, *myo*-inositol and choline chloride have shown high potential as biomarkers for Alzheimers and prostate cancer diagnosis, among other diseases [34-35] [35,36]. Both compounds have significant nutritional importance and can be found in food supplements for infants and adults [36-37] [37,38]. Two NADESs with similar acceptor groups and different donors are used as co-solutes in this paper: [Ch]Cl:urea (1:2), is called reline; and [Ch]Cl:glycerol (1:2) is called glyceline. The comparison of the volumetric and acoustic behaviour between dilute solutions containing reline and glyceline allows us to evaluate the influence of the donor group, although in these conditions, the NADESs are binary mixtures. The isentropic compressibility,  $\kappa_S$ , calculated from the density and speed of sound measurements, is related to the free space within the solutions [39]. Then,  $\kappa_S$  variations indicate intermolecular interaction changes. Taking into account the particular nature of the eutectic compounds, the  $\kappa_S$  evaluation will be especially interesting [40].

In general, the system interactions are altered depending on the predominant acidic or basic forms. The number of hydrogen bonds between the solute and co-solute molecules is affected. *Myo*-inositol is slightly acidic, and the pH values of the pure reline and pure glyceline are 10 and 7.5, respectively [41]. In the concentrations included in this work, the pH of the aqueous reline solutions is practically neutral [42]. Thus, we have not considered this variable in our study.

The literature reports studies about the structures of *myo*-inositol, reline and glyceline as well as their thermophysical behaviour in aqueous solutions [38–57] [43–62]. However, we have not found any paper in which the effect of the NADES on the *myo*-inositol hydration has been evaluated. Here, we present experimental data for density,  $\rho$ , and speed of sound,  $u$ , of both *myo*-inositol in pure water and in NADES aqueous solutions at atmospheric pressure and at  $T = (293.15\text{--}318.15)$  K. From these values, we calculate several properties related to the interactions within the mixtures: standard partial molar volumes and isentropic compressions, standard transfer properties, Hepler's coefficient and the compressibility hydration number.

## 2. Materials and methods

### 2.1. Materials

Information about the chemicals used in this work is reported in Table 1, and their chemical structures are shown in Fig. S1 (Supplementary material). *Myo*-inositol (>99 %) and both the NADESs (>98 %) were supplied from Sigma and Scionix Ltd, respectively. Milli Pore MilliQ water with resistivity less than  $18.2 \mu\text{S}\cdot\text{cm}^{-1}$  was used for the aqueous solutions. Due to their hygroscopic character, reline and glyceline were subjected to vacuum for several hours; the water content was determined by the Karl Fischer method (automatic titrator Crison KF 1S-2B). The values were 253 ppm for reline and 275 ppm for glyceline and were accounted for in the solution preparation. The mixtures were prepared just before the property measurements by weighing with a Sartorius Semimicro balance CP225-D. The uncertainty of the mass determination was 0.01 mg.

### 2.2. Apparatus and procedure

Density,  $\rho$ , and speed of sound,  $u$ , at atmospheric pressure were simultaneously obtained from a (3 MHz) Anton Paar DSA 5000 vibrating tube densimeter and sound analyser thermostated at  $\pm 0.005$  K. The equipment was calibrated using ultra-pure water supplied by the GmbH SH calibration service, and dry air. The combined expanded uncertainties ( $k \approx 2$ ) in the measurements of density and the speed of sound were  $U_c(\rho) = 0.05 \text{ kg}\cdot\text{m}^{-3}$  and  $U_c(u) = 0.5 \text{ m}\cdot\text{s}^{-1}$ , respectively. The apparatus was checked using benzene as a reference fluid and the deviations (equation A.1 in the supplementary information) between the literature and experimental data were [58] [63]:  $AAD(\rho) = 0.03 \text{ kg}\cdot\text{m}^{-3}$ ,  $AAD(u) = 0.33 \text{ m}\cdot\text{s}^{-1}$ .

Table 1. Sample table

Chemical	Source	Purification method	Mass fraction purity <sup>a</sup>	Water content / ppm <sup>b</sup>	Molar mass / g·mol <sup>-1</sup>	CAS No
<i>Myo</i> -inositol	Sigma-Aldrich	Non	>0.99		180.16	87-89-8
Reline (choline chloride:urea; 1:2)	Scionix Ltd.	Vacuum treatment	>0.98	253	86.58	-----
Glyceline (choline chloride:glycerol; 1:2)	Scionix Ltd.	Vacuum treatment	>0.98	275	107.95	-----

<sup>a</sup>As stated by the supplier

<sup>b</sup>Karl-Fischer method

### 3. Results and Discussion

This work presents experimental data for density,  $\rho$ , and the speed of sound,  $u$ , of *myo*-inositol in aqueous solutions of two NATural Deep Eutectic Solvents (reline or glyceline). The composition ranges of the solutes (*myo*-inositol) and co-solutes (NADES) were  $m_B = 0$  to  $0.15 \text{ mol}\cdot\text{kg}^{-1}$  and  $m_A = 0$  to  $0.5 \text{ mol}\cdot\text{kg}^{-1}$ , respectively. The measurements were performed at  $p = 99.0 \text{ kPa}$  and at six temperatures from 293.15 to 318.15 K. The experimental values are listed in the supplementary material (Table S1).

In the literature, we have found experimental measurements of  $\rho$  and  $u$  for *myo*-inositol in pure water [42–46] [47–51]. In Fig. 1, we have compared our data with those in the composition and temperature ranges of this work. The working pressure in the papers of Blodgett et al. [42] [47] and Romero et al. [45]–[50] was  $p = 350$  and  $75$  kPa, respectively. For the rest of references,  $p = 101$  kPa. We can conclude that they are in good agreement.

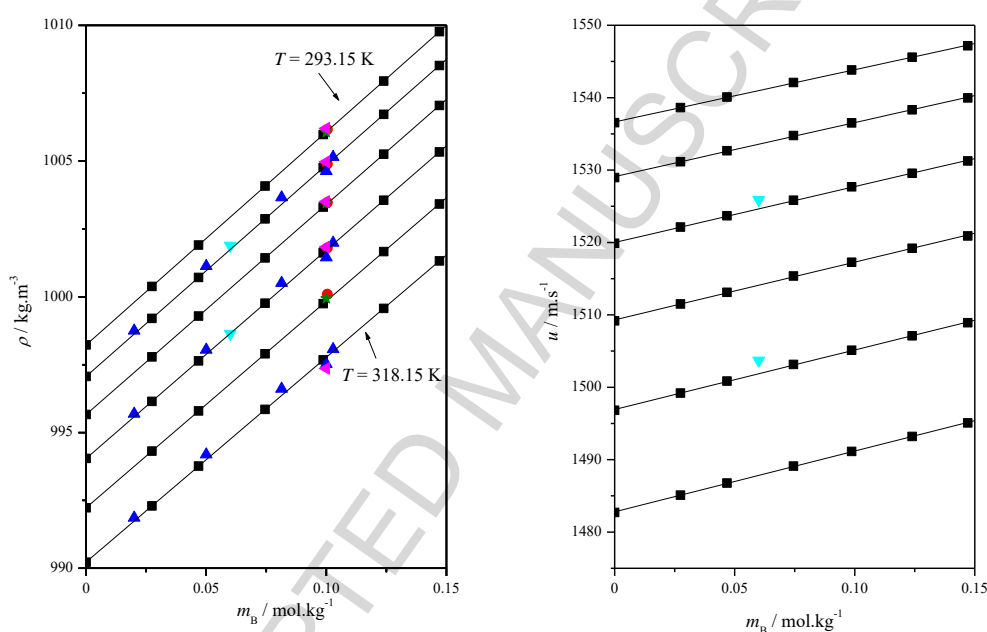


Figure 1. Density,  $\rho$ , of *myo*-inositol in aqueous solution against its molality,  $m_B$ , at  $p = 99.0$  kPa, and at several temperatures,  $T$ . ■, this work; ▲, [42] [47]; ◀, [43] [48]; ▼, [44] [49]; ●, [45] [50]; ★, [46] [51].

### 3.1. Standard partial molar volume

The difference between the solution volume and the pure solvent volume per solute mole is called apparent molar volume,  $V_{2,\phi}$ , and it is a measure of the size of the hydrated solute molecules. From our  $\rho$  data, we calculated this property using the following equation:



$$V_{2,\phi} = \frac{M_B}{\rho} - \frac{(\rho - \rho_0)}{m_B \cdot \rho \cdot \rho_0} \quad (1)$$

Where  $m_B/\text{mol}\cdot\text{kg}^{-1}$  is the solute molality;  $M_B/\text{kg}\cdot\text{mol}^{-1}$  is the solute molar mass;  $\rho/\text{kg}\cdot\text{m}^{-3}$  is the solution density; and  $\rho_0/\text{kg}\cdot\text{m}^{-3}$  is the solvent (water or NADES+water) density. Given the uncertainty in the density measurement,  $u(\rho)$ , we estimated  $u(V_{2,\phi})$  from the equation proposed by Hedwig [59] [64]:

$$u(V_{2,\phi}) = \left(M_B + \frac{1}{m_B}\right) \cdot \frac{u(\rho)}{\rho^2} \quad (2)$$

The uncertainties  $u(V_{2,\phi})$  were within  $\pm(0.16-1.1)\cdot 10^{-6} \text{ m}^3\cdot\text{mol}^{-1}$  at high and low *myo*-inositol molality, respectively. Table S1 collects the  $V_{2,\phi}$  data for the aqueous solutions studied in this work. These values increase with decreasing solute molality and with increasing temperature and NADES content (Fig. S2-S4).

For dilution solutions containing non-electrolyte solutes the apparent molar volume is well described by a linear equation of the solute molality:

$$V_{2,\phi} = V_2^0 + S_V \cdot m_B \quad (3)$$

Where the standard partial molar volume of the solute,  $V_2^0$ , is related to solute-solvent interactions because the solute-solute ones are negligible at infinite dilution. On the other hand, the slope,  $S_V$ , is the pair-wise interaction coefficient. Values for both parameters and the corresponding standard deviations are listed in Table 2.

For *myo*-inositol in aqueous solution, our  $V_2^0$  calculated values agree with the literature [42,45] [47,50], although they are slightly higher. The mean relative deviation calculated with ~~equation A.3~~ equation A.2 (supplementary information), was:  $MRD(V_2^0) = 0.3 \%$ .

Table 2. Volumetric and acoustic properties at infinite dilution for *myo*-inositol in aqueous and NADES aqueous solutions at  $p = 99.0$  kPa, at several temperatures,  $T$ , and at reline or glyceline compositions,  $m_A$ , with standard partial molar volumes ( $V_2^0$ ) and slopes ( $S_V$ ) from equation 3, and standard partial molar isentropic compressions ( $K_2^0$ ) and slopes ( $S_K$ ) from equation 9. The corresponding standard deviations are also included.

$T /$ K	$m_A /$ $\text{mol}\cdot\text{kg}^{-1}$	$V_2^0\cdot 10^6 /$ $\text{m}^3\cdot\text{mol}^{-1}$	$S_V\cdot 10^6 /$ $\text{m}^3\cdot\text{kg}\cdot\text{mol}^{-2}$	$\sigma(V_{2,\phi})\cdot 10^6 /$ $\text{m}^3\cdot\text{mol}^{-1}$	$K_2^0\cdot 10^3 /$ $\text{TPa}^{-1}\cdot\text{m}^3\cdot\text{mol}^{-1}$	$S_K\cdot 10^3 /$ $\text{TPa}^{-1}\cdot\text{m}^3\cdot\text{kg}\cdot\text{mol}^{-2}$	$\sigma(K_{2,\phi})\cdot 10^3 /$ $\text{TPa}^{-1}\cdot\text{m}^3\cdot\text{mol}^{-1}$
<i>Myo</i> -inositol in aqueous solution							
293.15	0	101.59	-6.86	0.024	-43.77	15.96	0.039
298.15		102.23	-7.55	0.026	-41.99	21.85	0.057
303.15		102.84	-7.77	0.015	-39.70	23.88	0.053
308.15		103.57	-8.07	0.026	-36.43	19.21	0.055
313.15		104.20	-7.67	0.031	-34.53	22.94	0.079
318.15		104.80	-6.30	0.037	-31.34	16.50	0.031
<i>Myo</i> -inositol in aqueous reline solution							
293.15	0.1109	102.22	-9.20	0.045	-41.01	-3.70	0.044
298.15		102.51	-8.32	0.051	-35.95	-3.94	0.034
303.15		103.08	-8.76	0.033	-31.57	-3.31	0.035
308.15		103.54	-8.27	0.033	-27.73	-3.65	0.036
313.15		104.26	-8.80	0.064	-24.13	-4.03	0.039
318.15		104.87	-8.45	0.043	-20.97	-4.71	0.038
293.15	0.2219	102.16	-8.39	0.040	-39.46	-2.14	0.011
298.15		102.54	-8.01	0.037	-35.77	-2.95	0.021
303.15		103.00	-7.64	0.018	-32.53	-2.17	0.012
308.15		103.63	-8.22	0.047	-29.03	-3.90	0.020
313.15		104.12	-7.41	0.061	-26.18	-2.40	0.016
318.15		104.68	-6.53	0.045	-22.96	-4.27	0.032
293.15	0.3833	102.18	-7.48	0.037	-37.09	-1.26	0.020
298.15		102.69	-8.29	0.026	-35.50	-1.43	0.013
303.15		103.20	-8.30	0.018	-33.46	-2.19	0.024
308.15		103.60	-7.47	0.032	-31.19	-2.64	0.021
313.15		104.43	-8.99	0.054	-28.66	-2.33	0.006

318.15            104.98            -8.02            0.046            -25.64            -3.54            0.027

Table 2. (Continuation).

$T /$ K	$m_A /$ $\text{mol}\cdot\text{kg}^{-1}$	$V_2^0\cdot 10^6 /$ $\text{m}^3\cdot\text{mol}^{-1}$	$S_V\cdot 10^6 /$ $\text{m}^3\cdot\text{kg}\cdot\text{mol}^{-2}$	$\sigma(V_{2,\phi})\cdot 10^6 /$ $\text{m}^3\cdot\text{mol}^{-1}$	$K_2^0\cdot 10^3 /$ $\text{TPa}^{-1}\cdot\text{m}^3\cdot\text{mol}^{-1}$	$S_K\cdot 10^3 /$ $\text{TPa}^{-1}\cdot\text{m}^3\cdot\text{kg}\cdot\text{mol}^{-2}$	$\sigma(K_{2,\phi})\cdot 10^3 /$ $\text{TPa}^{-1}\cdot\text{m}^3\cdot\text{mol}^{-1}$
293.15	0.5081	102.19	-6.90	0.066	-35.65	-2.23	0.020
298.15		102.66	-7.25	0.052	-35.04	-2.51	0.026
303.15		103.24	-7.89	0.047	-34.11	-3.13	0.033
308.15		103.85	-8.60	0.042	-32.68	-2.41	0.035
313.15		104.31	-7.66	0.014	-30.61	-2.03	0.011
318.15		104.86	-7.28	0.030	-27.97	-1.63	0.024
<i>Myo</i> -inositol in aqueous glyceline solution							
293.15	0.1252	101.22	-6.41	0.024	-31.43	-38.84	0.164
298.15		101.83	-7.68	0.063	-28.26	-36.89	0.206
303.15		102.33	-7.67	0.019	-25.17	-35.53	0.101
308.15		102.84	-8.22	0.055	-22.16	-40.41	0.248
313.15		103.50	-8.10	0.057	-18.89	-47.72	0.193
318.15		104.30	-9.51	0.039	-16.82	-48.91	0.217
293.15	0.2538	101.64	-8.85	0.030	-29.89	-50.72	0.230
298.15		102.22	-8.12	0.028	-27.57	-44.51	0.199
303.15		102.90	-7.57	0.010	-24.79	-44.19	0.146
308.15		103.54	-6.33	0.043	-23.13	-35.71	0.175
313.15		104.71	-8.24	0.036	-20.44	-40.66	0.158
318.15		105.66	-8.14	0.038	-17.62	-47.73	0.174
293.15	0.3742	101.56	-8.21	0.024	-31.86	-38.41	0.160
298.15		102.66	-8.87	0.067	-28.95	-39.76	0.218
303.15		103.49	-7.68	0.029	-27.22	-35.16	0.249
308.15		104.65	-7.85	0.029	-25.23	-31.61	0.171
313.15		105.70	-7.30	0.054	-23.55	-28.49	0.108
318.15		107.06	-8.04	0.014	-21.93	-24.03	0.080
293.15	0.4986	101.46	-6.81	0.038	-33.19	-38.75	0.144
298.15		102.83	-8.11	0.033	-30.15	-38.66	0.191
303.15		104.14	-7.85	0.044	-27.48	-38.10	0.225
308.15		105.51	-7.88	0.035	-25.42	-34.45	0.181
313.15		106.90	-7.63	0.037	-22.63	-36.22	0.094

318.15

108.63

-8.86

0.063

-20.39

-35.23

0.137

Standard uncertainties,  $u$ , are:  $u(m_A)=0.0001 \text{ mol}\cdot\text{kg}^{-1}$ ;  $u(T)=0.005 \text{ K}$ ;  $u(p)=0.5 \text{ kPa}$ .

For all studied systems, the standard partial molar volumes are positive and increase with increasing temperature. The mixtures containing glyceline,  $V_2^0$  are larger than in the system with reline and the effect of temperature is more pronounced (Fig. 2). The results are as expected taking into account: (a) that the glycerol component of the glyceline has a greater H-bonding formation capacity than the urea in the reline; and (b) in dilute solutions in our  $T$  range, H-bond formation is favoured by increasing the temperature since a higher number of molecules can overcome the corresponding energy barrier. In relation to the slope,  $S_V$ , no clear trends with temperature and composition are observed indicating that solute-solute interactions are influenced by several factors [60] [65]. Positive  $V_2^0$  and negative  $S_V$  values suggest that solute-solvent interactions are predominant in these systems.

The taste perception includes the correct substance placement in the receptor site, so that the compound must have an optimal size and shape. In addition, the taste quality can be modulated by adding other components because the hydration sphere is modified. Since 1999, the apparent specific volume,  $ASV$ , is used to define the flavour quality [8,11] [9,12]:

$$ASV = V_{2,\phi}/M_B \quad (4)$$

where  $V_{2,\phi}$  is the apparent molar volume, and  $M_B$  is the solute molar mass. Different  $ASV$  ranges have been established according to the different flavours (sweet, sour, bitter ...); for sweet taste, the apparent specific volume ranges from 0.52 to 0.71  $\text{cm}^3\cdot\text{g}^{-1}$  with 0.618  $\text{cm}^3\cdot\text{g}^{-1}$  being the ideal sweetness. For *myo*-inositol in pure water at 308.15 K (close to corporal temperature),  $ASV = 0.571 \text{ cm}^3\cdot\text{g}^{-1}$ . The reline addition hardly modifies the

sweetness ( $ASV = 0.572 \text{ cm}^3 \cdot \text{g}^{-1}$ ) whereas the glyceline addition increases it to  $0.581 \text{ cm}^3 \cdot \text{g}^{-1}$  (at  $m_A = 0.5 \text{ mol} \cdot \text{kg}^{-1}$ ).

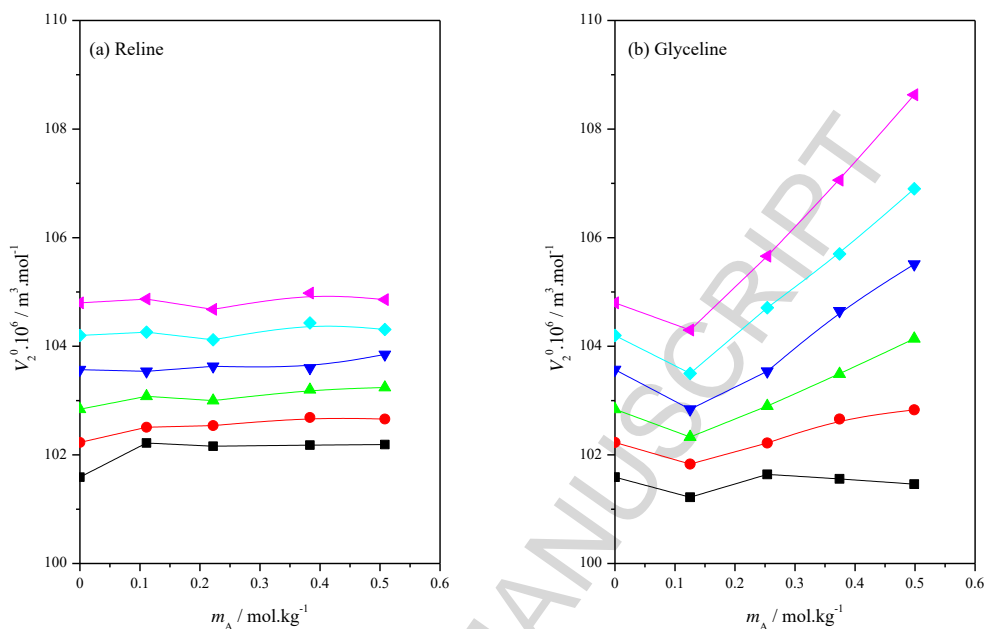


Figure 2. Standard partial molar volumes,  $V_2^0$ , against the NADES molality,  $m_A$ , at  $p = 99.0 \text{ kPa}$ , and at several temperatures:  $\blacksquare$ ,  $T = 293.15 \text{ K}$ ;  $\bullet$ ,  $T = 298.15 \text{ K}$ ;  $\blacktriangle$ ,  $T = 303.15 \text{ K}$ ;  $\blacktriangledown$ ,  $T = 308.15 \text{ K}$ ;  $\blacklozenge$ ,  $T = 313.15 \text{ K}$ ;  $\blacktriangleleft$ ,  $T = 318.15 \text{ K}$ .

### 3.2. Standard partial molar isentropic compression

From our density and speed of sound experimental data (Table S1), we have obtained the isentropic compressibility,  $\kappa_S$ , and the apparent molar isentropic compression,  $K_{2,\phi}$ . The values, calculated using the following equations, are also reported in Table S1.

$$\kappa_S = 1/(\rho \cdot u^2) \quad (5)$$

$$K_{2,\phi} = \left[ \frac{\kappa_S \cdot M_B}{\rho} \right] + \left[ \frac{\kappa_S \cdot \rho_0 - \kappa_S^0 \cdot \rho}{m_B \cdot \rho \cdot \rho_0} \right] \quad (6)$$

where  $m_B/\text{mol}\cdot\text{kg}^{-1}$  is the solute molality;  $M_B/\text{kg}\cdot\text{mol}^{-1}$  is the solute molar mass;  $\rho/\text{kg}\cdot\text{m}^{-3}$  and  $u/\text{m}\cdot\text{s}^{-1}$  are the solution density and the speed of sound;  $\rho_0/\text{kg}\cdot\text{m}^{-3}$  and  $u_0/\text{m}\cdot\text{s}^{-1}$  are the solvent density and the speed of sound (water or NADES+water); and  $\kappa_S$  and  $\kappa_S^0$  are the isentropic compressibilities of the solution and solvent (water or NADES+water), respectively. The standard uncertainties in  $K_{2,\phi}$  can be calculated [61]:

$$u(\kappa_S) = 2 \cdot [u(u)]/(\rho \cdot u^3) \quad (7)$$

$$u(K_{2,\phi}) = \left( M_B + \frac{1}{m_B} \right) \cdot u(\kappa_S)/\rho \quad (8)$$

Considering the uncertainty in the speed of sound measurements,  $u(u)$ , given in section 2.2,  $u(\kappa_S)$  and  $u(K_{2,\phi})$  range from  $(1.3 \text{ to } 1.5) \cdot 10^{-13} \text{ Pa}^{-1}$  and from  $(0.8 \text{ to } 6) \cdot 10^{-15} \text{ Pa}^{-1} \cdot \text{m}^3 \cdot \text{mol}^{-1}$ , respectively.

A mixture,  $\kappa_S$  includes two contributions: (i) the isentropic compressibility by solvent network compression and (ii) that due to the inclusion of solvent molecules within the solute free volume [1,62] [1,67]. The results (Table S1) show that *myo*-inositol aqueous solutions are more compressible than NADES containing solutions. Furthermore,  $\kappa_S$  decreases with both increasing temperature and solute molality for all the studied systems. That is, both the incorporation of reline or glyceline into the solution as well as an increase in thermal agitation or the solute amount causes a decrease in the number of bulk solvent molecules. The second contribution to  $\kappa_S$  cited above is predominant.

The apparent molar isentropic compression,  $K_{2,\phi}$ , indicates the solution isentropic compression variation when the solute is added under isothermal-isobaric conditions and therefore, it is a very sensitive property to changes in the solvation structure [1,63] [1,68]. In all our systems, the calculated  $K_{2,\phi}$  values are negative and decrease (less negative)

with increasing temperature (Table S1, Fig. S5 and S6). The negative sign indicates strong solute - solvent interactions as it shows the loss of medium compressibility. These interactions weaken with increasing the temperature so that some water molecules are released into the bulk, making the medium less compact. Noteworthy is the different behaviour of the  $K_{2,\phi}$  variation with the solute concentration found for the studied systems. In pure water, an increase in the amount of *myo*-inositol makes the medium more compressible (Fig. S2b). However, when NADES is added as a co-solute, the intrinsic effect becomes predominant since there is an increase in the H-bond number and the medium is more compact. This effect, as expected, is especially important in the system containing glyceline (Fig. S5 and S6).

Similar to apparent molar volume, the apparent molar isentropic compression is a linear function of the solute molality:

$$K_{2,\phi} = K_2^0 + S_K \cdot m_B \quad (9)$$

where  $K_2^0$  and  $S_K$  are the standard partial molar isentropic compressions of the solute and the slope, respectively, and the values are listed in Table 2. In an aqueous mixture, different water structures can coexist depending on the solute-solvent interaction type: electrostricted water, unstructured water, hydrophobic hydration water, and water attached by H-bond to the solute. Only the last type contributes positively to  $K_2^0$  since an increase in the pressure provokes a network collapse [64] [69]. For all the studied systems, the calculated  $K_2^0$  values are negative and decrease (less negative) with increasing  $T$  and when the co-solute is added. The decrease is more pronounced with glyceline as the added NADES (Fig. 3). The slope,  $S_K$ , for the aqueous solutions is positive and decreases to negative values when the NADES as co-solute is added. For the system containing reline, the absolute values are small indicating that, in this system, the solute-solvent interactions are predominant.

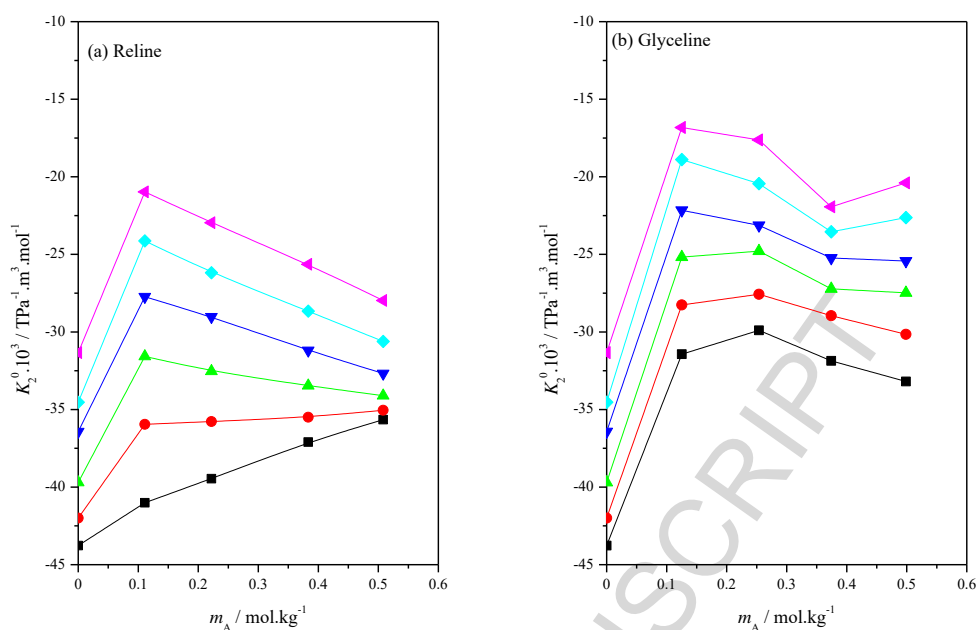


Figure 3. Standard partial molar isentropic compression,  $K_2^0$ , against the NADES molality,  $m_A$ , at  $p = 99.0$  kPa, and at several temperatures:  $\blacksquare$ ,  $T = 293.15$  K;  $\bullet$ ,  $T = 298.15$  K;  $\blacktriangle$ ,  $T = 303.15$  K;  $\blacktriangledown$ ,  $T = 308.15$  K;  $\blacklozenge$ ,  $T = 313.15$  K;  $\blacktriangleleft$ ,  $T = 318.15$  K.

### 3.3. Standard transfer properties

The effect of the co-solute on the interactions can be studied in a simple way through the transfer properties,  $\Delta_t Z$ . We compare the volumetric and acoustic properties of the systems with and without NADES, so:

$$\Delta_{tr} Z = Z(\text{NADES aqueous solutions}) - Z(\text{aqueous solutions}) \quad (10)$$

where  $Z$  is  $V_2^0$  or  $K_2^0$ .

According to the Gurney model [65] [70], both the ionic-hydrophilic and hydrophilic-hydrophilic interactions contribute positively to the transfer properties. On the other hand, the interactions that include hydrophobic groups do so negatively. For the



system containing reline, the  $\Delta_{tr}V_2^0$  values are small and positives. They increase with decreasing temperature and scarcely vary with the reline concentration,  $m_A$  (Fig. S7a). In contrast, for glyceline aqueous solutions the  $\Delta_{tr}V_2^0$  values are negative at any temperature,  $T$ , at the lowest molality,  $m_A$ , and at any  $m_A$  at the lowest  $T$ . With increasing  $T$  a strong dependence with  $m_A$  is observed (Fig. S7b). In relation to the transfer isentropic compression,  $\Delta_{tr}K_2^0$ , both systems have similar behavior, the values are positive and higher when the NADES glyceline is added (Fig. S8). These results show that: (i) the interactions with positive contribution are predominant in both systems, and (ii) unlike the reline mixtures, the glyceline mixtures present important interactions, favoured at higher temperatures, between the hydrophilic groups of *myo*-inositol and the NADES donor species.

### 3.4. Hydration behaviour

Quantitative information about solute hydration can be obtained by evaluating the variation of  $V_2^0$  with temperature, which is expressed as:

$$V_2^0 = a + b(T - T_m) + c(T - T_m)^2 \quad (11)$$

where  $T/K$  is the temperature, and  $T_m/K$  is the midpoint of the temperature range. The constants  $a, b, c$  are listed in Table 3. The system sensibility with respect to temperature can be evaluated through the limiting apparent molar expansibility,  $E_2^0$ , and the isobaric thermal expansion coefficient,  $\alpha_2$ :

$$\alpha_2 = E_2^0/V_2^0 = \frac{1}{V_2^0} \left( \frac{\partial V_2^0}{\partial T} \right)_P \quad (12)$$

The values calculated for both parameters are reported in Table S2. At all conditions, the  $E_2^0$  data are positive and increase with NADES molality and temperature. All the above may be due to the appearance of the packing effect that in turn suggests

interactions between *myo*-inositol and NADES [66]–[71]. The  $\alpha_2$  values allow a comparative study of solute-solvent interactions for different systems [67] [72]. The higher the value the stronger the interactions. In our study, the highest value corresponded to a glyceline aqueous mixture at the highest temperature and composition. The results accord with the fact that hydrogen bonding is favoured in these conditions, as we have already described in the previous sections.

Table 3. Variation of the standard partial molar volume,  $V_2^0$ , with temperature,  $T$ , for *myo*-inositol in aqueous and NADES aqueous solutions at  $p = 99.0$  kPa, and at several reline or glyceline compositions,  $m_A$ . The coefficients  $a, b, c$  are from equation 11. The corresponding standard deviations (equation A.2 equation A.3 in the supplementary information), and the Hepler's constant,  $(\partial^2 V_2^0 / \partial T^2)_p$ , are from equation 12.

Solvent	$m_A /$ mol·kg <sup>-1</sup>	$a \cdot 10^6 /$ m <sup>3</sup> ·mol <sup>-1</sup>	$b \cdot 10^6 /$ m <sup>3</sup> ·mol <sup>-1</sup> ·K <sup>-1</sup>	$c \cdot 10^6 /$ m <sup>3</sup> ·mol <sup>-1</sup> ·K <sup>-2</sup>	$\sigma(V_2^0) \cdot 10^6 /$ m <sup>3</sup> ·mol <sup>-1</sup>	$(\partial^2 V_2^0 / \partial T^2)_p \cdot 10^9 /$ m <sup>3</sup> ·mol <sup>-1</sup> ·K <sup>-2</sup>
Water	0	103.21	0.130	-8.571E-05	0.038	-0.17(±0.25)
Reline+	0.1109	103.30	0.108	1.571E-03	0.065	3.14(±0.49)
Water	0.2219	103.30	0.103	7.286E-04	0.055	1.46(±0.36)
	0.3833	103.44	0.112	1.057E-03	0.096	2.11(±0.63)
	0.5081	103.49	0.107	2.286E-04	0.024	4.57(±0.16)
Glyceline+	0.1252	102.59	0.120	1.136E-03	0.073	2.27(±0.48)
Water	0.2538	103.25	0.161	2.721E-03	0.099	5.44(±0.65)
	0.3742	104.07	0.216	1.557E-03	0.099	3.11(±0.64)
	0.4986	104.80	0.282	1.514E-03	0.086	3.03(±0.56)

The variation of the limiting apparent molar expansibility with temperature is called Hepler's constant [68] [73],  $(\partial^2 V_2^0 / \partial T^2)_p$ . The parameter sign is related to the solute ability to modify the water structure in the solution. Thereby, a positive value is related to a structure maker solute (kosmotrope), whereas a large negative means a structure breaker (chaotrope). Separately and in pure water, all the components involved

in this study have negative Hepler's constants: urea and choline chloride are known structure breakers with values,  $(-2.4 \text{ and } -2.3) \cdot 10^{-9} \text{ m}^3 \cdot \text{mol}^{-1} \cdot \text{K}^{-2}$  [69, 70] [74,75]; the glycerol coefficient is smaller,  $-0.75 \cdot 10^{-9} \text{ m}^3 \cdot \text{mol}^{-1} \cdot \text{K}^{-2}$  [45, 71] [50,76]; last, the magnitude for *myo*-inositol is less than the error in the calculation,  $-0.17(\pm 0.25) \cdot 10^{-9} \text{ m}^3 \cdot \text{mol}^{-1} \cdot \text{K}^{-2}$ . However, in NADES aqueous solutions, the calculated values (Table 3) are positives so that the *myo*-inositol acts as a kosmotrope solute stabilizing the hydration structure. This fact is evidence for complex interactions in our systems.

From volumetric and acoustic measurements, the compressibility hydration number can be calculated. The Pasynski method [7] [8], widely used for the  $n_h$  calculation (equation 13) in carbohydrates among others, assumes that the molecule compressibility of both the solute and solvent in the hydration sphere is zero. Therefore, the obtained values using the following equation are not accurate but allow a quantitative study.

$$n_h = (n_w/n_s)(1 - \kappa_s/\kappa_{s,0}) \quad (13)$$

where  $n_w$  and  $n_s$  are the mole numbers (mol/kg of solution) of water and solute, respectively; and  $\kappa_s$  and  $\kappa_{s,0}$  are the isentropic compressibility (equation 5) of the solution and solvent. Table S3 lists the compressibility hydration number at infinite dilution,  $n_h^0$ , which represents the number of water molecules disturbed by the presence of one solute molecule. The higher the value the better the packing within the water structure, so this number decreases with temperature and the solute-NADES interaction increases. The obtained sequence for the different solvents is pure water > reline+water > glyceline+water.

#### 4. Conclusions

In this paper, the density and speed of sound of *myo*-inositol in pure water and NADES aqueous solutions were presented. The Natural Deep Eutectic Solvents added as

co-solutes were reline (choline chloride:urea, in mole 1:2) and glyceline (choline chloride:glycerol, in mole 1:2). The working pressure and temperature range were:  $p = 99.0$  kPa and  $T = (293.15-318.15)$  K. Measured data were used to calculate several limiting properties and parameters related to the hydration.

From the results, we can conclude the following: (i) The glyceline disturbs the system more than the reline; (ii) The solute intrinsic effect is dominant on isentropic compression; (iii) Ionic-hydrophilic and hydrophilic-hydrophilic interactions are predominant within the mixtures; (iv) A temperature increase (in the studied range) favours the hydrogen bonds; (v) The glyceline donor group (glycerol) exhibits an H-bonds number higher than the reline (urea); and (vi) *Myo*-inositol acts as a structure maker in the solvents.

### Supplementary data

Supplementary data to this article can be found in the online version.

### Acknowledgments

The authors are indebted by financial support from Gobierno de Aragón and Fondo Social Europeo (E-54) “Construyendo Europa desde Aragón”.

### Appendix A

Average absolute deviation:

$$AAD(Y) = \frac{1}{n} \sum_{i=1}^n |Y_i - Y_{i,exp}| \quad (\text{A.1})$$

Standard deviation:

$$\sigma(Y) = \left( \frac{\sum_{i=1}^n (Y_i - Y_{i,exp})^2}{n-p} \right)^{1/2} \quad (\text{A.2})$$

Mean relative deviation:

$$MRD(Y)/\% = \frac{100}{n} \sum_{i=1}^n \left| \frac{Y_i - Y_{i,exp}}{Y_{i,exp}} \right| \quad (A.3)$$

where:

$Y_i$  — The literature, calculated or correlated value for the  $Y$  property

$Y_{i,exp}$  — The experimental value for the  $Y$  property

$n$  — The number of points

$n$  — The number of parameters

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**Highlights**

- Experimental densities and speeds of sound of *myo*-inositol in aqueous solutions are presented.
- NATural Deep Eutectic Solvents are used as co-solutes.
- Effects of temperature and NADES composition on the interactions are evaluated.
- Hepler's coefficients are calculated.
- Compressibility hydration numbers are obtained.

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