

Ecofriendly Biosorbents of Synthetic Dye Methylene Blue

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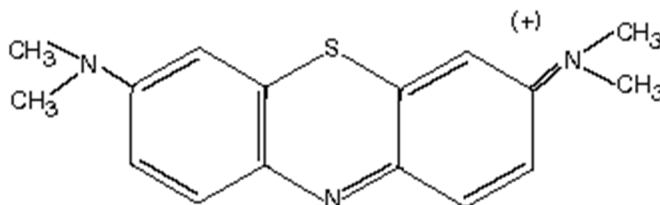
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Abstract: Methylene blue is a cationic thiazine synthetic dye. It is a water pollutant from various industries and is difficult to get degraded. It contaminates the water resources and thus harms aquatic life and through food chain it enters the human bodies and causes adverse effects. Peels of vegetables and fruits from household, food processing industries etc. can be used as cost effective biosorbent. Moreover it can be taken as a step towards solid waste management. The peels of the following fruits and vegetables *Lagenariasiceraria*, *Solanumtuberosum*, *Cucumis sativa*, *Allium cepa*, *Mangiferaindica*, *Citrus limon* have been found to be effective in removal of methylene blue dye. Methylene blue aqueous solution is used in different concentrations. The Freundlich and Langmuir adsorption isotherms have been verified by the experimental data.

Keywords: Methylene blue, Adsorption, Adsorption isotherms, Biosorbents, Vegetable and fruit peels

I. INTRODUCTION

Methylene blue is a synthetic dye, basic in nature and it is an organic pollutant.



For the removal of this dye from its aqueous solution various techniques can be employed¹ like discoloration of the methylene blue by chemical adsorbents². Adsorption is a process highly recommended for the removal of inorganic and organic pollutants and the adsorption can be carried out by large variety of materials such as synthetic adsorbent, silica gel, clay, biosorbents³ etc. Vegetable and fruit peels can act as good adsorbents^{4,5} of dyes. Biosorbents are very attractive these days for the removal of synthetic dyes and they are economical and environmentally feasible⁶. In this study identification of various biomaterials as adsorbents is performed followed by comparison of their adsorption constants. The experimental data verifies Langmuir and Freundlich adsorption isotherms.

II. MATERIALS AND METHODS

A. Adsorbate Preparation

10⁻⁵M aqueous solution of Methylene blue is prepared as stock solution. This stock solution is made into various dilutions and then used for adsorption studies.

B. Adsorbent Preparation

The peels of the following fruits and vegetables *Lagenariasiceraria* (Gourd), *Solanumtuberosum* (Potato), *Cucumis sativa* (Cucumber), *Allium cepa* outer cover (Onion), *Mangiferaindica* (Mango), *Citrus limon* (Lemon) are collected, washed, dried, finely powdered and sieved for uniformity and are stored in separate air tight containers.

III. EXPERIMENT

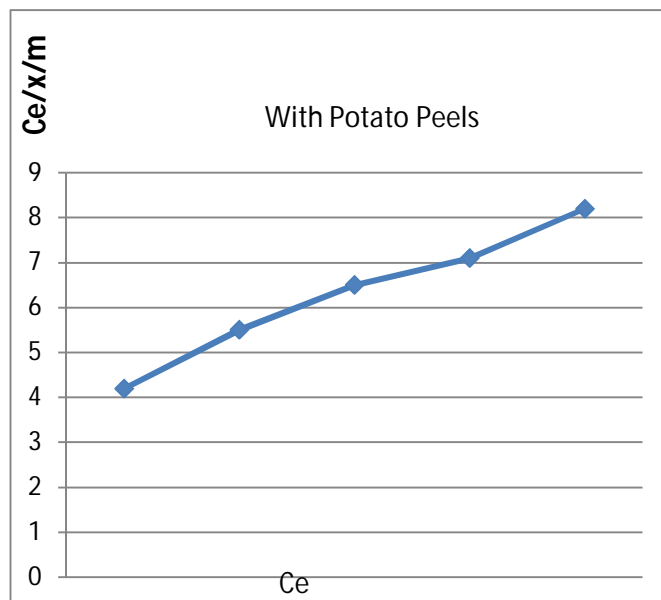
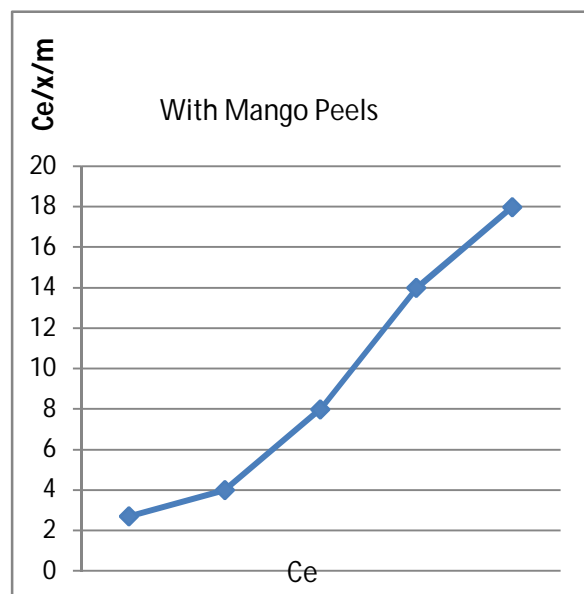
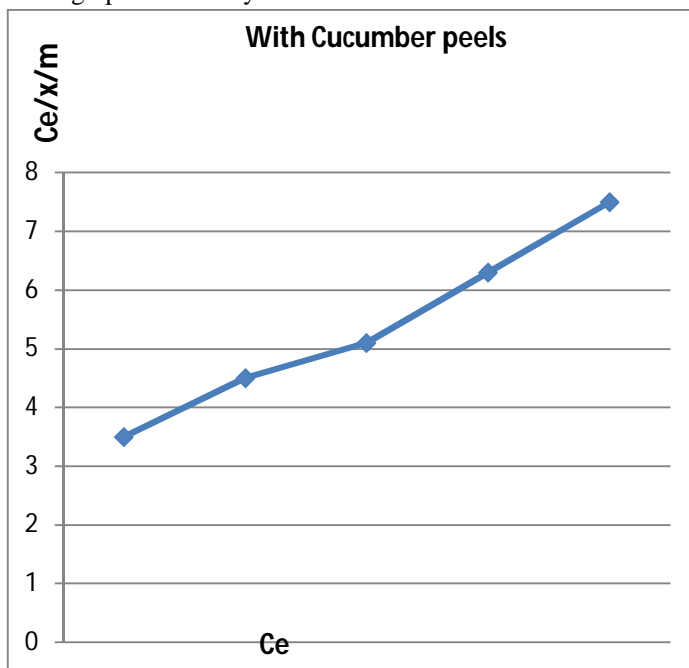
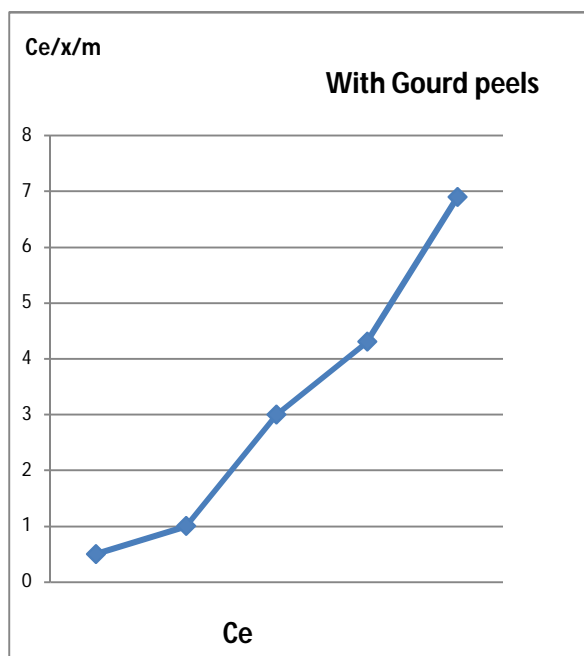
In this study different dilutions of methylene blue were prepared using its stock solution for testing the adsorption characteristics of adsorbents. The amount of adsorbent used was 0.5gms/50ml of adsorbate. A constant time of 60 min. was maintained for every

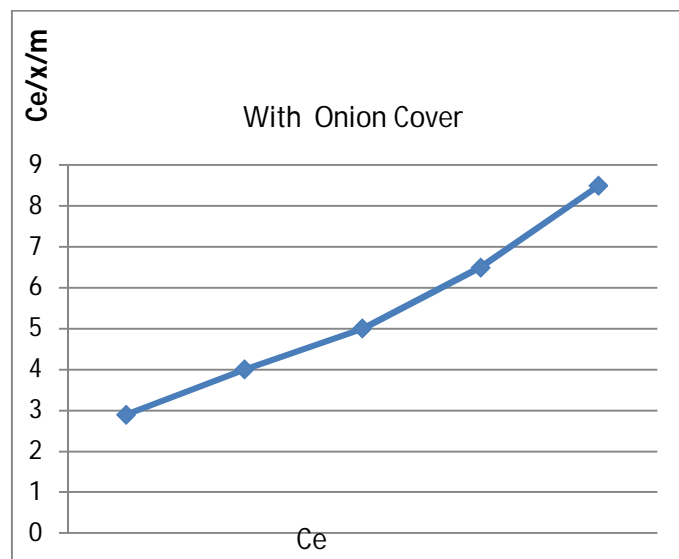
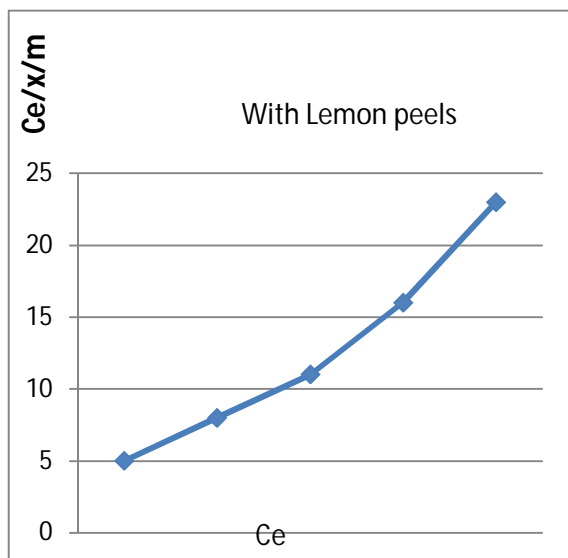
adsorption and the adsorbate is filtered and filtrate is collected and its optical density values were determined to check the discoloration.

IV. RESULT AND DISCUSSION

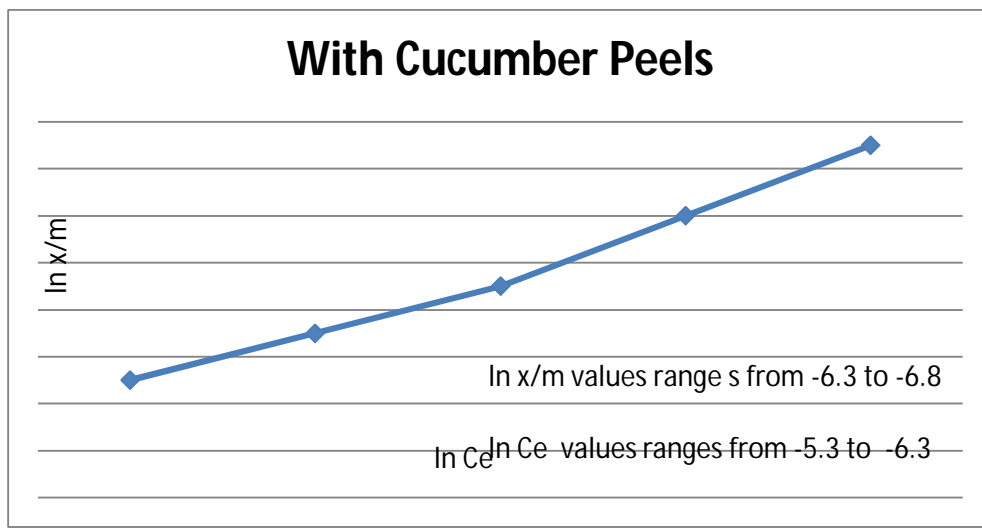
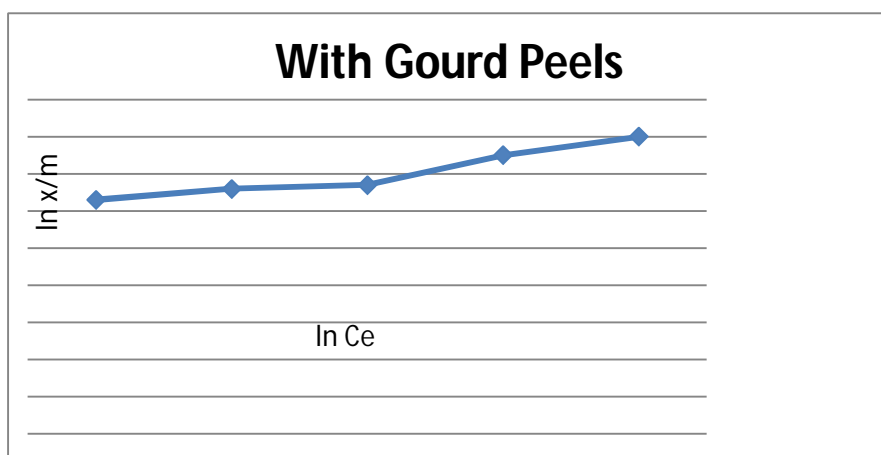
The adsorption properties of the peels of the *Lagenariasiceraria*, *Solanumtuberosum*, *Cucumis sativa*, *Allium cepa*, *Mangiferaindica*, *Citrus limon* have been studied by using Freundlich and Langmuir adsorption isotherms. Langmuir adsorption isotherms equation is valid for monolayered sorption onto a surface with a finite number of identical sites. Langmuir adsorption isotherms equation is $C_e/x/m = ab* C_e/1+ab$ where a and b are Langmuir constants. Freundlich adsorption isotherms equation is $\ln x/m = \ln k + 1/n * \ln C_e$

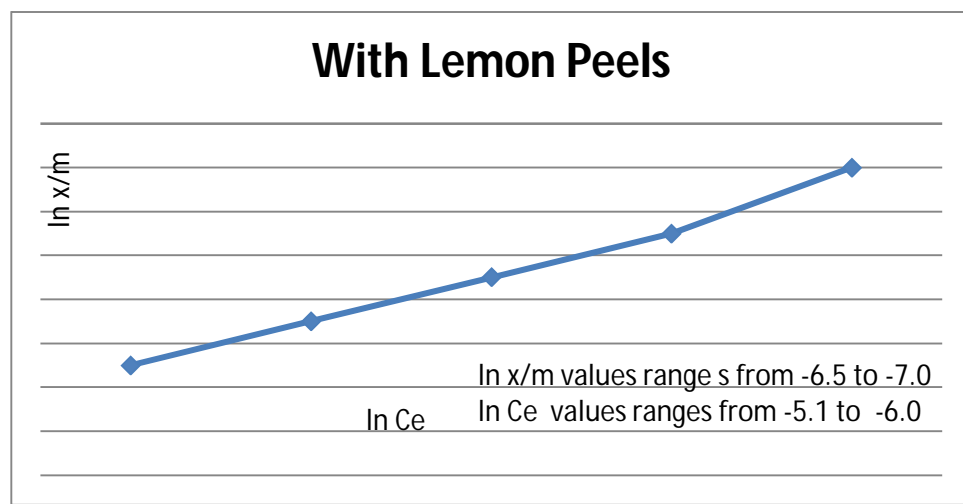
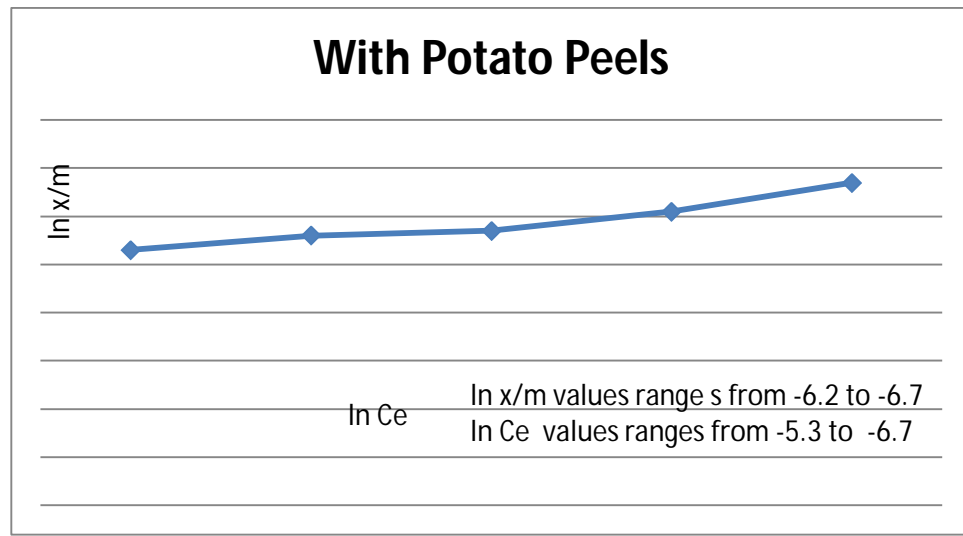
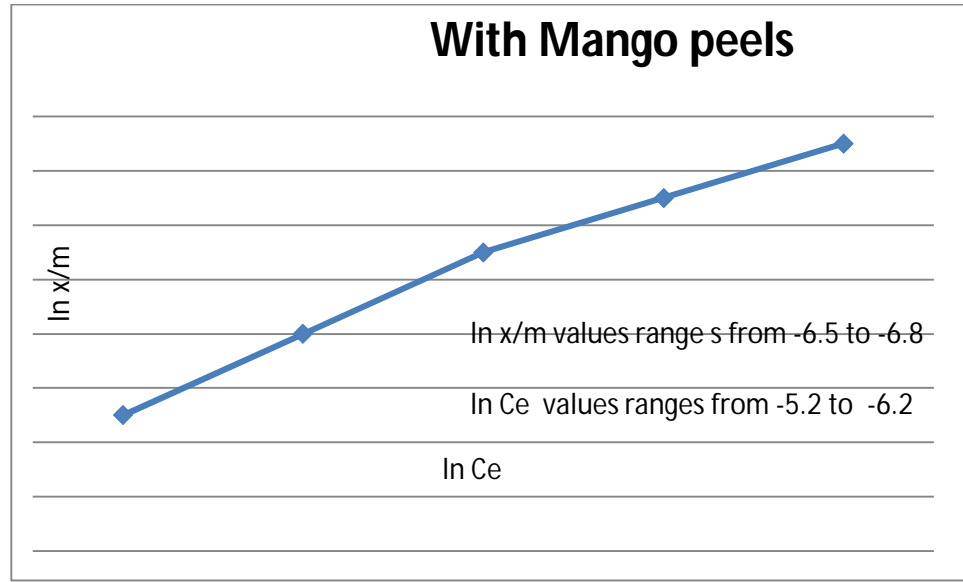
Langmuir Adsorption Isotherm graphs for Methylene blue





Freundlich Adsorption Isotherm graphs for Methylene blue





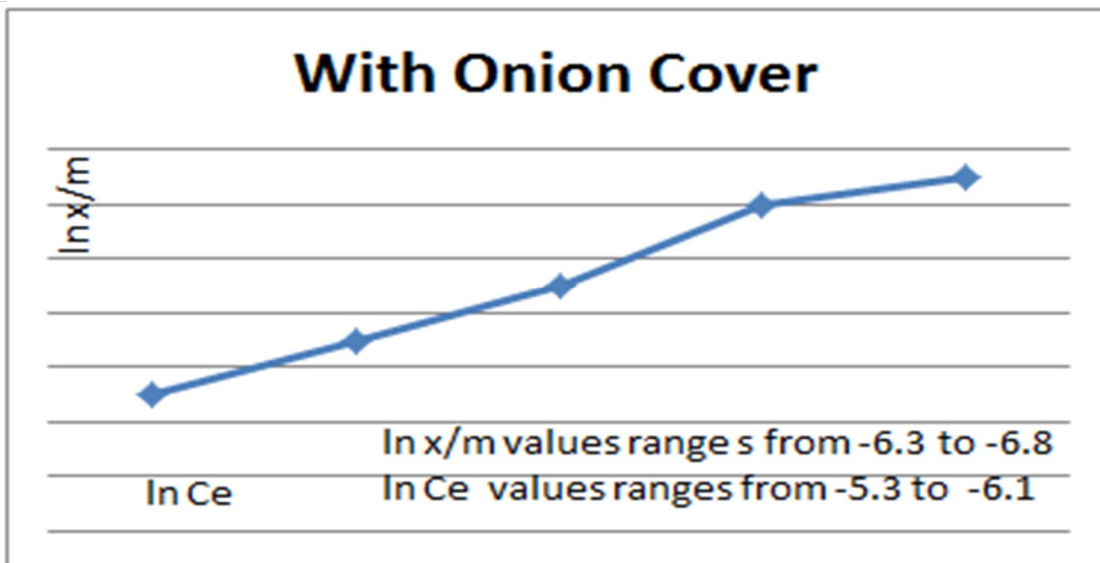


Table 1

Adsorption constants for methylene blue

Langmuir isotherm parameters

| Adsorbent | a | b | K_L |
|-------------------|------------|-------------|-------|
| Gourd peels | 3999999.9 | 0.00000062 | 2.47 |
| Cucumber peels | 416666.67 | 0.00000085 | 0.35 |
| Mango peels | 3436426.11 | 0.00000037 | 1.27 |
| Potato peels | 7999999.0 | 0.000000157 | 1.25 |
| Lemon peels | 1176470.58 | 0.00000034 | 0.39 |
| Onion outer cover | 704225.35 | 0.00000070 | 0.49 |

Table 2

Adsorption constants for methylene blue

Freundlich isotherm parameters

| Adsorbent | k | 1/n | n |
|-------------------|-----------------------|-----|-----|
| Gourd peels | 1.99×10^{-5} | 0.2 | 5 |
| Cucumber peels | 3.16×10^{-4} | 0.6 | 1.7 |
| Mango peels | 5.01×10^{-5} | 0.4 | 2.5 |
| Potato peels | 6.30×10^{-5} | 0.6 | 1.6 |
| Lemon peels | 7.94×10^{-4} | 0.7 | 1.4 |
| Onion outer cover | 1.25×10^{-3} | 0.4 | 2.5 |

V. CONCLUSION

The results obtained for the study of adsorption properties of peels of *Lagenaria siceraria* (Gourd), *Solanum tuberosum* (Potato), *Cucumis sativus* (Cucumber), *Allium cepa* outer cover (Onion), *Mangifera indica* (Mango), *Citrus limon* (Lemon) are in agreement with Langmuir and Freundlich adsorption isotherms. The maximum value of k_L from Langmuir adsorption isotherms suggests the Gourd peels having maximum adsorption potential for methylene blue.

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