



## Activated carbon from avocado seeds for the removal of phenolic compounds from aqueous solutions

Anderson J.B. Leite<sup>a</sup>, Carmalin Sophia A.<sup>b</sup>, Pascal S. Thue<sup>a</sup>, Glaydson S. dos Reis<sup>a</sup>,  
Silvio L.P. Dias<sup>a</sup>, Eder C. Lima<sup>a,\*</sup>, Julio C.P. Vaghetti<sup>a</sup>, Flavio A. Pavan<sup>c</sup>,  
Wagner Soares de Alencar<sup>a,d</sup>

<sup>a</sup>Institute of Chemistry, Federal University of Rio Grande do Sul (UFRGS), Av. Bento Gonçalves 9500, P.O. Box 15003, 91501-970, Porto Alegre, RS, Brazil, Tel./Fax +55 (51) 3308 7175; emails: profederlima@gmail.com, eder.lima@ufrgs.br (E.C. Lima), barcellos2903@gmail.com (A.J.B. Leite), pascalsilasthue@gmail.com (P.S. Thue), glaydsonambiental@gmail.com (G.S. dos Reis), silvio.dias@ufrgs.br (S.L.P. Dias), juliovaghetti@gmail.com (J.C.P. Vaghetti), drwsa@yahoo.com.br (W.S. de Alencar)

<sup>b</sup>National Environmental Engineering Research Institute (NEERI), Chennai Zonal Laboratory, CSIR Campus, Taramani, Chennai 600113, India, email: ac\_sophia@neeri.res.in

<sup>c</sup>Federal University of Pampa, UNIPAMPA, Bagé, RS, Brazil, email: flavio.pavan@unipampa.edu.br (F.A. Pavan)

<sup>d</sup>Institute of Exact Sciences, Federal University of South and Southeast of Pará (UNIFESSPA), Marabá, PA, Brazil

Received 11 July 2016; Accepted 27 January 2017

---

### ABSTRACT

Avocado seed activated carbon (ASAC) was synthesized by microwave-heating process using  $\text{ZnCl}_2$  as an activating agent. The adsorbent ASAC was characterized using analytical techniques namely  $\text{N}_2$  isotherms, Fourier transform infrared spectroscopy, and scanning electron microscopy. The surface area of ASAC was  $1,432 \text{ m}^2 \text{ g}^{-1}$ . The ASAC prepared was used for adsorption of resorcinol and 3-aminophenol from aqueous solutions. Kinetic models namely pseudo-first order, pseudo-second order, and Avrami fractional order and isotherms (Freundlich, Langmuir, and Liu) were applied to the experimental adsorption data. The results demonstrate maximum adsorption capacity for resorcinol ( $406.9 \text{ mg g}^{-1}$ ) and 3-aminophenol ( $454.5 \text{ mg g}^{-1}$ ) at  $50^\circ\text{C}$ . The thermodynamic analysis of data and the effect of temperature studies revealed that the adsorption processes of resorcinol and 3-aminophenol onto ASAC were temperature dependent. The adsorption processes were exothermic and spontaneous. The avocado carbon displayed excellent adsorption properties for the simulated effluents containing phenolic compounds.

*Keywords:* Avocado seed; Microwave-assisted pyrolysis; Activated carbons; Phenolic compounds; Isotherm and kinetic models; Adsorption

---

\* Corresponding author.