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Structural, Thermal, and Morphological Characterization of Biobased Wheat Straws as Sustainable Alternatives to Single-Use Plastics

Evangelia Tarani<sup>1,2</sup>, George Z. Papageorgiou<sup>2</sup>, Konstantinos Chrissafis<sup>1</sup>

<sup>1</sup>School of Physics, Aristotle University of Thessaloniki, GR 54124, Greece

<sup>2</sup>Department of Chemistry, University of Ioannina, GR-45110 Ioannina, Greece

# INTRODUCTION & AIM

- Plastic pollution from single-use products such as drinking straws has prompted a global shift toward sustainable, biodegradable alternatives.
- This study explores the potential of wheatderived straws, produced from post-harvest
  agricultural residues in Central Macedonia,
  Greece, as eco-friendly substitutes for
  conventional plastic straws. Three wheat
  straw types (Staramaki K1, G1, and A1)
  were examined and compared with
  commercial straws made from reed,
  bamboo, paper, and bioplastics.

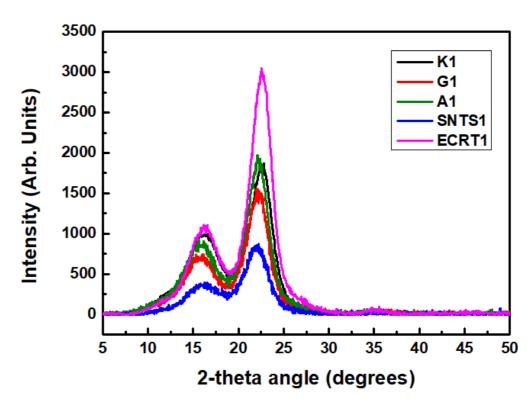
#### **METHOD**

- > XRD: 2 cycle Rigaku Ultima+ diffractometer with Cukα radiation operating at 40 kV and 30 mA.
- > SEM: SEM-EDS: 20kV JEOL 840A SEM with an OXFORD INCA 300 EDS analyzer.
- > Oxidation resistance: Setaram SETSYS TG-DTA 16/18.
- Absorption (%): The samples were immersed for 30 min in drinking water, Coca-Cola, and fresh orange juice under identical temperature and liquid height.

Table 1: Type of straws and raw materials

A/A	Raw material	characteristics	
<b>K1</b>	wheat	staramaki	
G1	wheat	staramaki	
<b>A1</b>	wheat	staramaki	
WS	wheat	wheat straws	
ECRT1	reed	reed straws	
BS	bamboo	bamboo straws	
PS	paper	bio paper straws	
BPS	bioplastic	biodegradable	

## **RESULTS & DISCUSSION**



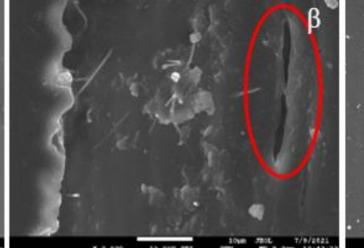
A/	Όνομα	Κρυσταλλικότ	R <sup>2</sup>
Α		ητα (%)	
1	K1	77.1	0.99916
2	G1	70.3	0.99744
3	A1	72.6	0.99865
4	SNTS1	66.9	0.98919
5	ECRT1	73.7	0.99871
6	BMBS1	51.4	0.99227
7	MTPX1	68.9	0.99740
8	BDGR1	88.5	0.99631

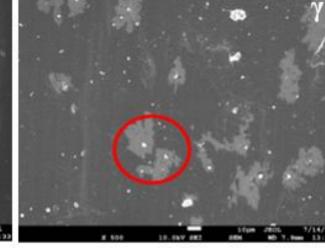
## water

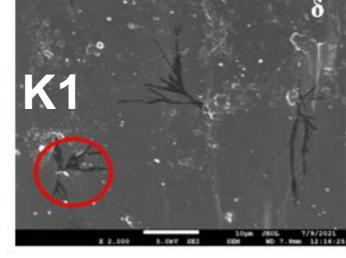
## Orange juice

Coca cola

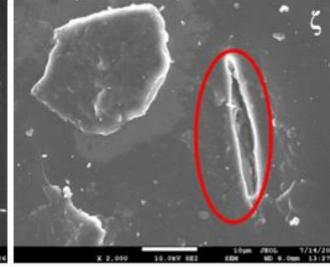


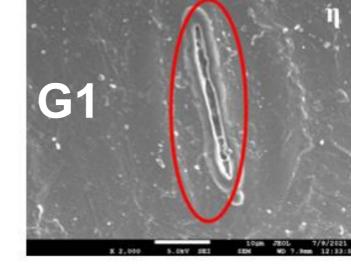




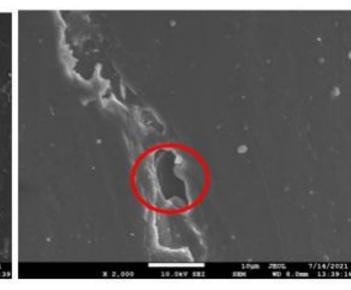


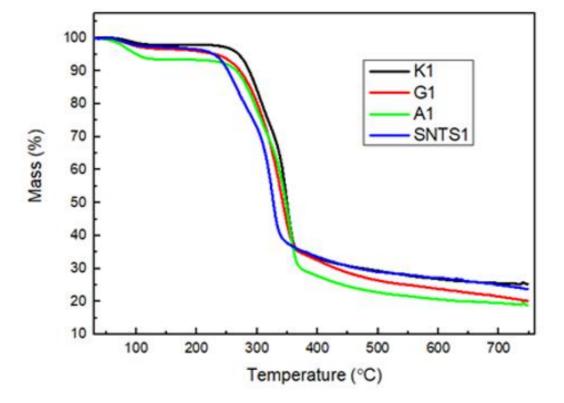


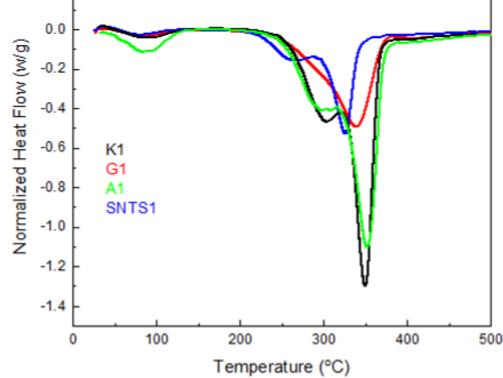












#### CONCLUSION

- > K1 showed the highest crystallinity (77.1%) and best structural order.
- > SEM: minimal surface damage after immersion.
- > TGA: highest thermal stability, suitable for hot beverages.