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Thomas F. Garrison, Michael R. Kessler, Richard C. Larock

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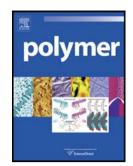
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Effects of Unsaturation and Different Ring-Opening Methods on the Properties of Vegetable Oil-Based Polyurethane Coatings

Thomas F. Garrison^{ad}, Michael R. Kessler^{*b-d}, and Richard C. Larock^{*a}

^a Department of Chemistry, Iowa State University, Ames, IA, USA. Email: larock@iastate.edu

8 ^b Department of Materials Science and Engineering, Iowa State University, Ames, IA, USA.

9 ^c Ames Laboratory, US Dept. of Energy, Ames, IA, USA.

^d School of Mechanical and Materials Engineering, Washington State University, Pullman, WA,
USA. Email: MichaelR.Kessler@wsu.edu; Fax: +1 509 335 4662; Phone: +1 509 335 8654

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14 Abstract

A variety of vegetable oil-based, waterborne polyurethane dispersions have been successfully 16 synthesized from different vegetable oil polyols exhibiting almost constant hydroxyl 17 functionalities of 2.7 OH groups per molecule. The vegetable oil polyols, which have been 18 prepared from vegetable oils with different fatty acid compositions (peanut, corn, soybean, and 19 20 linseed oil), range in residual degree of unsaturation from 0.4 to 3.5 carbon-carbon double bonds 21 per triglyceride molecule. The effects of residual unsaturation on the thermal and mechanical properties of the resulting polyurethane films have been investigated by dynamic mechanical 22 analysis, differential scanning calorimetry, and thermal gravimetric analysis. Matrix-assisted 23 laser desorption/ionization time-of-flight mass spectrometry (MALDI-TOF) has been used to 24 accurately determine the molecular weight and mass distribution of the vegetable oil polyols. 25 26 Higher residual unsaturation results in polyurethane films with increased break strength, Young's modulus, and toughness. This work has isolated the effect of unsaturation on vegetable oil-based 27 polyurethane films, which has been neglected in previous studies. The effect of different oxirane 28 ring opening methods (methanol, butanol, acetic acid, and hydrochloric acid) on the properties of 29 30 the coatings has also been examined.

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