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LIST OF ABBREVIATIONS

ΔH	Heat of fusion
ASTM	American Society of Testing and Material
BET	Brunauer-Emmett-Teller
CMC	Carboxymethyl cellulose
DPPH	1,1-diphenyl-2-picrylhydrazyl
DSC	Differential scanning calorimetry
EAB	Elongation at break
EMC	Equilibrium moisture content
FT-IR	Fourier transform infrared spectroscopy
GAB	Guggenheim-Anderson-deBoer
Q	Quercetin
RH	Relative humidity
RMS	Root mean square
SEM	Scanning electron microscopy
TBHQ	Tertiary butylhydroquinone
T_m	Melting temperature
TS	Tensile strength
WVP	Water vapor permeability
WVTR	Water vapor trasmission rate
XRD	X-ray diffraction