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List of Abbreviations

1. DSC: Differential Scanning Calorimetry.
2. FTIR: Fourier Transform Infra Red.
3. WVTR: Water Vapor Transmission Rate.
4. XRD: X-ray Diffractogram.
5. SEM: Scanning Electron Microscopy.
6. TSS: Total Soluble Solids
7. TA: Titrable acidity.
8. ANOVA: Analysis Of Variance.
9. AOAC: Association of Analytical Chemists.
10. CFU: Colony Forming Unit.
11. ΔH : Enthalpy of Transition.
12. AS Film: Agar & starch Films.
13. PA Film: Palmatic acid added films.
14. dB: Dry basis of moisture content.
15. LDPE: Low Density Poly ethylene.