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ABBREVIATIONS

ΔH - Enthalpy of Transition

AOAC- Association of Official Analytical Chemists

ASTM- American Society for Testing and Materials

BD- Break Down

CFU- Colony Forming Units

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DPPH-2, 2-diphenyl-1-picrylhydrazyl

DSC- Differential Scanning Calorimetry

E- Elongation at break

FRAP- Ferric Reducing Antioxidant Property

FTIR- Fourier Transmission Infra Red Spectroscopy

XRD- Xray Duffraction

GAE- Gallic Acid Equivalent

HPV- Hot Paste Viscosity

CPV- Cold Paste Viscosity

MG- Mesquite Gum

PEN- Polyethylene Naphthalate

PET - Polyethylene terephthalate

PNC- Polymer nanocomposites

PV- Peak Voscosity

PVC- Polyvinyl Chloride

RH- Relative humidity

RVA- Rapid Visco Analyser

SB- Set Back

SEM- Scanning electron Microscope

SPI- Soya Protein Isolate

TEMPTIME- Temperature Time

T_m -Melting Point Temperature

TPA- Texture profile Analysis

TPTZ-2,4,6-tri(2-pyridyl)-1,3,5-triazine

TS- Tensile strength

VISTAB -Visual Indicator Tag System AB

WPI- Whey Protein Isolate

WVTR- Water Vapour transmission Rate

Y- Youngs' Modulus