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LIST OF SYMBOLS AND ABBREVIATIONS

ASTM	-	American standard of testing and method
a_w	-	Water activity
CaS	-	Calcium stearate
$C_3H_8O_3$	-	Glycerine
CH_3COONa	-	Sodium acetate
CS	-	Cassava starch
pCS	-	Plasticized cassava starch
FTIR	-	Fourier transform infrared
DSC	-	Differential scanning calorimeter
DTG	-	Differential-thermogravimetric
FTIR	-	Fourier transform infrared
J/g	-	Joule/gram
H_3PO_4	-	Phosphoric acid
ISO	-	International standard organization
mm	-	Millimeter
MFI	-	Melt flow index
μm	-	micronmeter
phr	-	Part per hundred
PVA	-	Poly(vinyl alcohol)
pPVA	-	Plasticized poly (vinyl alcohol)
pCS	-	Plasticized cassava starch
PVA/CS	-	Plasticized poly(vinyl alcohol)/cassava starch
T_g	-	Glass transition temperature
TG	-	Thermogravimetric
T_m	-	Melting temperature
w/w	-	Weight over weight

wt %	-	Weight percentage
XRD	-	X-ray diffraction
ΔH_m	-	Enthalpy of melting
ΔH_{mi}	-	Theoretical enthalpy of melting
ΔH_f	-	Enthalpy of 100% crystalline PVA