

() , ()

():

(// : // :)

(PVOH) (CMC) (CNW)
 PVOH - CMC
 nm nm
 CMC PVOH (CMC /) %
 % / % /
 % CMC (DSC)
 % /
 / / % (T_g)
 / %
 :

(CMC)

(Park *et al.*, 1993; Debeaufort & Voilley, 1997;
 Simon *et al.*, 1998; Mohanty *et al.*, 2000; Ayranci &
 CMC Tunc, 2001; Embuscado & Huber, 2009)

(Jitendra *et al.*, 2005)

(Choi & Simonsen, 2006)

(%)

CMC

(Bemiller & Whistler, 1996)

CMC

CMC

Babakg1359@yahoo.com :

*

(Park *et*

(PVOH)

al., 1993)

1. Blend/Composite
2. Extrude

CMC

(Flieger *et al.*, 2003; Bondeson & Oksman, 2007; Ahola *et al.*, 2008)

Da Da CMC PVOH

(Flieger *et al.*, 2003; Bondeson & Oksman, 2007; Yang & Huang, 2008; Ahola *et al.*, 2008)

%

(1999) Zhiqiang *et al.* PVOH (2008) Dean *et al.*

تهيه

(Dong *et al.*, 1996; De souza lima *et al.*, 2003; Aziz samir *et al.*, 2004; Roohani *et al.*, 2008)

(2007) Bondeson & Oksman

°C

(/) % H₂SO₄

(USD 4R)

(Cheng & Wang, 2008)

(Abolghasemi fakhri *et al.*, 2012)

ASTM

[] E96 : / cm cm mm

CMC

()

°C (RH = %)

-
- 1. By product
 - 2. Nano filler

Netzsch DSC 200 F3) (DSC)

°C (RH = %)

°C/min

/ ± /

(T_g)

°C

(WVTR)

(WVP)

T_g

$$WVP = \frac{WVTR}{P(R_i - R_r)} \cdot X$$

()

°C

:P (m)

:X

:R (%)

:R (Pa)

(%)

(RH= % ± °C)

°C

$$\% = \frac{W_o - W_f}{W_o} \times 100$$

()

°C

(RH = %)

:W_o

:W_f

Canon MV50

(ANOVA)

Adobe Acrobat 9 Professional

SPSS 11.5

(G.L.M)

(p < /) %

(2004) Lagaron *et al.* .

(2008) Ma *et al.*

(Gontard & Guilbert,

PVOH .1994; Gontard & Guilbert, 1994)

PVOH

CMC

PVOH

WVP

(Ma *et al.*, 2008; Chang *et al.*, 2010)

(Saxena & Ragauskas, 2009)

WVP

CMC PVOH

1. Diffusivity

CNW	WVP (g/m.s.Pa)	CMC PVOH CMC (WVP)
		CMC PVOH CMC (WVP)
	/ ± / a	CMC
	/ ± / b	CMC-PVOH
	/ ± / c	CMC-PVOH- CNW
	/ ± / d	CMC-PVOH- CNW
	/ ± / d,e	CMC-PVOH- CNW
	/ ± / e	CMC-PVOH- CNW

%

*

µm

CMC PVOH

()

PVOH

(p < /)

CMC

CNW

CMC-PVOH CMC

...

:

*(CNW)

CMC PVOH CMC			
(%)	()	()	(%)
/ ± / a	/ ± / e	/ ± / e	CMC
/ ± / b	/ ± / d	/ ± / c,d	CMC PVOH
/ ± / b	/ ± / d	/ ± / d	
/ ± / c	/ ± / c	/ ± / c	
/ ± / c	/ ± / a	/ ± / a	
/ ± / c	/ ± / b	/ ± / b	

%

OH

CMC PVOH CMC ()	DSC	CMC PVOH CMC	CMC
/ °C	CMC	CNW	
	%	%	
CMC	PVOH	%	
		%	
PVOH			
	CMC		%
			%
CMC		CNW %	
T _g	()	% /	% /
	CMC		
	(DSC) T _g		
	DSC		

(Ghanbarzadeh *et al.*, 2010;

T_g ◦ .Ghanbarzadeh,& Almasi, 2011)

◦ CMC

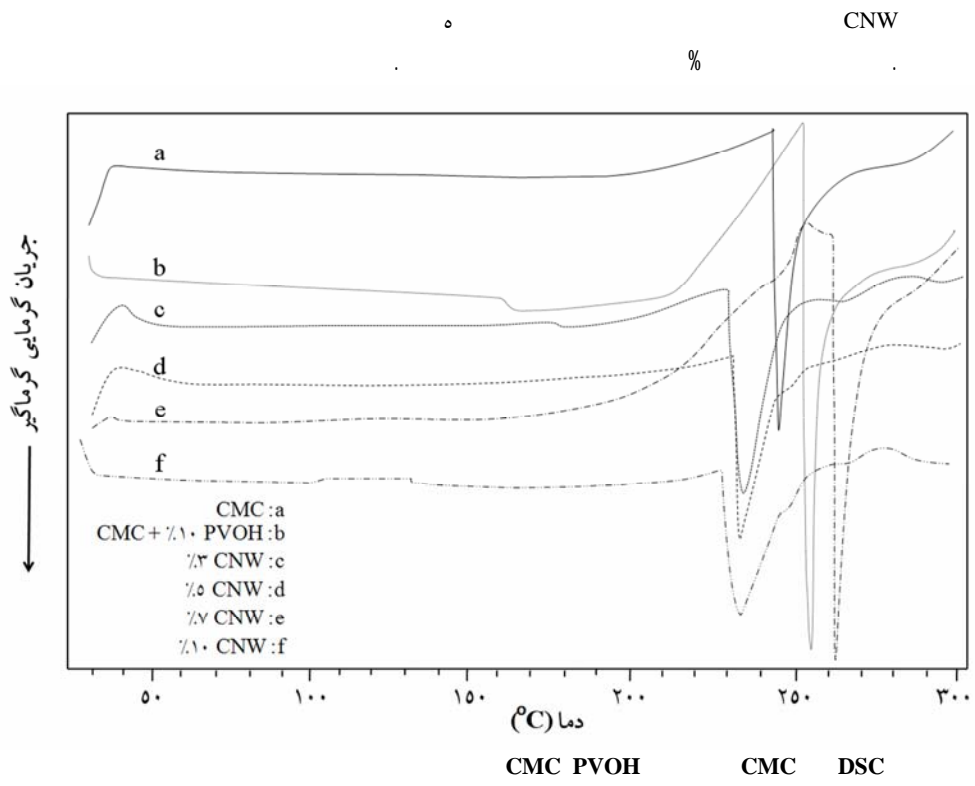
T_g .

Cao

(2008) *et al.*

% /

()
 %
 () (/ /)
 / °C / °C
 °C %
 /
 T_g %



CMC
 T_g
 Cao et al.,)
 CMC
 / °C
 (2008)

°C
 T_g
 / °C / °C
 %

(Nishio & Manley, 1988)

PVOH

(Brown, 2007) PVOH

PVOH

T_g

(CMC /) %

CMC

T_g

PVOH

DSC

T_g

%

T_g

(Brown, 2007)

(Wang *et al.*, 2006)

T_g

()

()

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