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LIST OF ABBREVIATIONS

ATR	attenuated total reflectance spectroscopy
\overline{M}	average molecular weight
cPs	centipoises
cm	centimeter
cm ³	cubic centimeter
Da	dalton
°C	degree Celcius
DA	degree of amidation
DAC	degree of acetylation
DM	degree of methylation
D ₂ O	deuterium oxide
DRIFTS	diffuse reflectance infrared fourier transform spectroscopy
FTIR	fourier Transform Infrared spectroscopy
Gal	galactose
GalA	galacturonic acid
GLC	gas-liquid chromatography
GlcA	glucuronic acid
g	gram
HM	high methyl ester
HPLC	high-performance liquid chromatography
HGA	homogalacturonan
h	hour
IR	infrared spectroscopy
η	intrinsic viscosity
kPa	kilopascal
LM	low methyl ester

LIST OF ABBREVIATIONS (cont.)

μg	microgram
μl	microliter
mg	milligram
ml	milliliter
min	minute
M	molar
\overline{M}_n	number-average molecular weights
NMR	nuclear magnetic resonance
Pa	pascal
Rha	rhamnose
RG-I	rhamnogalacturonan I
RG-II	rhamnogalacturonan II
s	second
v/v	volume by volume
A_w	water activity value
\overline{M}_w	weight averages
w/v	weight by volume