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**List of Abbreviations**

ASTM	American Society for Testing and Materials
ASV	Anodic Stripping Voltammetry
BPW	Buffered Peptone Water
CECT	Spanish Type Culture Collection
CFSAN	Center for Food Safety and Applied Nutrition
CFU	Colony Forming Units
CLSI	Clinical and Laboratory Standards Institute
Cys	Cysteine
$\Delta C_p$	Specific Heat Capacity
DMF	Dimethylformamide
DSC	Differential Scanning Calorimetry
EDTA	Ethylenediaminetetraacetic acid
EDX	Energy Dispersive X-ray microanalysis
EFSA	European Food Safety Agency
EO	Essential Oil
EU	European Union
EVA	Ethylene vinyl acetate
EVOH	Ethylene vinyl alcohol
FC	Flow Cytometry analysis
FCV	Feline Calicivirus
FDA	Food and Drug Administration
FSI	Free silver ions
FT-IR	Fourier Transformed Infrared Spectroscopy
GRAS	Generally Recognized As Safe
HIV	Human Immunodeficiency Virus
$H_m$	Melting Enthalpy
JIS	Japanese Industrial Standard
LB	Luria broth or Luria Bertani Broth
LDPE	Low Density Polyethylene

LPS	Lipopolysaccharide
MBC	Minimum Bactericidal Concentration
Met	Methionine
MHB	Müller Hinton Broth
MIC	Minimum Inhibitory Concentration
MICINN	Ministry of Science and Innovation
MINECO	Ministry of Economy and Competitiveness
MMT	Montmorillonite
NOM	Natural Organic Matter
PBS	Phosphate Buffered Saline
PE	Polyethylene
PEG	Polyethyleneglycol
PLA	Poly (lactic acid) or Polylactide
ppb	Parts per Billion (ng/mL)
ppm	Parts per Million ( $\mu\text{g/mL}$ )
PTFE	Polytetrafluoroethylene
PU	Polyurethane
PVOH	Poly (vinyl alcohol)
RCF	Relative Centrifugal Force
RH	Relative humidity
ROS	Reactive Oxygen Species
SEM	Scanning Electron Microscopy
TCID <sub>50</sub>	Tissue Culture Infectious Dose (50%)
T <sub>g</sub>	Glass Transition Temperature
THF	Tetrahydrofuran
T <sub>m</sub>	Melting temperature
TSA	Tryptic Soy Agar
TSB	Tryptic Soy Broth
WHO	World Health Organization

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