

1 **Effect of montmorillonite on morphology, glass transition**  
2 **and crystallinity of the Xylitol-plasticized**  
3 **bionanocomposites**

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12 **Abstract**

13 High amylose based nanocomposites plasticized by xylitol were prepared via  
14 twin-screw extrusion. The synergistic interaction in the xylitol-plasticized  
15 nanocomposite was studied via various characterization methods and the unique  
16 behavior of the xylitol-plasticized nanocomposite had been discussed. **As revealed in  
17 the XRD and TEM results, good intercalated/exfoliated morphology had been  
18 achieved in all the nanocomposites.** Furthermore, the expansion of nanoclay basal  
19 spacing was related to the xylitol/nanoclay ratio. DSC analysis clearly proved the  
20 unique crystallization process of xylitol-plasticized samples. **Moreover, in the  
21 crystallization domain results, two domains sized at approximately 93.7Å and 346Å  
22 were found.** This observation points to a two-level complex effect from two aggregate  
23 domains; one, the re-aggregation of certain number of silicate layers into domains  
24 which trap some of the amylose polymer chains, and two, the bulk drying process  
25 which combines smaller amylose crystalline domains within a larger amorphous high  
26 amylose matrix.

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28 **Keywords:** nanocomposite; starch; xylitol; XRD; SAXS; DSC

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## 30 **1 Introduction**

31 Continuous interests have been drawn on the research related to the starch-based  
32 bionanocomposites in response to the blooming demands of material with  
33 tailored-properties (Kampeerapappun, Aht-ong, Pentrakoon & Srikulkit, 2007; Qiao,  
34 Tang & Sun, 2010; Rhim, 2011). Investigations on using nanoclay as the reinforcing  
35 phase, on account of their very high aspect ratio (100) and versatility (Rhim, Lee &  
36 Hong, 2011; Wang, Zhang, Han & Bai, 2009; Xiong, Tang, Tang & Zou, 2008) have  
37 been widely carried out in the last decades. Most studies are focused on the  
38 examinations of the properties, mechanisms, and aiming for fabrication of  
39 properties-tailored materials via introducing different plasticizers (Averous, 2007;  
40 Follain, Joly, Dole, Roge & Mathlouthi, 2006; Rhim, 2011) with the aim to  
41 manipulate the bulk properties of the prepared composites. The dominant factor  
42 pertain to its relevant properties is the synergistic interactions in terms of basal  
43 spacing, crystallinity value, moisture content and hydrogen bonding changes among  
44 plasticizer/starch/nanoclay within the hydrophilic system. In a polysaccharide-based  
45 polymeric system, hydrogen bond is the most important bond and the interactions  
46 associated with it are complex and hardly well documented due to the intricate nature  
47 of such macromolecules. Therefore, most studies target to alter or balance the –OH  
48 related interaction from a molecular level, such as incorporating different type (based  
49 on different affinity) of smaller molecule hydrophilic plasticizer. As we have  
50 described before(Chaudhary & Liu, 2012; Liu et al., 2012), All the mentioned factors  
51 are believed to be of utmost importance in affecting and determining the synergistic  
52 interactions in such hydrophilic polymeric network which are in turn reflected as the  
53 different reported values in crystallinity, mechanical properties, and glass-transition  
54 temperature for nanocomposite plasticized by different plasticizers in literatures (Tang  
55 & Alavi, 2011). Although many studies had been published in the last few decades, a  
56 direct comparison of the various results is often difficult because most starch  
57 biopolymer based systems are complex in nature due to their varying ratio of  
58 amylopectin and amylose, presence of plasticizer and the processing conditions and

59 water activity of the final product tend to affect the characterization results. In such  
60 context, under same processing condition, we studied two different plasticizers based  
61 on number of -OH group (glycerol and sorbitol) to illustrate the effect of the  
62 hydrophilicity, stereo-conformation, water activity on the final retrogradation  
63 behavior of the starch biopolymer matrix (Liu, Chaudhary, Yusa & Tadé, 2011b).  
64 Those studies highlighted the importance of the number of hydroxyl groups ,  
65 molecule size and the intrinsic properties of the plasticizer in manipulating the  
66 synergistic interactions thereof (Chaudhary, 2010; Chaudhary, Adhikari & Kasapis,  
67 2010; Liu, Chaudhary, Yusa & Tadé, 2011a, b) which were reflected as bulk properties  
68 such as crystallinity, glass-transition temperature and extent of 'locked' moisture as  
69 seen through bonding changes in FTIR spectra etc.

70 In this study, to further understand the impact of type of plasticizer on the properties  
71 of nanocomposites, a five -OH group plasticizer, xylitol, is investigated.  
72 Comprehensive characterization works were carried out including XRD, DSC and  
73 synchrotron measurements. Particular attentions were paid to distinguishing the  
74 behavior of xylitol-plasticized bionanocomposites in this study, when compared to the  
75 glycerol and/or sorbitol plasticized nanocomposites (based on our previous  
76 publications).

## 77 **2 Material and Method**

### 78 **2.1 Materials, nomenclature and processing**

79 High-Amylose starch (about 70% amylose), HA-starch, was purchased from National  
80 Starch Company (New Jersey, USA), xylitol was obtained from Food Dept Ltd.  
81 (Melbourne, Australia) and nanoclay (99.5% pure) was generously supplied by  
82 NichePlas Ltd. (Sydney, Australia). 11 samples were prepared at different ratio of  
83 nanoclay/xylitol concentration. Each formulation was presented as a label such as  
84 X105, where 'X' refers to the plasticizer type (xylitol, in the current work), the first  
85 digit, '1', refers to the nanoclay content in weight percent (e.g., 1 wt% in X105) and  
86 the last two digits '05' refer to the weight percent of xylitol within the sample. The

87 sample nomenclatures are listed in Table 1, where PS refers to the HA-starch sample.

## 88 **2.2 Characterization**

### 89 *2.2.1 X-ray diffraction*

90 XRD measurements of the prepared samples were performed in a Bruker Discover 8  
91 diffractometer operating at 40kV and 40mA with a  $2\theta$  range from  $3^\circ$  to  $30^\circ$  at a  
92 scanning rate of  $0.5^\circ/\text{sec}$ . The basal spacing of the nanoclay was determined from the  
93 Bragg's equation,  $\lambda=2d\sin\theta$  (where  $\theta$  is the diffraction position and  $\lambda$  is the  
94 wavelength). The d-spacing for the pristine nanoclay used in the current study is  
95  $11.7\text{\AA}$  as provided by the supplier.

### 96 *2.2.2 Transmission electron microscopy*

97 TEM was performed on ultrathin sections, 150nm in thickness, at JEM-2100  
98 microscope (JEOL, Tokyo, Japan), operating at an accelerating voltage of 200 kV. The  
99 representative samples were sectioned at room temperature with diamond knife using  
100 a Leica Ultramicrotome (EM UC7, Tokyo, Japan). The obtained sections were  
101 sandwiched between two 400-mesh copper grids for TEM observation.

### 102 *2.2.3 Measurement of glass transition temperature ( $T_g$ )*

103 DSC measurement was performed on SEIKO 6200 (Seiko, Japan). About 10mg  
104 sample was placed in an aluminum sealed sample pan. The sample was heated from  
105  $-50^\circ\text{C}$  to  $250^\circ\text{C}$  at a heating rate of  $5^\circ\text{C}/\text{min}$ , kept at  $250^\circ\text{C}$  for 1 minutes followed by  
106 cooling down to  $25^\circ\text{C}$  at  $10^\circ\text{C}/\text{min}$ . The glass transition temperature ( $T_g$ ) was taken  
107 as the inflection point of the increment of specific heat capacity. Melting temperature  
108 was recorded for analysis as well.

### 109 *2.2.4 Synchrotron measurements*

110 Synchrotron beamline BL40B2(Inoue, Oka, Miura & Yagi, 2004) at SPring-8  
111 synchrotron facility (Hyogo, Japan) was used to characterize the prepared samples via  
112 Small Angle X-ray Scattering technique (SAXS). One aluminum filter block was

113 employed to decrease the strength of the X-ray so as to obtain an optimized pattern.  
114 The beam was monochromatized to a wavelength of 0.1 nm with an object distance of  
115 1151.76mm. All patterns were recorded on a CCD camera that was calibrated by the  
116 diffraction rings from an AgBH (silver behenate) reference sample. The measurement  
117 time per sample was chosen to eliminate the radiation damage on the tested samples,  
118 which was subsequently determined to be 10 seconds. The diffraction profiles were  
119 normalized to the beam intensity and corrected using an empty background. The data  
120 reduction of the 2-D X-ray scattering patterns was completed with NIKA macros  
121 (Ilavsky & Jemian, 2009) based on Igor 6.02 (Wavemetrics, Lake Oswego, Oregon).

122 Using the low Q region from the SAXS data, valuable information on the size  
123 distribution of crystalline fractions within the polymer could be determined. The  
124 Maximum Entropy Method (MEM) developed by Potton *et al.*(Potton, Daniell &  
125 Rainford, 1988) for Irena modeling macros (Ilavsky & Jemian, 2009) was employed  
126 to understand and quantify the crystalline domain morphologies within the polymer  
127 system (Potton, Daniell & Rainford, 1988).

### 128 **3 Result and Discussion**

#### 129 **3.1 XRD results**

130 The XRD patterns for the prepared samples, in Figure 1(a), showed that the *basal*  
131 *spacing* (*d-spacing*) of all the samples increased to different extents regardless of the  
132 nanoclay content. The *basal spacing* value also suggested that starch and/or xylitol  
133 molecules had successfully migrated into the gallery of nanoclay. Meanwhile, the  
134 TEM images for the representative samples (X210 and X420) are shown in Figure 1  
135 which indicated that most of the samples achieved mixed morphologies  
136 (intercalated/exfoliated co-existed).

137 It could be also read from Table 1 that, when the nanoclay concentration is fixed, the  
138 *d-spacing* value increased upon increasing the xylitol content, except the 4% nanoclay  
139 sample where  $d_{X420}(17.6 \text{ \AA})$  is slightly smaller than  $d_{X410}(17.9 \text{ \AA})$ . There is no obvious

140 trend that could be found when comparing the sample with different concentration of  
141 nanoclay for same xylitol concentration, and this is different to what was reported in  
142 the glycerol/sorbitol plasticized samples where a positive trend between increase in  
143 nanoclay concentration and increases in the *d-spacing* can be seen (Liu, Chaudhary,  
144 Yusa & Tadé, 2011a, b).

145 The MMT characteristic peak occurred in all the samples with xylitol concentration  
146 less than 10% (X105, X210, X305 and X410). This observation was different to what  
147 was found in the glycerol- and sorbitol-plasticized samples (Liu, Chaudhary, Yusa &  
148 Tadé, 2011a, b), where such peak broadening occurred in the 5% plasticizer loading  
149 samples only. In other words, more xylitol (10% compared to 5% in glycerol/sorbitol  
150 samples) is required to achieve the same amount of well-formed crystal structure  
151 (sharp peak) arrangement as observed from the XRD measurement. When compared  
152 to glycerol behavior, this suggested that xylitol hinders the formation of crystal  
153 structure with xylitol/MMT/amylose at low plasticizer concentration. In other words,  
154 when the xylitol amount is less than 10%, the nucleation is relatively more  
155 heterogeneous as reflected as the broaden peak in the corresponding samples.  
156 However, when the concentration is greater than 10%wt, the XRD data can be  
157 interpreted which indicates that relatively greater uniformity in the crystal structure  
158 existed in xylitol-plasticized systems compared to that from glycerol/sorbitol sample  
159 at same plasticizer level. We think that one reason behind this is the strong  
160 plasticizer/plasticizer interaction of xylitol which enhanced the extent of nanoclay  
161 intercalation with the amylose polymer and thus sustained uniform crystal growth.  
162 This is further discussed in the crystallization section.

163 Furthermore, as shown in Table 1, the *basal spacing* for different samples is overall  
164 larger than that from glycerol-plasticized nanocomposites but smaller than  
165 sorbitol-plasticized sample. Such results clearly indicated that the expansion degree of  
166 the nanoclay gallery is related to the size of the plasticizer incorporated in the  
167 complex system. In other words, the *d-spacing* was primarily determined from the

168 molecular size of the plasticizer. This is consistent with the findings in our previous  
169 publications on the glycerol/sorbitol plasticizer nanocomposites.

### 170 **3.2 Crystallinity analysis**

171 The crystallinity results of the prepared samples showed some very interesting results,  
172 especially for the application of flexible and clear packaging materials. The  
173 composites crystallinity was determined from the XRD patterns based on the method  
174 introduced in the previous publication (Lopez - Rubio, Flanagan, Gilbert & Gidley,  
175 2008), the results are shown in Table 1, standard deviations for crystallinity  
176 calculations are within  $\pm 1\%$ . There are two main factors affecting the crystallinity  
177 ( $X_c\%$ ) of the composites, they are nanoclay and plasticizer concentrations and it is  
178 well known that increasing nanoclay concentration enhances polymer crystallinity due  
179 to its typical nucleation effect, whereas increasing the amount of plasticizer  
180 decreased overall crystalline structure through typical plasticization.

181 The native crystallinity obtained for high amylose starch is around 10%, and we have  
182 reported in our earlier work that our samples of high amylose starch from corn  
183 showed around 8% bulk crystallinity (Liu, Chaudhary, Yusa & Tadé, 2011b). It has  
184 also been reported that crystallinity values are extremely important to understand  
185 starch retrogradation, where the bulk crystallinity can increase up to 20%. As shown  
186 in Table 1, the incorporation of nanoclay tends to increase the crystallinity slightly,  
187 primarily due to the nucleating effect. However, it is also well known that not only  
188 nanoclay, which is very important for enhanced physical/barrier properties,  
189 plasticizers are needed to improve the flexibility and optical clarity of the amylose  
190 polymer (in the form of thin films), but higher nanoclay concentration possess a  
191 dispersion issue and higher plasticizer concentration increases the retrogradation  
192 behavior. Therefore, it is very interesting to observe that as we increased the nanoclay  
193 and xylitol concentration, their interplay and their interactions with the amylose  
194 polymer balanced the bulk crystallinity. It was also found that the crystallinity value



195 of xylitol-plasticized sample were significantly higher than that from  
196 glycerol/sorbitol-plasticized ones.

197 This finding is very important for the application of such biopolymer nanocomposites  
198 in the field of packaging because the two observations regarding nanoclay  
199 characteristic peak occurred at higher xylitol concentration (higher than 10%) and  
200 overall higher and stable crystallinity values of the nanocomposites suggested that the  
201 xylitol-plasticized system increases the threshold crystallinity of the bulk matrix, and  
202 prevents further polymer reorganization and thus starch retrogradation.

### 203 **3.3 Avrami Equation analyses based on DSC-crystallization mechanism**

204 As widely known, in polymer–clay systems, the endotherm peak can provide  
205 information on the crystalline phases in the nanocomposites when the clay platelets  
206 have nano-scale interactions. To gain an improved understanding of these interactions  
207 on the bionanocomposites' crystallization behavior, the crystallization process was  
208 modeled as a combination of several infinitesimal isothermal steps (Lee et al., 1999).  
209 The Avrami equation (Eq 1), which is widely applied in investigating crystallization  
210 behaviors of polymer systems (Lee et al., 1999), was employed to study the  
211 non-isothermal crystallization kinetics of the prepared bionanocomposites

$$212 \quad X_t = \int_{t_0}^t \frac{dH_c}{dt} dt / \int_{t_0}^{t_\infty} \frac{dH_c}{dt} dt \quad (1)$$

213 All the curves had a partial sigmoid shape, and the analysis of the development of  
214 relative crystallinity could be obtained using  $X_t = 1 - \exp(-kt^n)$ . A plot of  
215  $\log[-\ln(1 - X_t)]$  vs.  $\log(t)$  could provide  $n$ , the value depending upon the mechanics  
216 of nucleation and the form of crystal growth, and  $k$ , a rate constant containing the  
217 nucleation and growth parameters. The exponent  $n$  and the factor  $k$  from Avrami  
218 Equation analyses are presented in Table 2.

219 The  $n$  values for the composite samples increased with increasing the xylitol c% at  
220 each fixed MMT amount; same finding was observed with increasing MMT amount

221 at fixed xylitol concentration. Because a lower  $n$  (composites) compared to  $n$  (PS)  
222 indicated the more heterogeneous nucleation. It could be read that, the  $n$  value for  
223 <10% xylitol samples are overall smaller (more heterogeneous nucleation) than that  
224 for the >10% xylitol samples. This mutually support the finding from XRD that <10%  
225 xylitol samples showed broaden peak in XRD pattern (corroborate with the finding  
226 more heterogeneous nucleation). Furthermore, clearly, the increasing of MMT  
227 amount led to an increased in  $n$  value which means the nucleation process is  
228 becoming relatively homogenous (higher  $n$  value in high MMT samples). this  
229 observation could be explained based on the well-known nucleation effect of MMT  
230 which is becoming the dominant role in a MMT-rich scenario which balanced the  
231 competitive nucleation effect from xylitol and led to relatively homogenous  
232 nucleation process. On the other hand, the next factor  $k$  (related to the rate of crystal  
233 growth), which showed a large variation. The high xylitol samples showed an overall  
234 lower value than that from the low xylitol samples regardless the amount of MMT  
235 presented.

### 236 **3.4 Synchrotron results**

237 Specific models have been developed for SAXS data analysis in different  
238 characteristic systems (Roe, 2000). The background of the sample holder was  
239 subtracted from the raw 2-D X-ray diffraction patterns for representative composites,  
240 as shown in Figure 2.

241 As shown in Figure 2 the scattering patterns (shape and the intensity) of different  
242 samples were greatly influenced by varying the loading of nanoclay and/or xylitol.  
243 The shape of the scattering pattern changed from approximately circular (X105) to  
244 obviously elliptical (X410), which reflected the growth of lamellar structure/  
245 crystalline domains within the composites. The SAXS profiles for the obtained  
246 samples are shown in Figure 3.

247 From Figure 3, the sharp  $d_{001}$  in high xylitol content (15% and 20% xylitol) samples  
248 strongly indicated a closely packed structure of polymer-MMT and polymer-xylitol

249 assemblages. In other words, 10% xylitol acted like the critical point in determining  
250 the morphologies of corresponding nanocomposites which is mutually agree with the  
251 suggestion from XRD analysis where only broad peaks were observed in samples  
252 containing less than 10% xylitol. Samples with xylitol content larger than 10% tended  
253 to show an overall tighter molecular packing within the polymeric network regardless  
254 the nanoclay loading. Furthermore, it has been suggested that a closely packed starch  
255 network was an indication of lower polymer chain mobility (Vodovotz & Chinachoti,  
256 1998). This could be linked back to the high  $T_m$  values observed for the high xylitol  
257 samples where high xylitol samples showed higher  $T_m$  value compared with that from  
258 low xylitol samples.

### 259 **3.5 Size distribution of the crystalline domains**

260 Two domains were observed in all samples, where the diameters of scatters were  
261 denoted as  $\bar{d}_1$  (around 104.1 Å) and  $\bar{d}_2$  (around 350.5 Å), Table 3. This finding initiated  
262 the assumption that, the interaction in this complex polymeric system could be  
263 considered as a two scale interaction which led to two different crystalline domains at  
264 two different size ( $\bar{d}_1$  and  $\bar{d}_2$ ). Firstly, the smaller molecular components  
265 (xylitol/MMT) start to form crystals at a smaller size  $\bar{d}_1$  (around 100 Å), after that, the  
266 dominate rearrangement of starch chains at a larger-scale promoted the formation of  
267 the second larger size crystalline domain  $\bar{d}_2$ .

268 As shown in Table 3, the mean scatter diameter for  $\bar{d}_1$  ranged from 95.3 Å to 119.4 Å  
269 and the crystal size increased as increasing the MMT concentration except in 1%  
270 MMT samples. This indicated that the crystallize domain size is primarily depended  
271 on the MMT amount, where larger MMT amount led to slightly bigger crystalline size  
272 during the first stage of crystallization process ( $\bar{d}_1$ ) where the smaller molecular  
273 components (xylitol/MMT) start to form crystals at a smaller size. We can relate this  
274 to the finding from XRD and TEM that the higher degree of intercalation are found

275 when increasing the MMT concentration. Higher degree of intercalation is resulted  
276 from the enhanced the MMT/xylitol interaction. On the other hand, the enhanced  
277 MMT/xylitol interaction could in turn slightly increase the size of the crystal  
278 assemblage as well as shown in Table 3. Furthermore, when increasing the xylitol  
279 amount at a fixed MMT%, the MMT/xylitol interactions might led to the formation of  
280 smaller crystalline domains due to the nucleating effect of MMT. Additionally, this  
281 was reflected in the reduced scatter diameter with changing xylitol concentrations.

282 It had been reported that the formation of another larger size domains could be  
283 correlated to the well-defined retrogradation phenomenon, where the rearrangement  
284 of amylose chains at a larger-scale becomes a dominant process during ageing (Farhat,  
285 Blanshard & Mitchell, 2000). As showed in Table 3,  $\bar{d}_2$  value (possibly the  
286 rearrangement of the starch polymer chains) is affected by the amount of MMT and  
287 xylitol, where increasing MMT% decreased the  $\bar{d}_2$  value to different extent.  
288 Meanwhile, increasing xylitol amount at a fixed MMT% decreased the  $\bar{d}_2$  value as  
289 well. Further, the presence of MMT provides local sites for polymer aggregation  
290 and leads to the formation of larger domains. In other words, emergence of the larger  
291 crystalline domain is the combined effect of, first the re-aggregation of certain number  
292 of silicate layers in to ordered domains during drying (Jasmund & Lagaly, 1993) and  
293 second, the retrogradation of the high-amylose starch polymer which caused the  
294 reorganization of the polymer chains. This is well comply with the hypothesis put  
295 forwarded earlier that the interactions in this complex system should be treated as a  
296 two-level process. Such observations suggested that the crystallization domain  
297 formation in the complex ternary system is system-specific progress that as a result of  
298 the interplay of the two-way interactions such as starch/plasticizer, starch/MMT,  
299 MMT/plasticizer and the interactions within the same component.

#### 300 **4 Conclusion**

301 The synergistic interaction in the xylitol-plasticized nanocomposite was studied via  
302 various characterization methods and the unique behavior of the xylitol-plasticized  
303 nanocomposite had been discussed. Based on the results from XRD, it could be  
304 concluded that the achievable basal spacing of nanoclay was primarily determined  
305 from the molecular size of the plasticizer. Compared to the glycerol and sorbitol  
306 plasticized samples, the two observations (high  $X_c\%$  and broadening of XRD patterns  
307 at higher xylitol loading) strongly suggested that in xylitol-plasticized system, the  
308 form of crystal were likely to be slower (broadened XRD pattern) due to the  
309 competitive nucleation effect from both xylitol and MMT, but the total amount of  
310 crystal, higher  $X_c$  % values.

311 Compared to glycerol/sorbitol plasticized samples, as revealed from the DSC results,  
312 starch/xylitol/nanoclay nanocomposite tended to form a firmer polymeric network in  
313 terms of molecular mobility within the system. Amylose starch chains in xylitol  
314 plasticized samples required larger amount of energy before getting mobilized when  
315 compared to the glycerol/sorbitol samples. Two domains sized at approximately  
316 104.1Å and 354.62Å were found. These observations resulted from the combined  
317 effect of the re-aggregation of certain number of silicate layers into ordered domains  
318 during drying and the retrogradation behavior of the high-amylose starch polymer.

319

#### 320 **Acknowledgments**

321 The authors are grateful to Dr. Kyuya Nakagawa, their help in synchrotron  
322 experiments. Prof. Martin Saunders and Dr. Jeremy Shaw are gratefully  
323 acknowledged for helping with TEM experiments. Acknowledge the internal funding  
324 from Curtin University and University of Ballarat led Collaborative Research  
325 Network (CRN).

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## Figure Captions

Figure 1 (a) WAXD diffractograms for xylitol – plasticized samples; where the dotted line indicated the position of clay peak in the XRD curve (b) TEM images for X210 and X420

Figure 2 Raw 2-D SAXS patterns for X105/X305 and X210/X410.

Figure 3 SAXS Profiles for xylitol-plasticized samples.



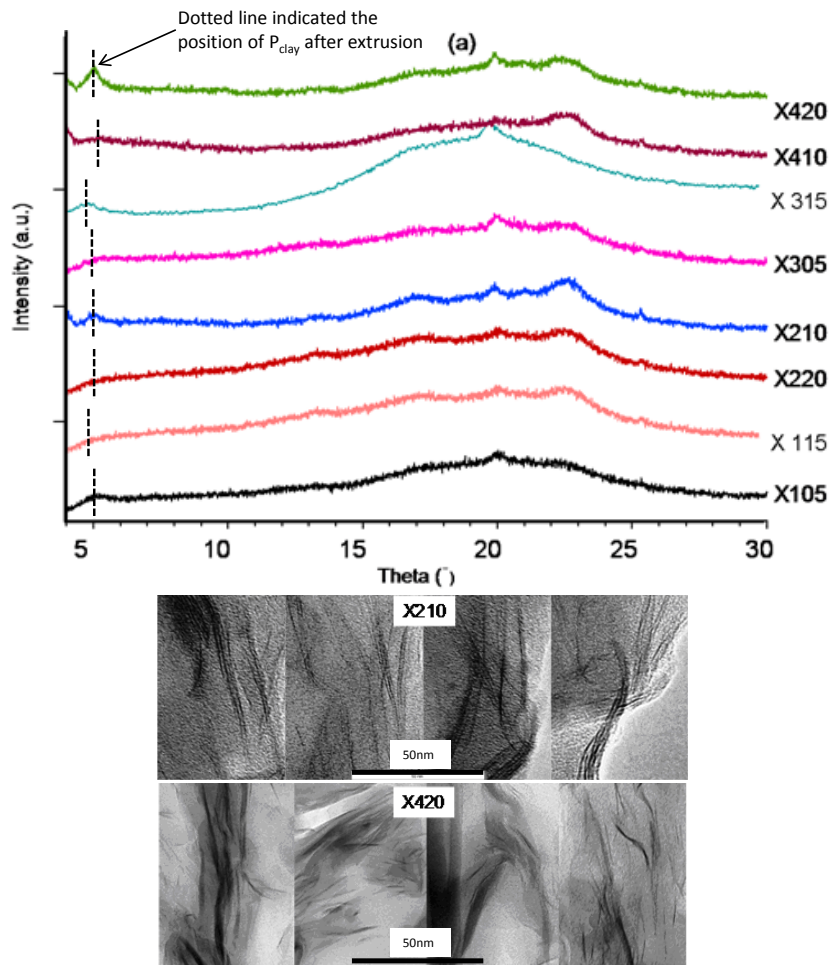


Figure 1 (a) WAXD diffractograms for xylitol – plasticized samples; where the dotted line indicated the position of clay peak in the XRD curve (b) TEM images for X210 and X420.

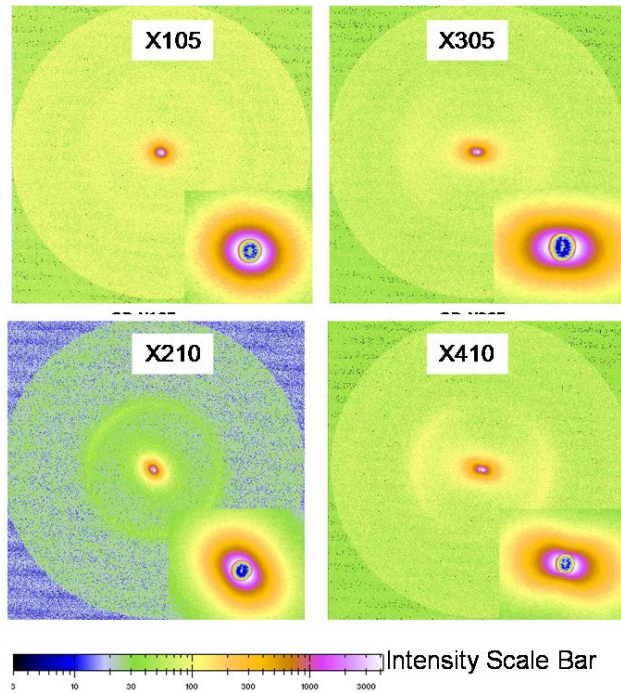


Figure 2 Raw 2-D SAXS patterns for X105/X305 and X210/X410.

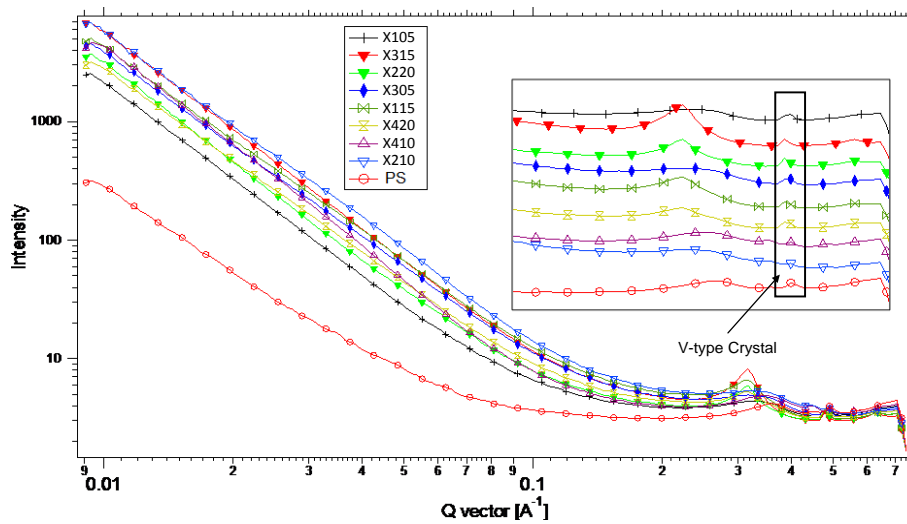


Figure 3 SAXS Profiles for xylitol-plasticized samples.

## Table captions

Table 1 Basal spacing, **characteristic nanoclay peak position** ( $P_{clay}$ ), glass-transition temperature ( $T_g$ ) and melting temperature ( $T_m$ ) for xylitol-plasticized nanocomposites.

Table 2 The exponent  $n$  and the factor  $k$  obtained from a non-isothermal crystallization analysis for nanocomposite samples plasticized by xylitol.

Table 3 Radius values ( $\text{\AA}$ ) from size distribution calculated by MEM method for xylitol-plasticized low moisture content samples.

**Table 1**

Basal spacing, characteristic nanoclay peak position ( $P_{clay}$ ), crystallinity, glass-transition temperature ( $T_g$ ) and melting temperature ( $T_m$ ) for xylitol-plasticized nanocomposites.

Sample ID	PS**	X200**	X400**	X105	X115	X210	X220	X305	X315	X410	X420
$Xc^*$ (%)	7.48	8.23	12.5	7.05	11.4	13.4	11.26	9.7	9.34	10.09	9.01
$T_g$ (°C)	49.5	60.17	68.95	55.7	49.6	56.25	39.7	58.5	50.6	50.0	48.6
$T_m$ (°C)	128.5	124.43	120.55	218	204	233	237	133	213	153	246
$P_{clay}(\theta)$				5.09	4.73	5.03	4.83	5.2	4.72	4.92	5.02
$d$ -spacing (Å)	-	16.5	18.2	17.3	18.7	17.6	18.3	17.0	18.7	17.9	17.6

\*crystallinity calculated from the method described in Lopez-Rubio *et al.* 2008

\*\*reproduced from (Liu, Chaudhary, Yusa & Tadé, 2011b)

**Table 2**

The exponent  $n$  and the factor  $k$  obtained from a non-isothermal crystallization analysis for nanocomposite samples plasticized by xylitol.

Sample ID	X105	X115	X210	X220	X305	X315	X410	X420
$n$	0.62	0.73	0.52	1.50	0.71	1.42	1.11	1.61
$k$	-1.21	-2.4	-1.69	-1.32	-1.26	-2.38	-2.91	-1.12

**Table 3**

Radius values (Å) from size distribution calculated by MEM method for xylitol-plasticized low moisture content samples.

Sample ID	$\bar{d}_1$ *( Å )	$\bar{d}_2$ *( Å )
X105	119.3	357.7
X115	99.7	341.3
X210	98.3	364.1
X220	95.1	345.1
X305	104.2	350.1
X315	101.6	336.2
X410	106.3	348.1
X420	102.3	338.6

\* $\bar{d}$  : mean scatter diameter (Å)