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Carboxymethyl cellulose with tailored degree of substitution obtained from bacterial cellulose

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- Bacterial cellulose proved useful as raw material for producing CMC.
- Reaction conditions could be conveniently manipulated to tune the DS of CMC.
- Characterization confirmed carboxymethylation and evidenced reduced crystallinity.
- TGA data proved useful for estimating the carboxymethyl content of CMC samples.

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