

() , ()

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(/ / : / / :)

() SPSS
/ /

()

(s2)

.(Mehrae, 2001)

.(Scanlon et al., 2000)

.(Shahedi, 2003)

.(Tajaldin, 2003)

.(Azizi, 2002)

.(Nasehi, 1995)

.(Holdother, 2008)

.(Gawith & Robertson, 2000)

" .(Cornelius, 2000)

.(Dellanno, 2004)

(2008) Lotti et al.

)

(2008) Guadalupe et al.

(

(1991) Martin et al.

(1991) Martin & Hoseyney

(LDPE)

/

(LDPE)

rpm

(2009) Kermani et al. .

(2007) Michael et al.

()

ppm

ppm

ppm

(Anon., 2009)

ppm

ppm

(Sattari Najaf Abadi et al., 2009)

()			W
(/)	ppm		S 0.5
()	ppm		S 1
(/)	ppm		S 1.5
()	ppm		S 2
()	ppm	ppm	SC 1
()	ppm	ppm	SC 2
()	ppm	ppm	SC 3

E96-95

(1995) ASTM

%

(Fontanet, 1997)

()

(WVP¹)

$$WVP = \frac{\Delta m \times x}{A \times \Delta t \times \Delta P}$$

()

:WVP

:Δm

(/ × m)

:A

SPSS

:Δt

(m)

:X

: ΔP

Van Wylen, 1977, b4

(table

(Sattari Najaf Abadi et al., 2009)

1. water vapor permeability

, ()

(2004) Dellanno, (2008) Guadalupe et al.

(2008) Lotti et al.

	(±)	*	*
Scanlon et al. (Scanlon et al., 2000)	/	/	W
	/	/	S 0.5
	/	/	S 1
	/	/	S 1.5
	/	/	S 2
	/	/	SC 1
	/	/	SC 2
(2007) Michael et al.	/	/	SC 3

()

()

()

S2

SC3

SC2 SC1

F
/ ** /
/

S2

()

**

(Scanlon et al., 2000)

()

x

x

/ /

()

F	
**	/
**	/
*	/
**	/
**	/
ns	/
**	/

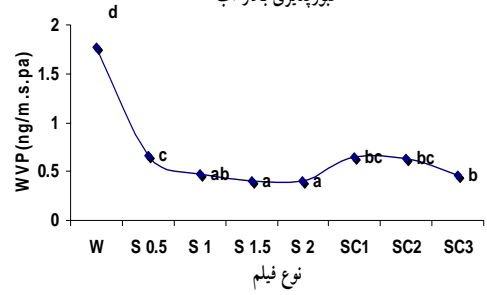
°C °C °C

= ns .

x "

" x "

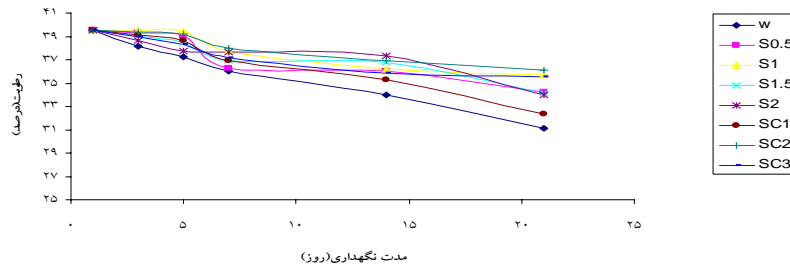
عبورپذیری بخار آب



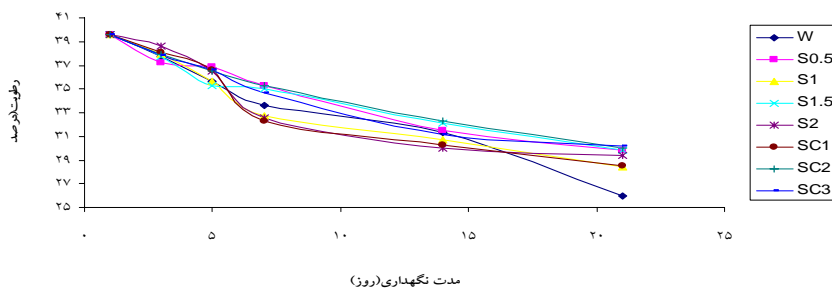
(WVP)

*

دمای ۵ درجه

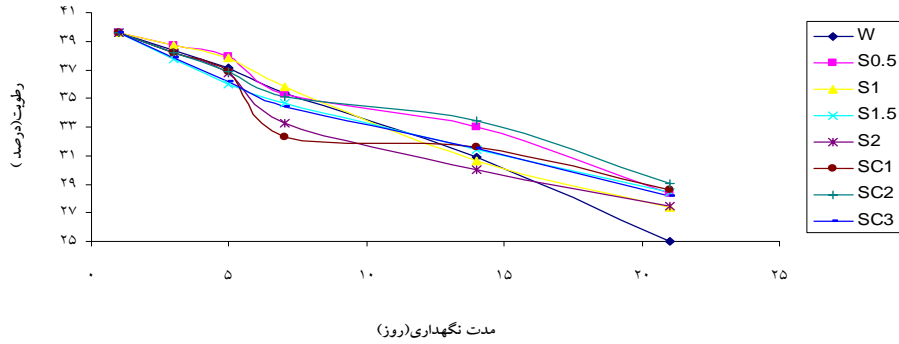


دمای ۲۰ درجه



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دمای ۳۵ درجه



()

(S2)

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()

()

(2000) Scanlon et al.

(S2)

(W)

S2

/

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/

/

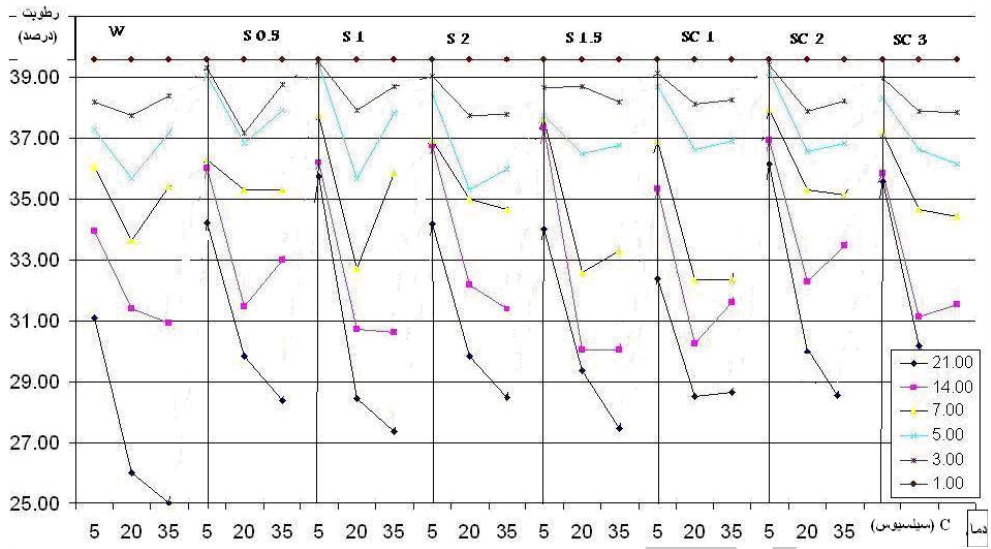
(W)

S2

(S2)

(2004) Michael et al.,

(2000) Scanlon et al.,



(Sattari Najaf Abadi et al., 2009)

(Anon., 2009)

(S2)

(ppm ppm) (SC3)

(FAO, 2010)

(Sattari Najaf Abadi *et al*, 2009)

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