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ABBREVIATIONS

WHO	=	World Health Organization
FAO	=	Food and Agriculture Organisation
UNU	=	United Nations University
RDA	=	Recommended Daily Allowance
ICMR	=	Indian Council of Medical Research
Yrs	=	Years
ATP	=	Adenosine triphosphate
DNA	=	Deoxyribonucleic acid
RNA	=	Ribonucleic acid
ROS	=	Reactive oxygen Species
RNS	=	Reactive nitrogen Species
EAA	=	Essential amino acids
NEAA	=	Non-essential amino acids
GAE	=	Gallic acid equivalent
QE	=	Quercetin equivalent
DW	=	Dry weight
FW	=	Fresh weight
DPPH	=	1, 1-diphenyl-2-picrylhydrazyl
TPC	=	Total phenolic content
TFC	=	Total flavonoids content
CE	=	Catechin equivalent
FAE	=	Ferulic acid equivalent
RE	=	Rutin equivalent
MIC	=	Minimum inhibitory concentration
MBC	=	Minimum bactericidal concentration
HPLC	=	High performance liquid chromatography
BTAD	=	Bodoland Territorial Area Districts
AOAC	=	Association of Official Analytical Chemists
AAS	=	Atomic absorption spectrophotometer
FNB	=	Food and Nutrition Board
HIV	=	Human immunodeficiency virus

w/v	=	Weight by volume
v/v	=	Volume by volume
min	=	Minute
h	=	Hour
µg	=	Microgram
mg	=	Milligram
g	=	Gram
Kg	=	Kilogram
µL	=	Microlitre
mL	=	Millilitre
L	=	Litre
nm	=	Nanometre
mm	=	Millimetre
µM	=	Micromolar
kcal	=	Kilocalorie
°C	=	Degree centigrade
rpm	=	Rotation per minute
Fig	=	Figure
FRAP	=	Ferric reducing antioxidant power
TEAC	=	Trolox equivalent antioxidant capacity
BHT	=	Butylated hydroxytoluene
BHA	=	Butylated hydroxyanisole
UV-VIS	=	Ultraviolet and Visible
PBS	=	Phosphate buffer saline
NADPH	=	Nicotinamide-adenine dinucleotide phosphate
DMSO	=	Dimethyl sulfoxide
CFU	=	Colony forming unit
TSA	=	Trypticase soy agar
MTCC	=	Microbial type culture collection
IMTECH	=	Institute of microbial technology
UPLC	=	Ultra-performance liquid chromatography
PITC	=	Phenyl isothiocyanate
TAE	=	Tannic acid equivalent

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