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Abbreviations

L	=	litre
d	=	day
mg	=	milligram
mg/day	=	milligram per day
mg/kg/day	=	milligram per kilogram per day
g	=	gram
kg	=	kilogram
µg	=	microgram
µL	=	microlitre
mL	=	millilitre
nm	=	nanometre
kcal	=	kilocalorie
mM	=	millimolar
mmol	=	millimole
µmol	=	micromole
µM	=	micromolar
µm	=	micrometre
mm	=	millimetre
N	=	normality
M	=	molarity
viz.	=	namely
h	=	hour
min	=	minute
sec	=	second
°C	=	degree Celsius
%	=	percentage
K	=	potassium
Ca	=	calcium
Mg	=	magnesium
Na	=	sodium
Mg	=	magnesium

Mn	=	manganese
Cu	=	copper
Zn	=	zinc
Fe	=	iron
Al	=	aluminium
Ba	=	barium
Li	=	lithium
Ni	=	nickel
Ti	=	titanium
Sr	=	strontium
Cr	=	chromium
Cd	=	cadmium
Pb	=	lead
DNA	=	deoxyribonucleic acid
RNA	=	ribonucleic acid
ICP-MS	=	inductively coupled plasma mass spectrometry
HCN	=	hydrogen cyanide
USDA	=	United States Department of Agriculture
CHD	=	coronary heart disease
LDL	=	low density lipoprotein
ATP	=	adenosine triphosphate
DPPH	=	2,2-diphenyl-1-picrylhydrazyl
ABTS	=	2,2'-azino-bis(3-ethylbenzothiazoline-6-sulphonic acid)
FRAP	=	ferric reducing anti-oxidant power
TE	=	trolox equivalent
DE	=	dry extract
DW	=	Dry weight
FW	=	fresh weight
GAE	=	gallic acid equivalent
AEAC	=	ascorbic acid equivalent antioxidant content
TEAC	=	Trolox equivalent antioxidant capacity
EAA	=	Essential amino acid

FAO	=	Food and Agriculture Organization
WHO	=	World Health Organization
UNU	=	United Nations University
AOAC	=	Association of Official Analytical Chemists
MTCC	=	Microbial type culture collection
PITC	=	Phenyl isothiocyanate
HPLC	=	High-performance liquid chromatography

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