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ABBREVIATIONS USED

BP	: <i>Baneesha</i> Peel
MP	: <i>Malgoa</i> Peel
TP	: <i>Totapuri</i> Peel
NP	: <i>Neelam</i> Peel
PP	: Pomegranate Peel
BPE	: <i>Baneesha</i> Peel Extract
MPE	: <i>Malgoa</i> Peel Extract
TPE	: <i>Totapuri</i> Peel Extract
NPE	: <i>Neelam</i> Peel Extract
PPE	: Pomegranate Peel Extract
BK	: <i>Baneesha</i> Kernel
MK	: <i>Malgoa</i> kernel
TK	: <i>Totapuri</i> Kernel
NK	: <i>Neelam</i> Kernel
BKE	: <i>Baneesha</i> Kernel Extract
MKE	: <i>Malgoa</i> Kernel Extract
TKE	: <i>Totapuri</i> Kernel Extract
NKE	: <i>Neelam</i> Kernel Extract
AE	: Areca nut extract
BL	: Betel Leaf
CL	: Curry Leaf
GL	: Guava Leaf
BLE	: Betel Leaf Extract
CLE	: Curry Leaf Extract
GLE	: Guava Leaf Extract
BHT	: Butylated Hydroxy Toulene
BHA	: Butylated Hydroxy Anisole
TBHQ	: Tertiary Butyl Hydro Quinone
PG	: Propyl Gallate
TPC	: Total Phenolic Content
GAE	: Gallic Acid Equivalent
FCR	: Follin Ciocalteau Reagent
AA	: Antioxidant Activity
DPPH	: 2,2-diphenyl-1-picrylhydrazyl
RSA	: Radical Scavenging Activity
RRP	: Relative Reducing Power
FTC	: Ferric Thiocyanate

HPLC : High Performance Liquid Chromatography
LCMS : Liquid Chromatography Mass Spectrometer
IP : Induction Period
PV : Peroxide Value
PUFA : Poly Unsaturated Fatty Acids
RBD SFO : Refined Bleached Deodourised Sunflower Oil
RBD SBO : Refined Bleached Deodourised Soybean Oil
AOM : Active Oxygen Method
OSI : Oxidative Stability Index
DMR : Duncan Multiple Range
SET : Single Electron Transfer
HAT : Hydrogen Atom Transfer