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<table>
<thead>
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<th>Abbreviation</th>
<th>Definition</th>
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<tbody>
<tr>
<td>%</td>
<td>percent</td>
</tr>
<tr>
<td>μ mol</td>
<td>micromoles</td>
</tr>
<tr>
<td>n mol</td>
<td>nanomoles</td>
</tr>
<tr>
<td>α</td>
<td>alpha</td>
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<tr>
<td>β</td>
<td>beta</td>
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<tr>
<td>γ</td>
<td>gamma</td>
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<tr>
<td>μg</td>
<td>microgram</td>
</tr>
<tr>
<td>μl</td>
<td>microlitre</td>
</tr>
<tr>
<td>A</td>
<td>absorbance</td>
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<tr>
<td>ANOVA</td>
<td>analysis of variance</td>
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<tr>
<td>a_w</td>
<td>water activity</td>
</tr>
<tr>
<td>CCD</td>
<td>central composite design</td>
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<tr>
<td>DW</td>
<td>distilled water</td>
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<tr>
<td>DNSA</td>
<td>dinitrosalicylic acid</td>
</tr>
<tr>
<td>EDTA</td>
<td>ethylenediaminetetraacetic acid</td>
</tr>
<tr>
<td>g</td>
<td>gram</td>
</tr>
<tr>
<td>HPLC</td>
<td>high performance liquid chromatography</td>
</tr>
<tr>
<td>kDa</td>
<td>kilo dalton</td>
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<tr>
<td>Km</td>
<td>Michaelis constant</td>
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<tr>
<td>PAGE</td>
<td>polyacrylamide gel electrophoresis</td>
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<tr>
<td>pH</td>
<td>hydrogen ion concentration</td>
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<tr>
<td>rpm</td>
<td>revolutions per minute</td>
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<tr>
<td>SDS</td>
<td>sodium dodecyl sulphate</td>
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<tr>
<td>SEM</td>
<td>scanning electron microscopy</td>
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<tr>
<td>SSF</td>
<td>solid state fermentation</td>
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<tr>
<td>T_opt</td>
<td>optimum temperature</td>
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<tr>
<td>U g⁻¹</td>
<td>unit per gram</td>
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<tr>
<td>V_max</td>
<td>maximum reaction velocity</td>
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<tr>
<td>vvm</td>
<td>volume of air per unit volume of the medium per minute</td>
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<tr>
<td>3D</td>
<td>three dimensional</td>
</tr>
<tr>
<td>4D</td>
<td>four dimensional</td>
</tr>
<tr>
<td>DEAE</td>
<td>diethyl-aminoethyl</td>
</tr>
<tr>
<td>DNA</td>
<td>Deoxyribonucleic acid</td>
</tr>
<tr>
<td>dNTP</td>
<td>deoxynucleoside triphosphate</td>
</tr>
<tr>
<td>EDTA</td>
<td>ethylene diamine tetraacetic acid</td>
</tr>
<tr>
<td>PCR</td>
<td>Polymerase Chain Reaction</td>
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<tr>
<td>TEMED</td>
<td>N,N,N',N'-Tetramethyl-ethylenediamine</td>
</tr>
<tr>
<td>U L⁻¹</td>
<td>units per litre</td>
</tr>
<tr>
<td>v/v</td>
<td>volume per unit volume</td>
</tr>
<tr>
<td>Vs.</td>
<td>versus</td>
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<tr>
<td>w/v</td>
<td>weight per unit volume</td>
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<tr>
<td>μ</td>
<td>Specific growth rate (h⁻¹)</td>
</tr>
<tr>
<td>DEAE</td>
<td>diethyl-aminoethyl</td>
</tr>
<tr>
<td>dNTP</td>
<td>deoxynucleoside triphosphate</td>
</tr>
<tr>
<td>x g</td>
<td>relative centrifugal force</td>
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<tr>
<td>TLC</td>
<td>thin layer chromatography</td>
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