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* Original not seen
Abbreviations
# LIST OF ABBREVIATIONS

<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Definition</th>
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<tbody>
<tr>
<td>AOAC</td>
<td>Association of Official Analytical Chemists</td>
</tr>
<tr>
<td>AH</td>
<td>Areca husk</td>
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<tr>
<td>AU</td>
<td>Acid unitage</td>
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<tr>
<td>$a_w$</td>
<td>Water activity</td>
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<tr>
<td>BCC</td>
<td>Business Communication Co.</td>
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<tr>
<td>bp</td>
<td>Boiling point</td>
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<tr>
<td>BP</td>
<td>British Pharmacopoeia</td>
</tr>
<tr>
<td>CDA</td>
<td>Czapekdox agar</td>
</tr>
<tr>
<td>CH</td>
<td>Coffee husk</td>
</tr>
<tr>
<td>COC</td>
<td>Coconut oil cake</td>
</tr>
<tr>
<td>CWB</td>
<td>Commercial wheat bran</td>
</tr>
<tr>
<td>DRB</td>
<td>Deoiled rice bran</td>
</tr>
<tr>
<td>DMS</td>
<td>Dry mouldy substrate</td>
</tr>
<tr>
<td>DNS</td>
<td>Dinitrosalicylic acid</td>
</tr>
<tr>
<td>EDTA</td>
<td>Ethylenediaminetetraacetic acid</td>
</tr>
<tr>
<td>FAO</td>
<td>Food and Agriculture Organization</td>
</tr>
<tr>
<td>FDA</td>
<td>Food and Drug Administration</td>
</tr>
<tr>
<td>GRAS</td>
<td>Generally recognized as safe</td>
</tr>
<tr>
<td>IP</td>
<td>Indian Pharmacopoeia</td>
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<tr>
<td>LSF</td>
<td>Liquid Surface Fermentation</td>
</tr>
<tr>
<td>Abbreviation</td>
<td>Description</td>
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<tr>
<td>--------------</td>
<td>-------------</td>
</tr>
<tr>
<td>mp</td>
<td>Melting point</td>
</tr>
<tr>
<td>MTCC</td>
<td>Microbial Type Culture Collection</td>
</tr>
<tr>
<td>NCIM</td>
<td>National Collection of Industrial Microorganisms</td>
</tr>
<tr>
<td>NF</td>
<td>National Formulary</td>
</tr>
<tr>
<td>OECD</td>
<td>Organization for Economic Co-operation and Development</td>
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<tr>
<td>PDA</td>
<td>Potato dextrose agar</td>
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<tr>
<td>PCT</td>
<td>Paper Culture Technique</td>
</tr>
<tr>
<td>PAW</td>
<td>Pineapple waste</td>
</tr>
<tr>
<td>RBSSF</td>
<td>Repeated Batch Solid Substrate Fermentation</td>
</tr>
<tr>
<td>RPM</td>
<td>Rotations per minute</td>
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<tr>
<td>SmF</td>
<td>Submerged Fermentation</td>
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<tr>
<td>Ssf</td>
<td>Solid Substrate/State Fermentation</td>
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<tr>
<td>SCB</td>
<td>Sugarcane bagasse</td>
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<tr>
<td>TCA</td>
<td>Trichloro acetic acid</td>
</tr>
<tr>
<td>v/w</td>
<td>Volume in weight percentage</td>
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<tr>
<td>WHO</td>
<td>World Health Organization</td>
</tr>
<tr>
<td>w/w</td>
<td>Weight in weight percentage</td>
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