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LIST OF ABBREVIATIONS

ABTS	2,2'-Azinobis-3-ethylbenzothiazoline-6-sulfonic acid
ANOVA	Analysis of variance
BD	Breakdown viscosity, RVU
°C	Degree Celsius
DSC	Differential scanning calorimeter
DPPH	1,1-Diphenyl-2-picrylhydrazyl
et. al.	Et alii (Latin), and others
FV	Final viscosity, RVU
G'	Storage modulus, Pa
G''	Loss modulus, Pa
G'_{max}	Maximum storage modulus, Pa
G''_{max}	Maximum loss modulus, Pa
G'_{5 °C}	Storage modulus at 5 °C, Pa
G''_{5 °C}	Loss modulus at 5 °C, Pa
GABA	γ-aminobutyric acid
GAE	Gallic acid equivalents
GBR	Germinated brown rice
ΔH	Gelatinization enthalpy, J/g
ΔH_r	Retrogradation enthalpy, J/g
i.e.	Id est (Latin), that is
PT	Pasting temperature, °C
PV	Peak viscosity, RVU
RVA	Rapid viscosity analyzer
SB	Setback viscosity, RVU
T_o	Gelatinization onset temperature, °C
T_p	Gelatinization peak temperature, °C
T_c	Gelatinization conclusion temperature, °C

LIST OF ABBREVIATIONS (cont.)

T_{or}	Retrogradation onset temperature, °C
T_{pr}	Retrogradation peak temperature, °C
T_{cr}	Retrogradation conclusion temperature, °C
T_{oG'}	Onset temperature of storage modulus, °C
T_{G'max}	Temperature of maximum storage modulus, °C
Tanδ	Loss tangent
Tan δ_{G'max}	Maximum loss tangent
Tan δ_{G'5 °C}	Loss tangent at 5 °C
TEAC	Trolox equivalent antioxidant capacity
TV	Trough viscosity, RVU
VCEAC	Vitamin C equivalent antioxidant capacity