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LIST OF ABBREVIATION

ANOVA	Analysis of Variance
BSH	Bile Salt Hydrolase
CRD	Completely randomized design
CFU	Colony Forming Units
DMRT	Duncan's Multiple Range Test
DP	Degree of Polymerization
EMP	Embden-Meyerhof-Parnas
FOS	Fructo-oligosaccharides
GRAS	Generally Recognized as Safe
GIT	Gastrointestinal tract
h	hour
HCl	hydrochloric acid
HDL	high-density lipoprotein
HPLC	High Performance Liquid Chromatography
L	Litre
<i>Lb.</i>	<i>Lactobacillus</i>
LDL	low-density lipoprotein
LAB	Lactic Acid Bacteria
mL	Milliliter
mg	Milligram
min	minute(s)
MRS medium	De Man, Rogosa and Sharpe medium
NSPs	non-starch polysaccharides
PBS	Sodium phosphate buffer
OD	Optical density
RS	resistant starches
SCFA	Short chain fatty acid
SD	Standard Deviation
s	second(s)
TDCA	Taurodeoxycholic acid
UV	ultraviolet

v/v	volume by volume
w/v	weight by volume
ZEa	Zealarenone
μL	microlitre(s)