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LIST OF ABBREVIATIONS

°C	Degree Celsius
AAE	Ascorbic Acid Equivalent
DPPH	1-1 diphenyl-2-picrylhydrazyl 2,2-diphenyl-1-picrylhydrazyl
g	Gram
GAE	Gallic Acid Equivalent
L	Liter
mg	Milligram
mL	Milliliter
ppm	Parts per million
RP	Reducing Power
SD	Standard Deviation
TPC	Total Phenolic Content
w	Weight
w/w	Weight by weight