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LIST OF ABBREVIATIONS

AAPH	2,2'-Azobis(2-amidinopropane) dihydrochloride
ACE	Angiotensin-converting enzyme
ADH	Anti-diuretic hormone
AGEs	Advanced glycation end products
AngI	Angiotensin I
AngII	Angiotensin II
BMI	Body mass index
BSA	Bovine serum albumin
dH ₂ O	Deionized water
DMPTB	N-phenacyl-4,5-dimethylthiazolium bromide
DNA	Deoxyribonucleic acid
DPPH	1,1-Diphenyl-2-picrylhydrazyl
DTNB	5-5'-Dithiobis (2-nitrobenzoic acid)
EC	Epicatechin
EC ₅₀	Half maximal effective concentration
EDTA	Ethylenediaminetetraacetic acid
ECG	Epicatechingallate
EGC	Epigallocatechin
EGCG	Epigallocatechingallate
EtOH	Ethanol
FAs	Fatty acids
FRAP	Ferric reducing antioxidant power
FeCl ₃ •6H ₂ O	Ferric chloride hexahydrate
Folin-C	Folin-Ciocalteu
GAE	Gallic acid equivalent
HA	Hippuric acid
HAT	Hydrogen atom transfer

LIST OF ABBREVIATIONS (cont.)

HCl	Hydrochloric acid
HHL	Hippuryl–histidyl–leucine
IC ₅₀	Half maximal inhibitory concentration
KCl	Potassium chloride
K ₂ HPO ₄	Di-potassium hydrogen phosphate
KH ₂ PO ₄	Potassium dihydrogen phosphate
LPA	Lisophosphatidic acid
MG	Methylglyoxal
MGs	Monoglycerides
MtOH	Methanol
NaHCO ₃	Sodium bicarbonate
NaOH	Sodium hydroxide
NH ₂ C(CH ₂ OH) ₃	Tris(hydroxymethyl) aminomethane
ORAC	Oxygen radical absorbance capacity
RAAS	Rennin–angiotensin–aldosterone system
RNA	Ribonucleic acid
ROS	Reactive oxygen species
sACE	Somatic angiotensin–converting enzyme
SET	Single electron transfer
tACE	Testis angiotensin–converting enzyme
TGs	Triglycerides
TE	Trolox equivalent
TEAC	Trolox equivalent antioxidant capacity
Tris–HCl	Hydroxymethyl aminomethane hydrochloride
Trolox	6–hydroxy–2,5,8–tetramethylchroman–2–carboxylic
TPTZ	2, 4, 6–tripyridyl–s–triazine

Note: The standard three letter and one letter amino acid codes have been used throughout this report.