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LIST OF ABBREVIATIONS

ABTS	2,2'-Azinobis-(3-ethylbenzothiazoline-6-sulfonic acid)
ACE	Angiotensin-converting enzyme
AChE	Acetylcholinesterase
AD	Alzheimer's disease
AngI	Angiotensin I
AngII	Angiotensin II
APP	Amyloid precursor protein
ARBs	angiotensin receptor blocker
Asp	Aspartate
ATCh	Acetylthiocholine
BACE1	Anti- β -site amyloid precursor protein cleaving enzyme1
BChE	Butyrylcholinesterase
BSA	Bovine serum albumin
BTCh	Butyrylthiocholine choride
CCBs	Calcium channel blocker
DMPTB	<i>N</i> -phenacyl-4,5-dimethylthiazolium bromide
DPPH	2,2-Diphenyl-1-picrylhydrazyl
DTNB	5-5'-Dithiobis (2-nitrobenzoic acid)
EDTA	Ethylenediaminetetraacetic acid
EGCG	(-)-Epigallocatechin-3-gallate
FRAP	Ferric reducing antioxidant power
FRET	Fluorescence resonance energy transfer
GAE	Gallic acid equivalent
Glu	Glutamate

LIST OF ABBREVIATIONS (cont.)

HCl	Hydrochloric acid
HHL	Hippuryl–histidyl–leucine
His	Histamine
HPLC	High performance liquid chromatography
IC ₅₀	Half maximal inhibitory concentration
KCl	Potassium chloride
MgCl ₂	Magnesium chloride
NCD	Non–communicable diseases
ND	Not detect
NMDA	<i>N</i> –methyl–daspertate receptor
ORAC	Oxygen radical antioxidant capacity
pNPG	<i>p</i> –Nitrophenyl– α –D–glucopyranoside
pNPG–5	<i>p</i> –Nitrophenyl– α –D–maltopentaoside
RAAS	Renin–angiotensin–aldosterone system
SD	Standard deviation
Ser	Serine
TEAC	Trolox equivalent antioxidant capacity
TFA	Trifluoroacetic acid
TPCs	Total phenolic compounds
TPTZ	2, 4, 6–tripyridyl– <i>s</i> –triazine