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## LIST OF ABBREVIATIONS

ACE	Angiotensin-converting enzyme
AngI	Angiotensin I
AngII	Angiotensin II
BMI	Body mass index
BSA	Bovine serum albumin
CH <sub>2</sub> Cl <sub>2</sub>	Dichloromethane
CH <sub>3</sub> CN	Acetonitrile
DMPTB	<i>N</i> -phenacyl-4,5-dimethylthiazolium bromide
DMSO	Dimethyl sulfoxide
DPPH	<i>1,1</i> -Diphenyl-2-picrylhydrazyl
DTNB	5-5'-Dithiobis (2-nitrobenzoic acid)
EDTA	Ethylenediaminetetraacetic acid
EGCG	Epigallocatechingallate
EtOH	Ethanol
FAs	Fatty acids
GC-MS	Gas chromatography-mass spectrometry
HA	Hippuric acid
HCl	Hydrochloric acid
HHL	Hippuryl-histidyl-leucine
HPLC	High-performance liquid chromatography
IC <sub>50</sub>	Half maximal inhibitory concentration
KCl	Potassium chloride
K <sub>2</sub> HPO <sub>4</sub>	Di-potassium hydrogen phosphate
KH <sub>2</sub> PO <sub>4</sub>	Potassium dihydrogen phosphate
KOH	Potassium hydroxide
LPA	Lisophosphatidic acid
MGs	Monoglycerides

**LIST OF ABBREVIATIONS (cont.)**

MtOH	Methanol
NaCl	Sodium chloride
NaHCO <sub>3</sub>	Sodium bicarbonate
NaOH	Sodium hydroxide
NH <sub>2</sub> C(CH <sub>2</sub> OH) <sub>3</sub>	Tris(hydroxymethyl) aminomethane
pNPG	<i>p</i> -nitrophenyl- $\alpha$ -D-glucopyranoside
pNPG-5	<i>p</i> -nitrophenyl- $\alpha$ -D-maltopentaoside
RAAS	Rennin–angiotensin–aldosterone system
SD	Standard deviation
TEA	Triethylamine
TFA	Trifluoroacetic acid
TGs	Triglycerides
WHO	World health organization