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LIST OF ABBREVIATIONS

°C	degree Celsius
g	times gravity
A _w	water activity
AACC	the American Association of Cereal Chemists
ANOVA	analysis of variance
AOAC	the Association of Official Analytical Chemists
CRD	completely randomized design
DF	dietary fiber
DDF	dietary fiber from dried corn silk
FDF	dietary fiber from fresh corn silk
g	gram
IDF	insoluble dietary fiber
kcal	kilocalories
kg	kilogram
min	minute
ml	milliliter
mm	millimeter
N	normal
OHC	oil holding capacity
RDI	recommended dietary intake
rpm	round per minute
s	second
SCFA	short chain fatty acid
SDF	soluble dietary fiber
TDF	total dietary fiber
WHC	water holding capacity

