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**LIST OF SYMBOLS AND ABBREVIATIONS**

CMC	Carboxymethyl cellulose
CMCase	Carboxymethyl cellulase
$K_m$	Michaelis – Menten constant
LAC	Lactic acid bacteria
ml/h	milli litre per hour
kDa	kilo Dalton
TLC	Thin – layer chromatography
WSC	Water-soluble carbohydrates
U/ml	Unit of enzyme per milli litre
$V_{max}$	Maximum velocity