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LIST OF SYMBOLS AND ABBREVIATIONS

LG	Locust Bean Gum	kg	kilogram
CM	Copra Meal	g	gram
GG	Guar Gum	mg	milligram
KF	Konjac Flour	μl	microlitre
PM	Producing Enzyme Medium	μg	microgram
IM	Isolate Medium	ml	millilitre
NB	Nutrient Broth	nm	nanometer
NA	Nutrient Broth Agar	%	percent
MRS	De Man, Rogosa and Sharpe medium	min	minute
DNS	Dinitrosalicylic acid	°C	degree celsius
BIM	Bacteria Isolate Medium	bp	base pair
FIM	Fungi Isolate Medium	kb	kilobase
YIM	Yeast Isolate medium	hr	hour
LAB	Lactic Acid Bacteria	l	litre
PCR	Polymerase Chain Reaction	μM	micro Molar
DNA	Deoxyribose Nucleic Acid	AU/ml	Arbitrary Unit per millilitre
rDNA	recombinant DNA	cfu/ml	colony-forming units per millilitre
rRNA	ribosomal Ribose Nucleic Acid		
ATCC	American Type Culture Collection		
OD	Optical Density		
MOS	Mannooligosaccharide		
FCR	Feed Conversion Ratio		
MW	Molecular Weight		
w/v	weight by volume		
ME	Metabolizable Energy		