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List of Abbreviations

μg	=	microgram
μL	=	microlitre
μm	=	micrometre
μmol	=	micromole
μV	=	microvolt
ANOVA	=	Analysis of Variance
AOAC	=	Association of Agriculture Chemists
AOT	=	bis-(2ethylhexyl)sodium sulfosuccinate)
BSTR	=	batch stirred-tank reactors
C	=	degree celsius
C_E	=	enzyme concentration
cm	=	centimetre
CRD	=	Completely Randomized Design
C_S	=	substrate concentration
CSTR	=	continuous stirred-tank reactors
CVL	=	<i>Chromobacterium viscosum</i> lipase
DAG	=	diacylglycerols
DHA	=	docosahexaenoic acid
DMRT	=	Duncan's Multiple Range Test
E	=	enzyme
EPA	=	eicosapentaenoic acid
ES	=	enzyme-substrate complex
FBR	=	fluidized-bed reactors
FFA	=	free fatty acids
FID	=	flame ionization detector
g	=	gram
GC	=	gas chromatography

List of Abbreviations (Continue)

GRAS	=	generally recognized as safe
h	=	hour
HDPE	=	high density polyethylene
ID	=	internal diameter
IM-PS	=	immobilized lipase PS
JAOCS	=	Journal of the American Oil Chemists' Society
k_1	=	first order rate constant
k_{-1}	=	first order rate constant for the decomposition of the ES complex
k_{ads}	=	second order adsorption rate constant
k_{cat}	=	maximum number of substrate molecules reacting per active site per second
k_{des}	=	first order desorption rate constant
kg	=	kilogram
K_m	=	Michaelis constant
L	=	litre
M	=	molarity
m	=	metre
MAG	=	monoacylglycerols
mg	=	milligram
min	=	minute
mL	=	millilitre
mm	=	milimetre
mM	=	milimolar
mol	=	mole
MR	=	membrane reactor
mV	=	milivolt
MW	=	molecular weight

List of Abbreviations (Continue)

<i>N</i>	=	Normality
nm	=	nanometre
OD	=	optical density
OOO	=	triolein
P	=	product
PBR	=	packed-bed reactor
PCL	=	<i>Pseudomonas cepacia</i> lipase
PFAD	=	palm oil fatty acid distillate
PFL	=	<i>Pseudomonas fluorescens</i> lipase
PLO	=	1-palmitoyl-2-linoleoyl-3-oleoyl-glycerol
PLP	=	1,3-dipalmitoyl-2-linoleoyl-glycerol
PLSt	=	1-palmitoyl-2-linoleoyl-3-stearoyl-glycerol
PMF	=	palm midfraction
POO	=	1-palmitoyl-2,3-dioleoyl-glycerol
POP	=	1,3-dipalmitoyl-2-oleoyl-glycerol
POSt	=	1-palmitoyl-2-oleoyl-3-stearoyl-glycerol
PP	=	polypropylene
PPP	=	tripalmitin
PVDF	=	polyvinylidene fluoride
Q	=	free fatty acid
rpm	=	revolutions per minute
s	=	second
S	=	substrate
<i>sn</i>	=	stereospecific numbering
SPSS	=	Statistical Package for Social Sciences
TAG	=	triacylglycerols
T _c	=	critical temperature
TLC	=	thin-layer chromatography

List of Abbreviations (Continue)

<i>tot</i>	=	total amount of enzyme
U	=	unit of enzyme
V	=	velocity
v/v	=	volume by volume
<i>V_{max}</i>	=	maximum velocity
w/v	=	weight by volume
wt	=	weight