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ABBREVIATIONS AND SYMBOLS

A	=	Absorbance
ar	=	Aromatic
BHT	=	Butylated hydroxytoluene
BPB	=	Black polyethylene bag
°C	=	Degree celsius
CCl₄	=	Carbon tetrachloride
cfu	=	Colony forming units
cm	=	Centimeter
COX	=	Cyclooxygenase
D-GalN	=	D-galactosamine
DNA	=	Deoxyribonucleic acid
DPPH	=	1,1-Diphenyl-2-picryl-hydrazyl
g	=	Gram
GC-MS	=	Gas chromatography-mass spectrometry
GOT	=	Glutamic-oxalacetic transaminase
GPT	=	Glutamic-pyruvic transaminase
GSH	=	Glutathione
GSSG	=	Oxidized glutathione
HDL	=	High density lipoprotein
HIV	=	Human immunodeficiency virus

ABBREVIATIONS AND SYMBOLS (Continued)

hr	=	Hour
HCl	=	Hydrochloric acid
IC	=	Inhibitory concentration
ICH	=	International Conference on Harmonization
IL	=	Interleukin
kg	=	Kilogram
kGy	=	Kilo grey
LDL	=	Low density lipoprotein
LPS	=	Lipopolysaccharide
mg/ml	=	Milligram per milliliter
MHA	=	Muller hinton agar
MIC	=	Minimum inhibition concentration
min	=	Minute
mm	=	Millimeter
MS	=	Mass spectrometry
µg	=	Microgram
µm	=	Micrometer
µg/ml	=	Microgram per milliliter
µl	=	Microliter

ABBREVIATIONS AND SYMBOLS (Continued)

nm	=	Nanometer
NO	=	Nitric oxide
OVCAR	=	Ovarian cancer
PB	=	Paper bag
RH	=	Relative humidity
SD	=	Standard deviation
SE	=	Standard error
Sec	=	Second
THP	=	Thai Herbal Pharmacopoeia
TPA	=	12- <i>O</i> -Tetradecanoyl-13 acetate
TSA	=	Tryptic Soy Agar
UV	=	Ultraviolet
UV-vis	=	Ultraviolet-visible
v/w	=	Volume/weight
w/w	=	Weight/weight