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LIST OF ABBREVIATIONS AND SYMBOLS

ANS	1-anilinonaphthalene-8-sulfonic acid
Ca ²⁺ -ATPase	Ca ²⁺ -adenosine 5'-triphosphatase
°C	degree Celsius
DEAE	diethylaminoethyl
DMA	dimethylamine
DSC	differential scanning calorimetry
DTNB	5,5'-dithio- <i>bis</i> -(2-nitrobenzoic acid)
EDTA	ethylenediaminetetraacetic acid
FFA	free fatty acid
FA	formaldehyde
× g	gravitational force
G'	storage modulus
G''	loss modulus
K_m	Michaelis-Menton constant
μmol	micromole
mmol	millimole
NAM	natural actomyosin
NMR	nuclear magnetic resonance
NTSB	2-nitro-5-thiosulfobenzoate
SH	sulfhydryl
SS	disulfide bond
TBARS	thiobarbituric acid-reactive substances
TMA	trimethylamine
TMAO	trimethylamine oxide
TMAOase	trimethylamine- <i>N</i> -oxide demethylase
TNBS	trinitobenzenesulfonic acid
T_m	maximum transition temperature