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## List of Abbreviations

ATP	=	Adenosine triphosphate
ADT	=	Adenosine diphosphate
AMP	=	Adenosine monophosphate
BHA	=	Butylated hydroxyanisole
BHT	=	Butylated hydroxytoluene
β-	=	beta-
Ca <sup>++</sup>	=	calcium ion
CA	=	Control atmosphere
cm	=	centimeter
°C	=	degree Celsius
cfu/ml	=	colony forming unit per milliliter
cfu/g	=	colony forming unit per gram
FAAs	=	free amino acids
FFA	=	free fatty acid
g	=	gram
hr	=	hour
LCPUFA	=	long chain poly unsaturated fatty acid
MAP	=	Modified atmosphere packaging
MDA	=	malonaldehyde
min	=	minute
mg/g	=	milligram per gram
mg/kg	=	milligram per kilogram
ml	=	milliliter
μg	=	microgram
nm	=	nanometer
PUFA	=	poly unsaturated fatty acid
rpm	=	revolution per minute
RNA	=	ribonucleic acid

### List of Abbreviations (continued)

SR	=	sarcoplasmic reticulum
TBA	=	Thiobarbituric acid
TBARS	=	Thiobarbituric acid reactive substances
TMA	=	Trimethylamine
TVB	=	Total volatile base
TOTOX	=	Total oxidation
TD	=	Tail dorsal
TV	=	Tail ventral
MD	=	Middle dorsal
MV	=	Middle ventral
HD	=	Head dorsal
HV	=	Head ventral