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List of Abbreviations

°C	=	degree Celcius
g	=	Gram
h	=	Hour
min	=	Minute
mg/ml	=	Milligram per milliliter
µg/ml	=	Microgram per milliliter
w/v	=	Weight per volume
nm	=	Nanometer
OD	=	Optical density
ln	=	Natural log
TBARS	=	Thiobarbituric acid substances
PV	=	Peroxide value
BHA	=	Butylated hydroxyanisole
BHT	=	Butylated hydroxytoluene
TBHQ	=	<i>tert</i> -butyl hydroquinone
DPPH	=	1,1-diphenyl-2-picrylhydrazyl radicals
ROS	=	Reactive oxygen species
LDL	=	Low density lipoprotein