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List of Symbols & Abbreviations

a^*	Redness to Greenness in L*a*b system
a_h	Time-Thickness shift factor
ANOVA	Analysis of Variance
a_T	Temperature shift factor
b^*	Blueness to Yellowness in L*a*b system
BBD	Box-Behnken Design
db	Dry Basis (kg moisture/kg dry matter)
D_{eff}	Effective Moisture Diffusivity (m ² /h)
h	Slice Thickness (mm)
k	Drying Rate Constant (h ⁻¹)
L^*	Lightness in L*a*b system
M	Instantaneous Moisture Content in dry basis (kg moisture/kg dry matter)
M_e	Equilibrium Moisture Content (kg moisture/kg dry matter)
M_o	Initial Moisture Content (kg moisture/kg dry matter)
MR	Moisture Ratio
n, a, b	Empirical Constants
$RMSE$	Root Mean Square Error
RSM	Response Surface Methodology
s	Size of the Samples (mm)
SSE	Sum Square Error
t'	Reduced Time (h)
T_{abs}	Absolute Temperature (°C)
t_i	Time at other Thickness (h)
t_R	Time at Reference Thickness (h)
v	Drying Air Velocity (m/s)
wb	Wet Basis (kg moisture/kg sample)
ΔE	Colour Change