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List of abbreviations

AA – Ascorbic acid.

ANN – Artificial neural network.

ASLT - Accelerated Shelf Life Testing .

ATP – Adenosine tri-phosphate.

CVS – Computer vision system.

EF - Modeling efficiency.

HPLC – High performance liquid chromatography.

LDA – Linear discriminant analysis.

LDPE – Low density polyethylene.

MC_{db} – Dry basis moisture content.

MC_{wb} – Wet basis moisture content.

MIMO – Multiple-Input Multiple-Output

MLP – Multi-layer perceptron.

MR – Moisture ratio.

NN – Neural networks.

PE – Processing data.

R^2 – Coefficient of performance.

RMSE – Root mean square error.

SSE – Sum of square errors.

TA – Titrable acidity.

TSS – Total soluble solids.

ΔE – Delta E.

χ^2 – Chi-square.