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LIST OF ABBREVIATION

BRF	Bora rice flour
KBF	Kachkal banana flour
d.b.	Dry basis
w.b.	Weight basis
ANN	Artificial neural network
GA	Genetic algorithm
RSM	Response surface methodology
RMS	Root mean square, %
RSS	Residual sum of square
SEE	Standard error of estimation
MSE	Mean square error
R^2	Regression coefficient
Rd	Relative deviation, %
F	Fitness value
RH	Relative humidity, %
M	Moisture content, kg water / kg dry solid
a_w	Water activity
M_o	Monolayer moisture content, kg water / kg dry solid
C	GAB model constant
K	GAB model constant
u	Weight of synaptic joint between input layer and hidden layer
w	Weight of synaptic joint between hidden layer and output layer
Th	Threshold values of hidden layer neurons
To	Threshold values of output layer neurons
yh	Computed output values of hidden layer neurons
yo	Computed output values of output layer neurons

eh	Back propagation error at hidden layer neurons
eo	Back propagation error at output layer neurons
V_b	Binary value
M	Total string length
E	Mean relative deviation percent, %
N	Number of observation
EMF	Endomyocardial fibrosis
ASAE	American Society of Agricultural Engineers
RS	Resistant starch
HPMC	Hydropropyle methylcellulose
CMC	Carboxy methyl cellulose