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LIST OF ABBREVIATION

Symbols	Meaning
RSM	Response Surface Methodology
NDDB	National Dairy Development Board
ASSOCHAM	The Associated Chambers of Commerce and Industry of India
CIRG	Central Institute of Research on Goats
FFA	Free Fatty-Acids
RPM	Rotation Per Minute
ANOVA	Analysis of Variance
BBD	Box-Behnken Design
SNF	Solid not Fat
WI	Whiteness Index
%	Percent
°C	Degree Centigrade
Df	Degree of freedom
NCDC	National Collection of dairy Cultures
A	Cow milk
B	Goat milk
C	Sugar