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LIST OF ABBREVIATIONS AND ACRONYMS

| | | |
|-----|---------------------|--|
| 1 | USDA | United States Department Of Agriculture |
| 2. | RDA | Recommended dietary allowance |
| 3. | OD | Osmotic dehydration |
| 4. | GAB | Guggenheim-Anderson-de Boer |
| 5. | F_{ow} & F_{os} | Fourier's number for moisture and solute diffusion |
| 6. | q_n | constant |
| 7. | m_{∞} | Equilibrium moisture content |
| 8. | m_t | Moisture content at any given time |
| 9 | m_0 | Initial moisture content |
| 10 | M_r | Moisture ratio |
| 11. | s_{∞} | Solute concentration at equilibrium point |
| 12. | s_0 | Solute concentration at initial point |
| 13. | s_t | Solute concentration at any given time. |
| 14. | S_r | Solute ratio |
| 15. | α | Fruit : syrup ratio |
| 16. | M_w | Moisture content (% dry basis) |
| 17. | a_w | Water activity |
| 18. | x_T | Temperature (°C) |
| 19. | x_t | Immersion time (min) |
| 20. | x_{sc} | Sucrose concentration (°Brix) |

| | | |
|-----|-----------|--------------------------------------|
| 21. | x_{SFR} | Syrup: fruit ratio. |
| 22. | Y_{WL} | Moisture loss (g/g fresh matter) |
| 22. | Y_{SG} | Solid gain (g/g fresh matter) |
| 23. | Y_{WR} | Weight reduction (g/g fresh matter) |
| 24. | D_{ew} | Moisture diffusivity (m^2/s) |
| 25. | D_{es} | Solute diffusivity (m^2/s) |
| 26. | D_{eff} | Effective diffusivity |
| 27. | E_a | Activation energy (Joule / mole) |
| 28. | RH | Relative humidity |
| 29. | DPPH | 2,2 – diphenyl-1- picrylhydrazyl |
| 30. | RCCD | Rotatable centre composite design |
| 31. | WAI | Water absorption index |
| 32. | OAP | Oil absorption power |