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## LIST OF ABBREVIATIONS

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<b>Symbols</b>	<b>Meaning</b>
TPA	Texture Profile Analyser
Tc	Conventional oven treated
Ts	Sous-vide treatment
Tm	Microwave treatment
db	Dry basis
%	Percent
WAI	Water absorption index
WSI	Water solubility index
BR	Black Rice
JR	Joha Rice
EW	Egg White

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