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LIST OF ABBREVIATIONS

avg.	Average
BG	Blood glucose
BTWE	Black Tea Water Extracts
CTC	Curling, Tearing & Crushing
D.M	Dry matter
°B	Degree brix
°C	Degree Centigrade
EMC	Equilibrium moisture content
Fig	Figure
g	Gram
GTWE	Green Tea Water Extracts
µg	Microgram
mg	Milligram
nm	Nanometer
ml	Milliliter
O.D	Optical density
KCl	Potassium chloride
%	Percent
KMS	sodium metabisulphite
NaCl	Sodium chloride
TF	Theaflavins
TR	Thearubigins
TPP	Tea polyphenols
TSS	Total soluble solid
TS	Total solid
i.e	that is
UV	Ultra Violet
VFBD	Vibratory Fluid Bed Drier
a _w	Water activity
DPPH	2, 2, -Diphenyl- 1- picrylhydrazyl