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## LIST OF ABBREVIATIONS

SYMBOL	MEANING
w.b	Wet basis
MR	Moisture ratio
F	Fiber
FP	Fiber and probiotic
cfu	Colony forming unit
ml	Milliliter
mm	Millimeter
nm	Nanometer
mg	Milligram
g	Gram
°C	Degree Celcius
min	Minute
hr	Hour
NaOH	Sodium Hydroxide
HCl	Hydrochloric acid
N	Normality
rpm	Rotation per minute
sec	Second
ANOVA	Analysis of Varience
P	Probability of error
NS	Non Significant
df	Degree of freedom
MS	Mean Sum
SNF	Solid not fat
CLR	Corrected lactometer reading