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LIST OF ABBREVIATION

1	ST	<i>Streptococcus thermophilus</i>
2	LB	<i>Lactobacillus bulgaricus</i>
3	SCFA	Short chain fatty acids
4	RSM	response surface methodology
5	GRAS	Generally Recognized as Safe
6	CFU	Colony forming unit
7	GOS	galacto-oligosaccharides
8	DRM	Digestive resistant maltodextrin
9	EPS	Microbial exopolysaccharides
10	LSD	Laboratory spray dryer
11	ANOVA	Analysis of variance
12	NCDC	National Collection of Dairy Cultures
13	SNF	Solid not fat
14	CLR	Corrected Lactometer Reading
15	A1	Sodium alginate
16	A2	Sodium alginate
17	A3	Sodium alginate
18	AC1	Sodium alginate + corn starch
19	AC2	Sodium alginate+ corn starch
10	AC3	Sodium alginate+ corn starch
11	AC4	Sodium alginate+ corn starch
12	AG1	Sodium alginate+ gaur gum
13	AG2	Sodium alginate+ gaur gum
14	AG3	Sodium alginate+ gaur gum
15	AG4	Sodium alginate+ gaur gum
16	AM1	Sodium alginate+maltodextrin (DRM)
17	AM2	Sodium alginate+maltodextrin (DRM)
18	AM3	Sodium alginate+maltodextrin (DRM)
19	AM4	Sodium alginate+maltodextrin (DRM)
20	CCRD	central composite rotatable design
21	BD	Bulk density
22	MC	Moisture content
23	SR	survival ratio
24	TA	titratable acidity

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