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List of Abbreviations

Symbols	Meaning
T0	Control dried sample
T1	Hot water blanched dried sample
T2	Steam blanched dried sample
T3	Acid treated dried sample
T4	Sulphite treated dried sample
T5	Freezing treatment dried sample
T6	Blanching and freezing treatment dried sample
T7	Ultrasonically treated dried sample
T8	Blanching and Ultrasonically treated dried sample
MR	Moisture ratio
R ²	Correlation co-efficient
M	Moisture content(g water/g of dry solids)
Me	Equilibrium moisture content(g water/g of dry solids)
M0	Initial moisture content(g water/g of dry solids)
T	Time
Exp	Exponential
k,n	Empirical coefficient in models
SSE	Sum of square error
RMSE	Root mean square error
A,b	Model coefficient
Df	Denominator degree of freedom