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LIST OF ABBREVIATIONS

Abbreviation	Full name
ANOVA	Analysis of Variance
AOAC	Assosiation of Analytical Chemists
CVS	Computer Vision Systems
LPG	Liquified Petroleum Gas
MATLAB	Language of Technical Computing
MC	Moisture Content
PC	Personal Computer
RGB	Red Green Blue
RR	Rehydration Ratio
SR	Swelling Ratio
SOTP	Soaking Temperature
SOTM	Soaking Time
STPR	Steaming Pressure
STTM	Steaming Time
TPA	Texture Profile Analysis