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## **LIST OF ABBREVIATIONS**

1. DPPH: 2,2-diphenyl-2-picrylhydrazyl
2. SIF: Simulated intestinal fluid
3. SGF: Simulated Gastric Fluid
4. AOAC: Association of Official Analytical Chemist
5. TPC: Total Plate Count
6. CFU: Colony Forming Unit
7. g: Gram
8. TS: Total Solid
9. WHC: Water Holding Capacity
10. FOS: Fructo-oligosaccharide
11. SMP: Skim Milk Powder
12. NCDC: National Collection of Dairy Cultures
13. WHO: World Health Organization