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LIST OF ABBREVIATIONS:

1. DPPH -- 2,2- diphenyl- 2- picrylhydrazyl
2. FCR -- Folin-Ciocalteu reagent
3. SGF-- Simulated gastric fluid
4. SIF—Simulated intestinal fluid
5. AOAC—Association of official analytical chemist
6. TPC—Total phenolic content
7. mg—Milligram
8. g—Gram
9. CV—Calorific value
10. J—Joule
11. Cal—Calorie
12. Kcal—Kilocalorie