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## LIST OF ABBREVIATIONS

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MVD	Microwave vacuum drying
MV	Microwave vacuum
Q	Power
P	Vacuum level
T	Thickness
db	Dry Basis (kg moisture/kg dry matter)
K.P.	Kachkal powder
R.W.F.	Refined wheat flour
RR	Rehydration ratio
$\Delta E$	Colour difference
$\eta_d$	Drying efficiency
% SA	%Scavenging activity
Me	Equilibrium moisture content (kg moisture/kg dry matter)
$M_0$	Initial moisture content
MR	Moisture Ratio
RMSE	Root mean square error
SSE	Sum of square error
$R^2$	Determination Coefficient
ANN	Artificial Neural Network