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LIST OF ABBREVIATIONS

H.P.-Horse Power

AOAC- Association of Official Analytical Chemists

DPPH- 2, 2-diphenyl-1-picrylhydrazyl

FRAP- Ferric Reducing Antioxidant Property

TPTZ- 2,4,6-tri(2-pyridyl)-1,3,5-triazine

PV- Peak Viscosity

HV- Hold Viscosity

FV- Final Viscosity

BD- Breakdown

TSB- Total Setback

P.T.- Pasting Temperature

WAI- Water Absorption Index

WSI- Water Solubility Index

SS- Screw speed

BT- Barrel Temperature

FCM-Feed composition

EI- Expansion Index

BD- Bulk Density

BS- Breaking Strength