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LIST OF ABBREVIATIONS

1. ATCC: American Type Culture Collection
2. AOAC: Association of Official Analytical Chemist
3. CFU: Colony Forming Unit
4. DPPH: 2,2-diphenyl-2-picrylhydrazyl
5. MTT: 3-(4,5-dimethylthiazol-2-yl)-2,5-diphenyltetrazolium bromide
6. PBMC: Peripheral Blood Mononuclear Cells