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LIST OF ABBREVIATION: III

A

AA – Ascorbic acid.

AACC – American Association of Cereal Chemists

AC – Acetyl cysteine.

AOAC - Association of Official Analytical Chemists.

C

CA – Controlled Atmosphere.

D

DHA - Dehydroascorbic acid.

F

Fig – Figure.

G

GAPs – Good Agriculture practices.

GMPs – Good manufacturing Practices.

GRAS – Generally recognized as safe.

I

IAA – Isoascorbic acid.

IFW – Individual film wrapping.

L

LDPE – Low density polyethylene.

M

MA – Modified Atmosphere.

MAP – Modified Atmospheric Packaging.

MC – Moisture contents.

MFP – Minimally Fresh Process.

MP – Minimally processed.

N

N-E India – North-East India.

NW – Non-wrapped.

NaOH – Sodium hydroxide.

O

OPS – oriented Polystyrene.

P

PE – polyethylene.

PP – Polypropylene.

ppm – parts per million.

PVC – polyvinylchloride.

R

RH – relative Humidity.

T

TA – Titrable acidity.

TPA – Texture profile Analysis.

TSS – Total soluble solids.

U

USDA – United State Department of Agriculture.

Symbolic abbreviation:

°B – Degree Brix.

°C – Degree Celsius.

% - Percent.

μ- Micron.