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## ABBREVIATIONS USED

ANOVA	Analysis of Variance
AOA	Antioxidant Activity
BHA	Butylated Hydroxy Anisole
BHT	Butylated Hydroxy Toluene
df	Degrees of Freedom
DPPH	Diphenyl Picryl Hydrazyl
FAMEs	Fatty Acid Methyl Esters
FCR	Folin - Ciocalteu Reagent
FFA	Free Fatty Acid
GAE	Galic Acid Equivalent
GCMS	Gas Chromatography Mass Spectroscopy
HCL	Hydrochloric Acid
NaOH	Sodium Hydroxide
PV	Peroxide Value
RSA	Radical Scavenging Activity
SPSS	Statistical Packages for Social Sciences
SWC	Swelling Capacity
TBA	Tiobarbituric Acid
TPC	Total Phenolic Content
WRC	Water Retention Capacity