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LIST OF ABBREVIATIONS

cm	=	Centimeter
DHA	=	Docosahesanoic acid (22:6n-3)
EPA	=	Eicosapentaenoic acid (20:5n-3)
FAME	=	Fatty acid methyl esters
g	=	Relative centrifugal fields
GC	=	Gas chromatography
GC-MS	=	Gas chromatography-mass- spectrometry
h	=	Hour
HPLC	=	High performance chromatography
kDa	=	kilo dalton
LOX	=	Lipoxygenase
M	=	Molar
mg	=	Milligram
min	=	Minute
ml	=	Milliliter
mM	=	Millimolar
MUFA	=	Monounsaturated fatty acids
PCA	=	Principle component analysis
pH	=	Potential of hydrogen ion
PUFA	=	Polyunsaturated fatty acids
PV	=	Peroxide value (primary oxidation product)
sec	=	Second

LIST OF ABBREVIATIONS (Continued)

SFA	=	Saturated fatty acids
SPME	=	Solid phase microextraction
Std.	=	Standard
U	=	Unit activity
μg	=	Microgram
ω-3	=	Omega 3 fatty acid
ω-6	=	Omega 6 fatty acid
° C	=	Degree Celsius
%	=	Percent