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อักษรย่อ

°C	=	องศาเซลเซียส
μl	=	ไมโครลิตร
ml	=	มิลลิลิตร
mg	=	มิลลิกรัม
g	=	กรัม
kg	=	กิโลกรัม
%	=	เปอร์เซ็นต์
GC	=	gas chromatography
VLDL	=	very low density lipoprotein
LDL	=	low density lipoprotein
HDL	=	high density lipoprotein
PSE	=	pale soft and exudative
DFD	=	dark firm dry
SM	=	semimembranosus muscle
LM	=	longissimus dorsi muscle
pH ₁	=	pH value at 45 min postmortem
pH _u	=	pH value at ultimate or 24 hour postmortem
EC ₁	=	conductivity at 45 min postmortem
EC _u	=	conductivity at ultimate or 24 hour postmortem
L*	=	luminosity
a*	=	red – green index
b*	=	yellow – blue index
ALA	=	alpha-linolenic acid
EPA	=	eicosapentaenoic
DHA	=	docosahexaenoic
PUFA	=	polyunsaturated fatty acid

อักษรย่อ (ต่อ)

HUFA	=	highly unsaturated fatty acid
BHA	=	butylated hydroxy anisole
BHT	=	butylated hydroxy toluene
TBA	=	thiobarbituric acid number
GE	=	gross energy
SPSS	=	statistical package for the social science for window

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