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## อักษรย่อและสัญลักษณ์

a*	redness (red – green index)
ACP	acyl carrier protein
ADG	average daily gain
adjust P/S ratio	adjust polyunsaturated : saturated fatty acid (non stearic)
AH	anti oxidant
ANOVA	Analysis of Variance
AOAC	Association of Official Analytical Chemists
ATP	adenosine triphosphate
b*	yellowness (yellow – blue index)
BHA	butylate hydroxyanisole
BHT	butylate hydroxytoluene
Ca <sup>2+</sup>	calcium ion
CaCl <sub>2</sub>	calcium chloride
Cl <sup>-</sup>	chloride ion
CORT	corticosterone
CRD	completely random design
DBI	double bond index
DFD	dark firm and dry
F <sub>1</sub>	crossbred average
FCR	feed conversion ratio
FI	feed intake
FID	flame ionized detector
g	gravity
g	gram
GC	gas chromatography
GMP	glutamine monophosphate
IMP	inosine monophosphate
°K	kelvin degree

### อักษรย่อและสัญลักษณ์ (ต่อ)

Kg	kilogram
L	lightness
M	mole
MSG	monosodium glutamate
<i>N</i>	normal
N	Native chicken
NR	Native chicken x Rhode Island Red
NRB	Native chicken x Rhode Island Red – Barred Plymouth Rock
$P_1$	purebred average
PSE	pale soft exudative
P/S ratio	polyunsaturated : saturated fatty acid
SAS	Statistical Analysis System
SCP	sterol carrier protein
TBA	thiobarbituric acid
TBHQ	butylate hydroquinone
WHC	water holding capacity
XY, ZW	heterogametic
XX, ZZ	homogametic
$\beta$	beta
$\gamma$	gramma