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ABBREVIATIONS

POD	Peroxidase
PPO	Polyphenoloxidase
LOX	Lipoxygenase
PME	Pectinmethylesterase
HPP	High Pressure Processing
UHP	Ultra-high pressure
°C	Degree Celsius
min	minute
MPa	Mega Pascal
GC-MS	Gas Chromatography/Mass Spectrophotometry
SPME	Solid Phase Micro-Extraction
Fig	Figure
CSLM	Confocal Scanning Laser Microscopy
wk	Week
µm	micrometer
g.mm	gram.millimeter
PBS	Phosphate Buffer Saline
IMS	Industrial methylated spirit 99
g	gram
TA	Titrateable Acidity
TSS	Total soluble solid
wt	weight
MT	Million Tons
kg/cm ²	kilogram/square centrimeter
S.D.	Standard deviation
hr	hour