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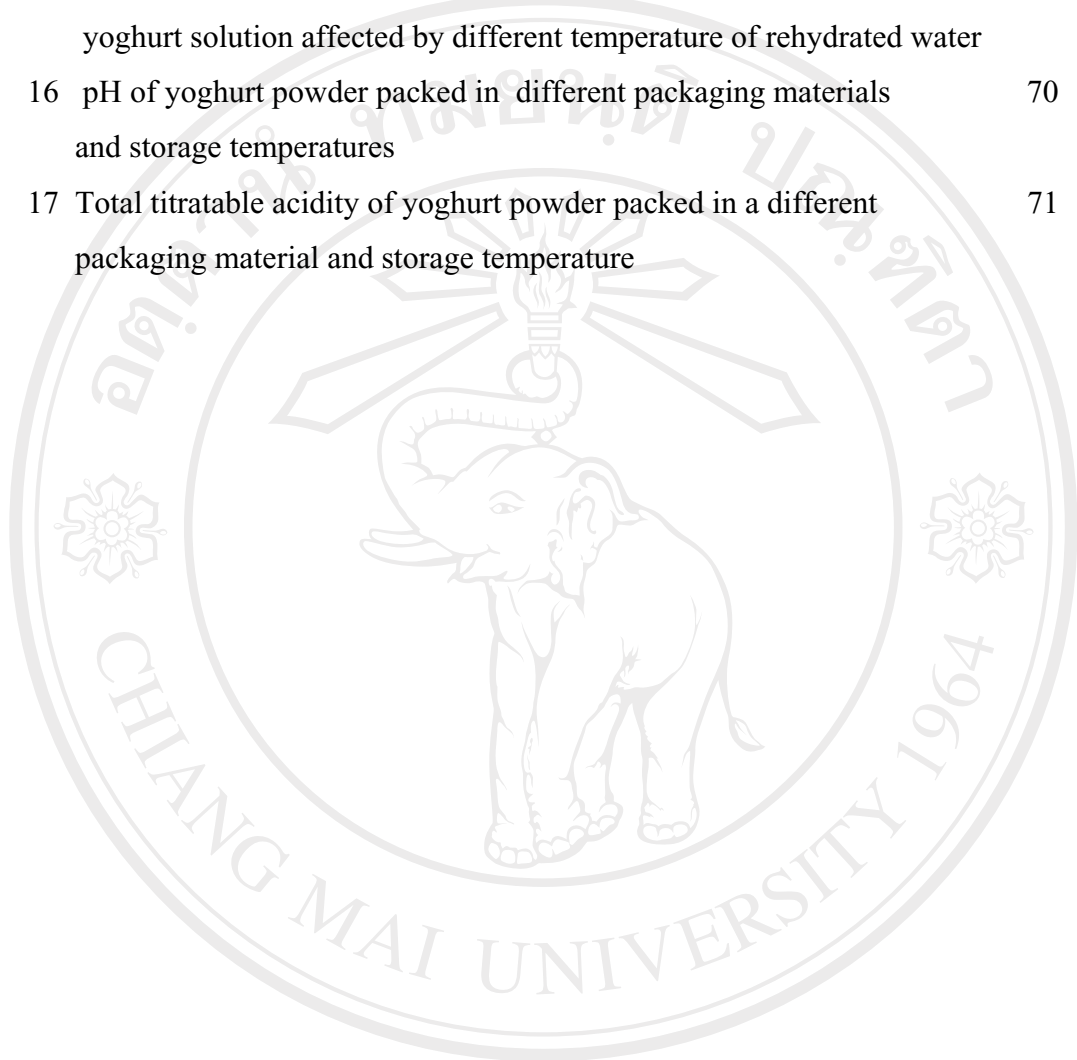
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## ABBREVIATIONS AND SYMBOLS

DE	Dextrose Equivalent value
MRS	deMan-Rogosa-Sharpe
MRD	Maximum Recovery Diluent
HHD	Homofermentative and Heterofermentative Differential
LAB	Lactic Acid Bacteria
PET	Polyethylene tetraphthalate
SGJ	Simulated Gastric Juice
PP	Polypropylene
Al	Aluminum
PE	Polyethylene
log cfu/ml	Exponential colony per milliliter
cfu/ml	Colony per milliliter
cfu/g	Colony per gram
min	Minute
h	Hour