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## ABBREVIATIONS

ANOVA	analysis of variance
BAPNA	N-benzoyl-arginine-p-nitroanilide
BBI	Bowman-Birk inhibitor
CaCl <sub>2</sub> .2H <sub>2</sub> O	calcium chloride dihydrate
CaSO <sub>4</sub> .2H <sub>2</sub> O	calcium sulphate dihydrate
CM-soybean	soybean variety of Chiang Mai 60
CSLM	confocal scanning laser microscopy
cp	centipoint
dia	diameter
FDA	Food and Drug Administration
G'	storage modulus
G''	loss modulus
GDL	Glucono-δ-lactone
hr	hour
HP	high pressure
Ht	heat
htHP	preheated following high pressure
Hz	Hertz
k	kilo
kDa	kilo dalton
kPa	kilo pascal
KTI	Kuniz trypsin inhibitor
MF-soybean	soybean purchased from Morning Foods Ltd
mm	millimetre
min	minute
MPa	mega pascal
MW	molecular weight



n	number of replicates
N/m <sup>2</sup>	newton per square metre
Pa	pascal
PAGE	polyacrylamide gel electrophoresis
sec	second
sd	standard deviation
SDS	Sodium Dodecyl Sulphate
SPC	soy protein concentrate
SPI	soy protein isolate
TI	trypsin inhibitors
TS	total solid
v/v	volume by volume
WHC	water holding capacity
w/v	weight by volume
°C	degree Celsius
µm	micrometer