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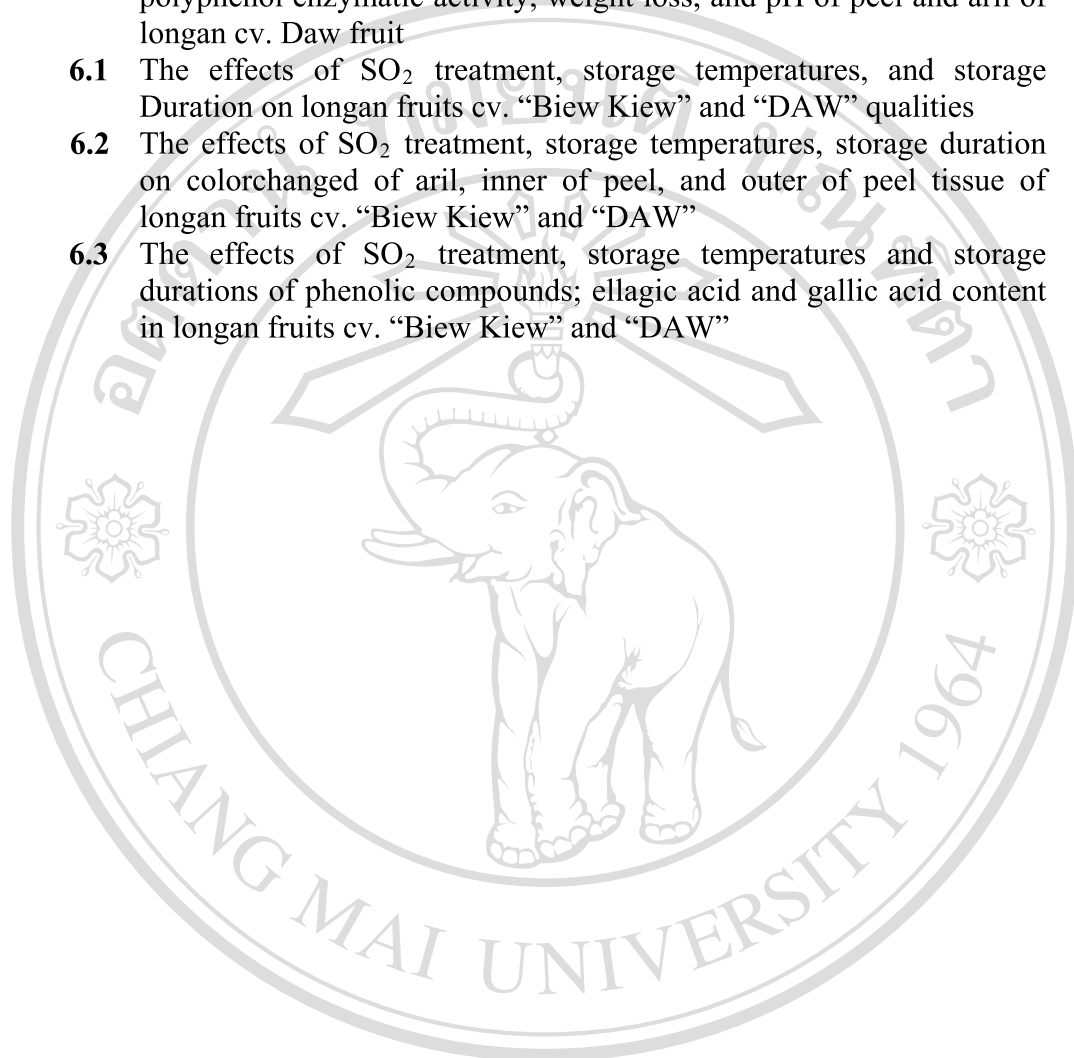
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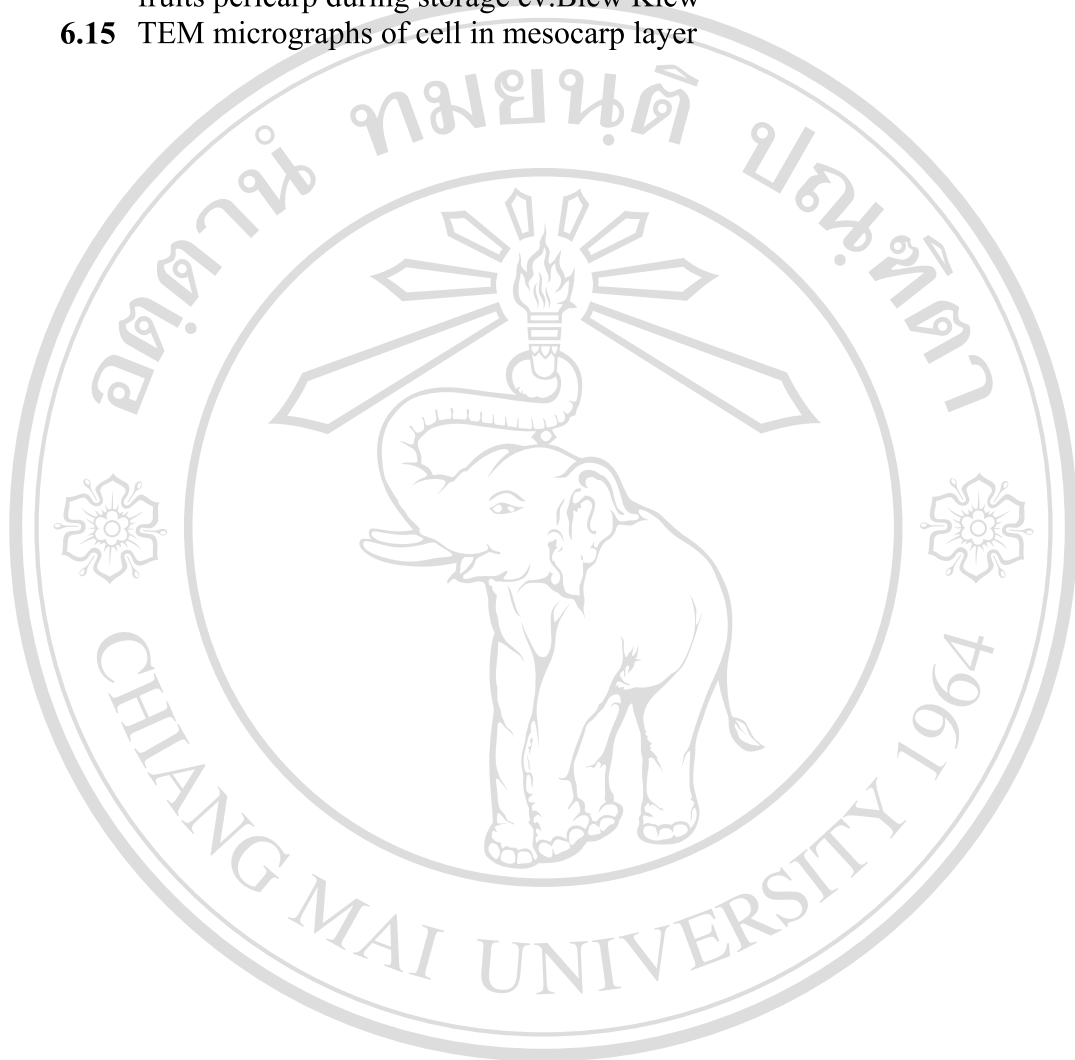
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ABBREVIATIONS AND SYMBOLS

C*	=	Chroma
CRD	=	Completely randomize design
cv.	=	Cultivar
DOA	=	Department of Agriculture
h°	=	Hue angle
HPLC	=	High performance liquid chromatography
L*	=	Lightness
LM	=	Light microscope
MOAC	=	Ministry of Agriculture and Cooperative
PPO	=	Polyphenol oxidase activity
SEM	=	Scanning electron microscope
SO ₂	=	Sulphur dioxide (gas)
TEM	=	Transmission electron microscope

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