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ACRONYMS AND ABBREVIATIONS

| | |
|-----------------|--|
| a* | Redness |
| ADI | Acceptable Daily Intake |
| b* | Yellowness |
| BI | Browning index |
| CO ₂ | Carbon dioxide |
| cv | Cultivar |
| E ₀ | Individual control longan fruits |
| E ₁ | Individual longan fruits soaked in 2.5% SMB for 5 min |
| E ₂ | Individual longan fruits soaked in 2.5% SMB for 10 min |
| E ₃ | Individual longan fruits soaked in 5% SMB for 5 min |
| E ₄ | Individual longan fruits soaked in 5% SMB for 10 min |
| E ₅ | Individual longan fruits soaked in 7.5% SMB for 5 min |
| E ₆ | Individual longan fruits soaked in 7.5% SMB for 10 min |
| FAO | Food and Agriculture Organization |
| FCI | Flesh color index |
| GRAS | Generally Recognized As Safe |
| L* | Lightness |
| LDPE | Low-density polyethylene |
| min | Minute |
| mm | Millimeter |

ACRONYMS AND ABBREVIATIONS (Continued)

| | |
|-----------------|--|
| °C | Degrees Celsius |
| <i>P</i> | Probability |
| ppm | Parts per million |
| QD-BYT | Decision – Ministry of Health |
| RH | Relative humidity |
| SMB | Sodium metabisulfite (Na ₂ S ₂ O ₅) |
| SO ₂ | Sulfur dioxide |
| SPSS | Statistical Package for the Social Sciences |
| TSS | Total soluble solids |
| T ₀ | Bunches of control longan fruit |
| T ₁ | Bunches of longan fruit soaked in 2.5% SMB for 5 min |
| T ₂ | Bunches of longan fruit soaked in 2.5% SMB for 10 min |
| T ₃ | Bunches of longan fruit soaked in 5% SMB for 5 min |
| T ₄ | Bunches of longan fruit soaked in 5% SMB for 10 min |
| T ₅ | Bunches of longan fruit soaked in 7.5% SMB for 5 min |
| T ₆ | Bunches of longan fruit soaked in 7.5% SMB for 10 min |
| VND | Vietnamese <i>dong</i> (Vietnamese current approximately 20,900 VND per 1 USD, May 25, 2011) |
| WHO | World Health Organization |



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