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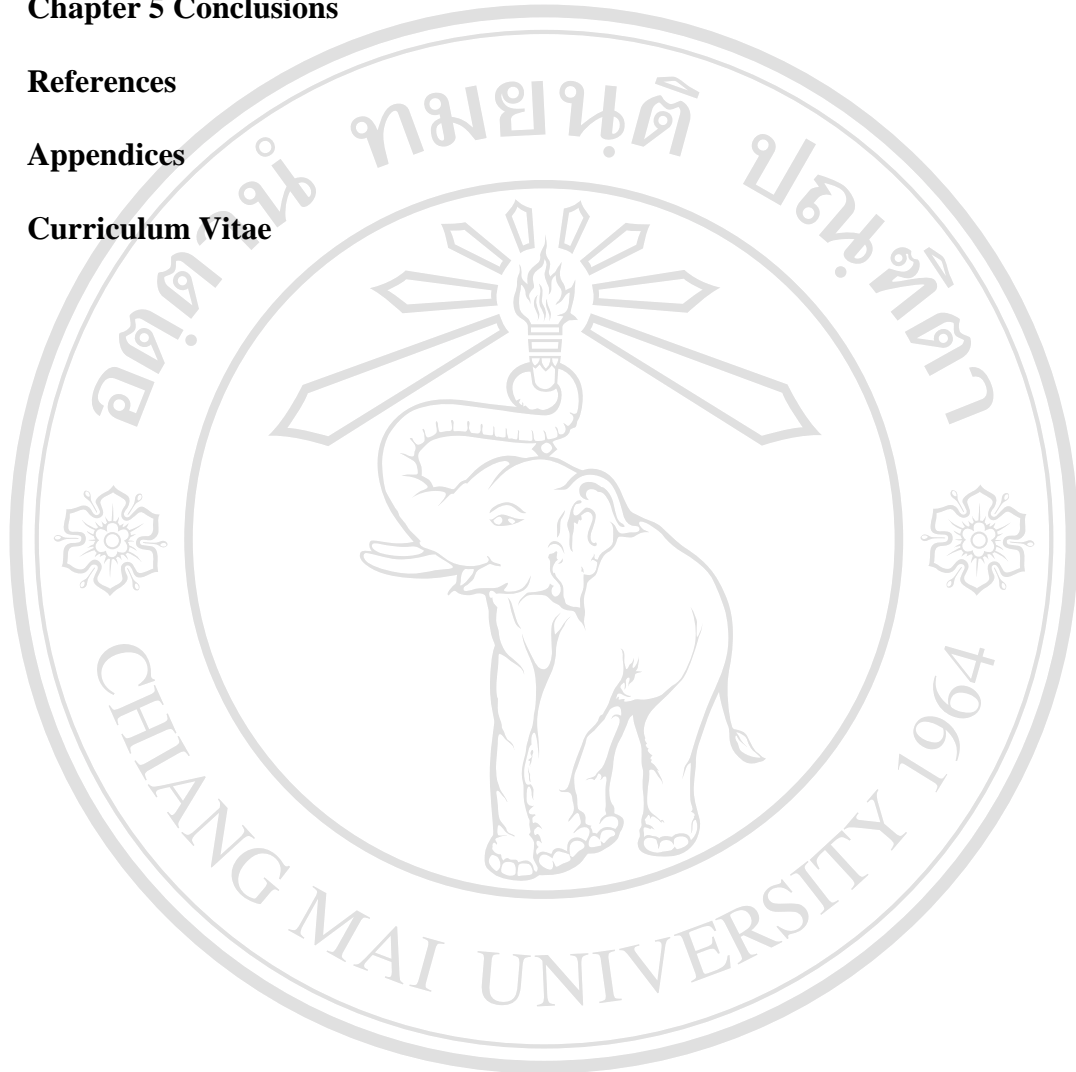
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ABBREVIATIONS AND SYMBOLS

AGJ	Artificial gastric juice
AIJ	Artificial intestinal juice
°C	Degree Celsius
CaCl ₂	Calcium chloride
CFU	Colony-forming unit
g	Gram
GIT	Gastro-intestinal tract
h	Hour
HCl	Hydrochloric acid
KCl	Potassium chloride
L	Liter
LAB	Lactic acid bacteria
M	Molar
mg	Milligram
min	Minute
ml	Milliliter
NaCl	Sodium chloride
nm	Nanometer
OD ₆₀₀	Optical density at 600
rpm	Round per minute
SGF	Simulated gastric fluids
SIF	Simulated intestinal fluids
spp.	Subspecies
w/v	Weight by volume
µm	Micrometer
κ	Kappa
%	Percent



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