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## ABBREVIATIONS

cm <sup>2</sup>	square centimeter
DAD	Diode array detector
Fig	Figure
g	gram
HPLC	high performance liquid chromatography
mg	milligram
M.	<i>Monascus</i>
L	liter
LOD	limit of detection
LOQ	limit of quantitation
min	minute
ml	milliliter
ppm	part per million
ppb	part per billion
R <sup>2</sup>	coefficient of determination
Rpm	round per minute
RSD	relative standard deviation
μL	microliter