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ABBREVIATIONS AND SYMBOLS

	APC	Aerobic Plate Count, Total Aerobic Count.
	BPW	Buffered Peptone Water
	BPLS	Brilliant green Phenol red Lactose Sucrose
	CDC	Centers for Disease Control and Prevention
	CFU	Colony forming unit
	DAH	Department of Animal Health of Vietnam
	DFD O	Dark, firm, dry
	EaggEC	Entero Aggregative E. coli
	EHEC	Entero Haemorrhagic E. coli
	EIEC	Enteroinvasive E. coli
	EPEC	Entero Pathogenic E. coli
	ETEC	Entero Toxigenic E. coli
	EC	European regulation
	EU	European Union
	FAO	Food and Agriculture Organization
	GAIN	Global Agriculture Information Network
	GDP	Gross Domestic Product
	GSO	General Statistics Office of Vietnam
	Н	Flagella
â,	ISO	International Standardization Organization
CIC	ICMSF	International Commission on Microbiological Specification for Foods
Co	IMViC	Indole, Methyl red, Voges-Proskauer, and Citrate
	MARD O	Ministry of Agriculture and Rural Development
Α	МОН	Ministry of Health S I C S C I V C O
	LT	Heat-labile enterotoxin
	0	Somatic
	OIE	World Organization of Animal Health
	OR	Odds ratio
	Р	p-value

PSE	Pale, soft, exudative
RVS	Rappaport Vasiliadis medium with Soya
SDAH	Sub-Department of Animal Health
SPSS	Statistical package for social sciences
sp.,spp.	Species Species
STEC	Shiga Toxin producing E. coli
ST	Heat stable toxin
Subsp.	Subspecies
TSI	Triple Sugar Iron Agar
USA Q	United States of America
USDA	United States Department of Agriculture
Visto	Triple Sugar Iron Agar
WHO	World Health Organization
XLT4	Xylose Lysine Tergitol 4 Agar
%	Percentage
a _w	Water activity
et al.	Et alia, et alii
e.g.	Example
рН	Acidity
α	Alpha
ß	Beta

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