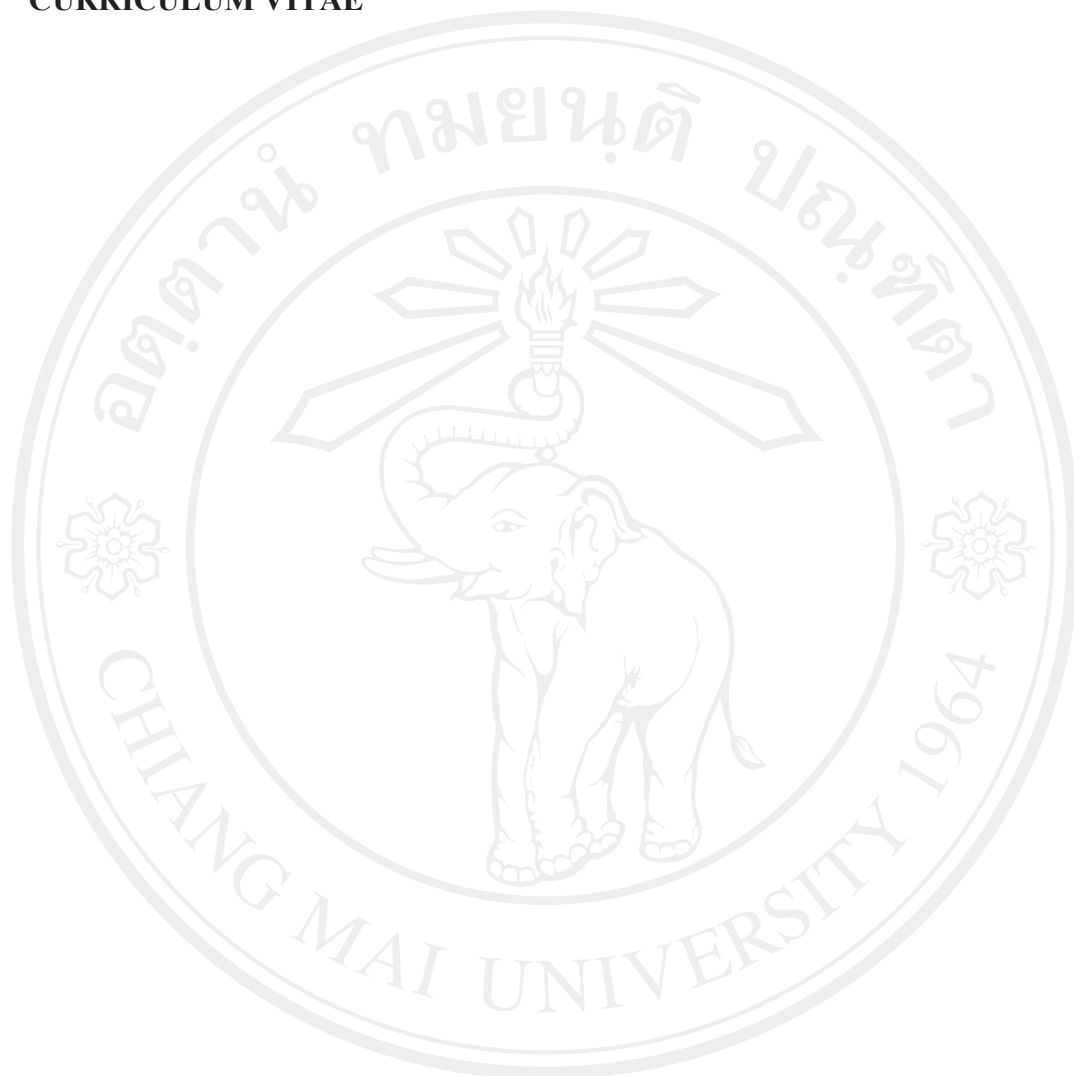


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## ABBREVIATIONS

<b>° C</b>	Celsius degree
<b>μm.</b>	Micrometer
<b>mm.</b>	Millimeter
<b>m.</b>	Meter
<b>ml</b>	Milliliter
<b>min</b>	Minute
<b>w</b>	Week
<b>2AP</b>	2-Acetyl-1-pyrroline
<b>DMP</b>	2,4-Dimethylpyridine
<b>GC-MS</b>	Gas Chromatography-Mass Spectrometry
<b>HS-GC</b>	Headspace-Gas Chromatography
<b>LC-MS</b>	Liquid Chromatography-Mass Spectrometry
<b>PCA</b>	Principal Component Analysis
<b>PCs</b>	Principal Components
<b>DLDA</b>	Diagonal Linear Discriminant Analysis
<b>LDA</b>	Linear Discriminant Analysis
<b>SLDA</b>	Stepwise Linear Discriminant Analysis
<b>ANOVA</b>	Analysis of Variance
<b>CV</b>	Cross Validation
<b>LOOCV</b>	Leave One Out Cross Validation
<b>KDML 105</b>	Khao Dawk Mali 105