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some Thai rice varieties

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ABBREVIATIONS AND SYMBOLS

| °C | degree Celsius |
|---------|---------------------------------------|
| % | percent |
| µg/g | micro gram per gram |
| μL | micro litter |
| μm | micrometer |
| 2AP | 2-acetyl-1-pyrroline |
| 2,6-DMP | 2,6-dimethylpyrridine |
| g | gram |
| GC | gas chromatography |
| GC-MS | gas chromatograph – mass spectrometer |
| H_2 | Hydrogen gas |
| Не | Helium gas |
| I.D. | inner diameter |
| i.e. | id est |
| KDML105 | KhaoDawk Mali 105 |
| m | meter |
| m/z | mass-to-charge ratio |
| MHE | multiple headspace extraction |
| min | minute |
| mm | millimeter |
| MS | mass spectrometer |

| N ₂ | Nitrogen gas |
|----------------|---|
| NMR | nuclear magnetic resonance spectroscopy |
| NPD | nitrogen-phosphorus detector |
| ppm | part per million |
| PTFE | polytetrafluoroethylene |
| RSD | relative standard deviation |
| SD | standard deviation |
| SHS | static headspace auto sampler |

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