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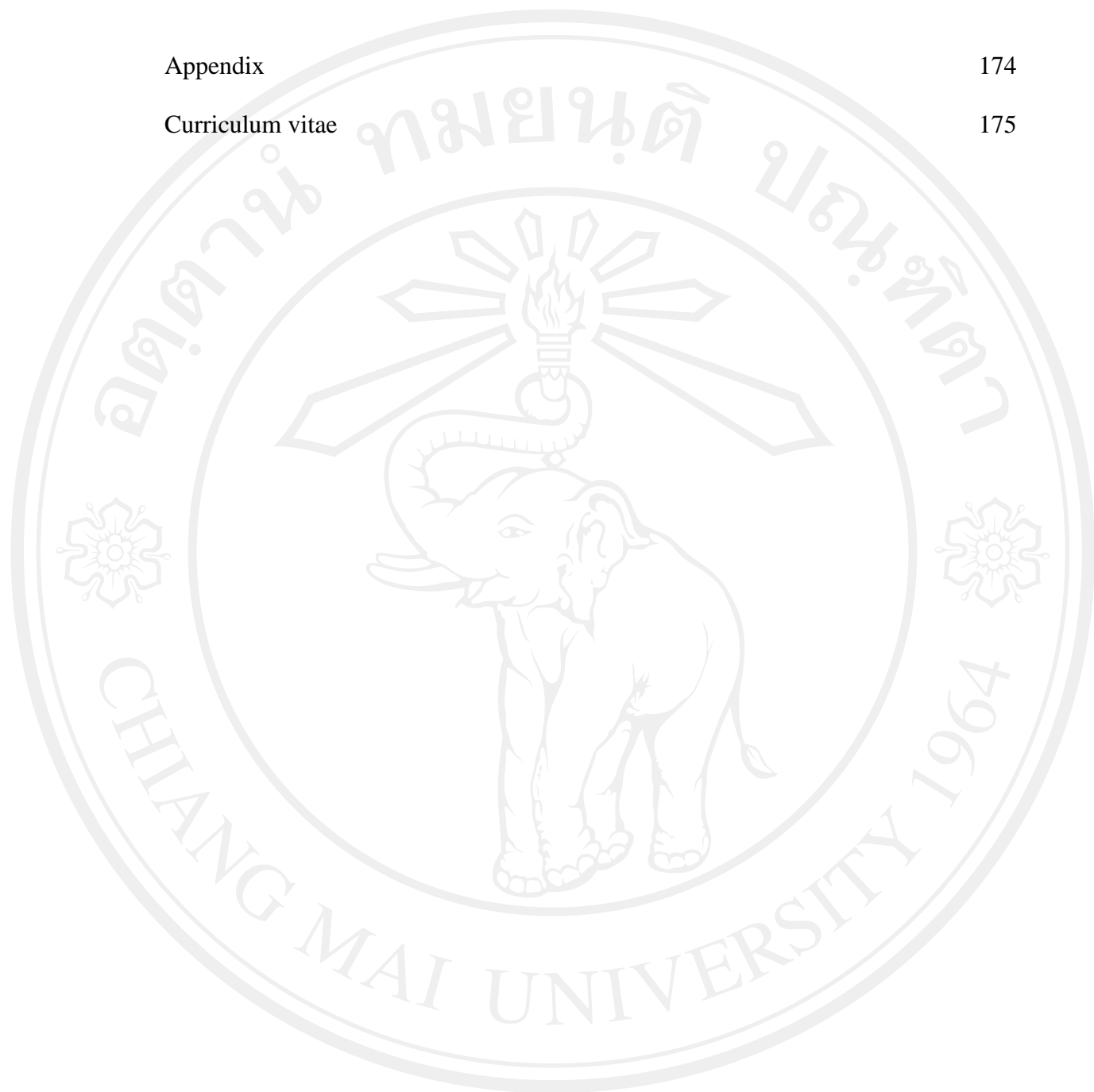
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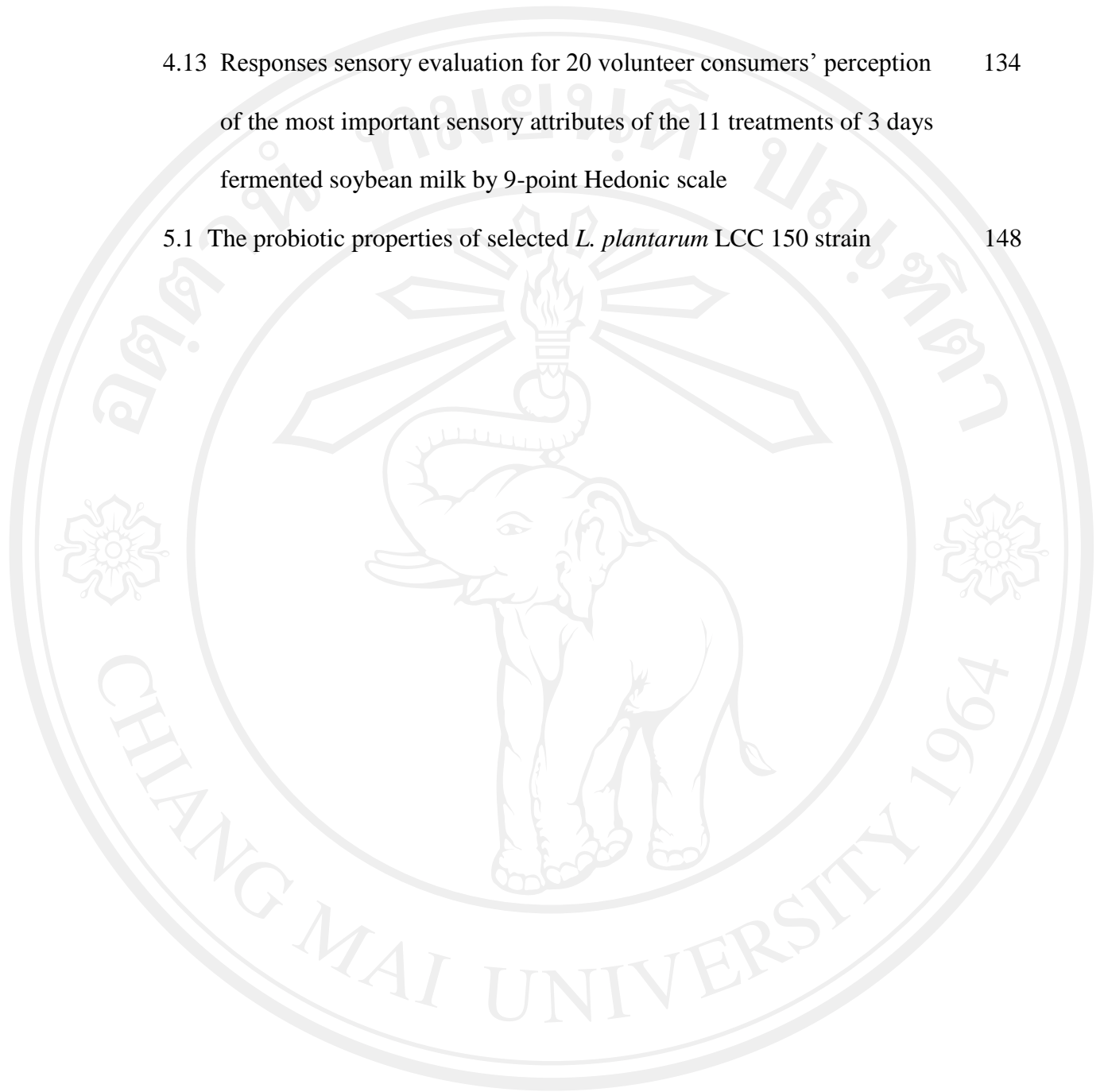
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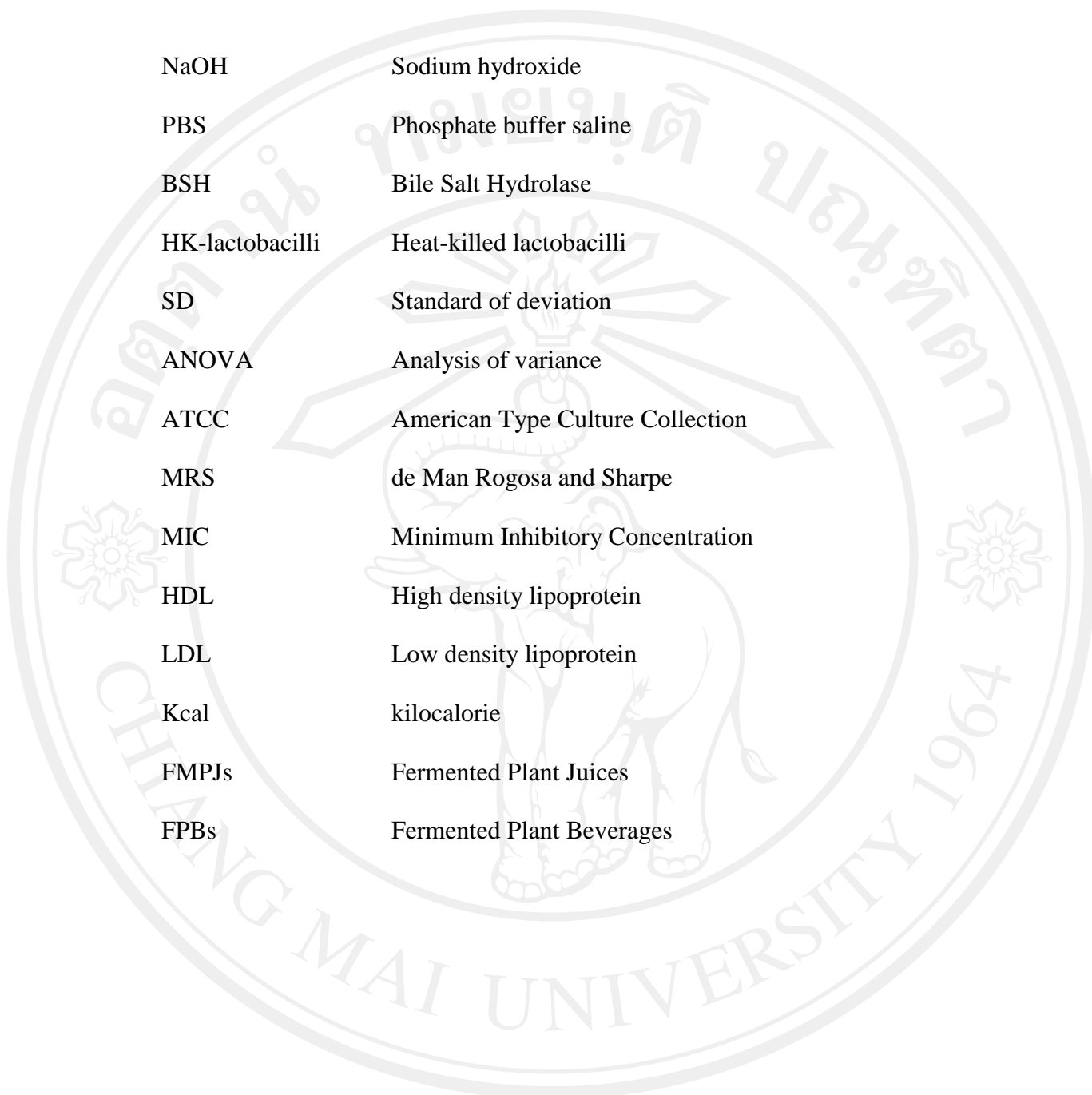
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ABBREVIATIONS

LAB	Lactic acid bacteria
log cfu/ml	log ₁₀ colony forming unit per milliliter
°C	Degree Celcius or degree centigrade
min	minute
h	hour
d	day
cm	centimeter
g	gram
mg	milligram
mm	millimeter
ml	milliliter
μl	microliter
μm	micrometer
M	molarity
nm	nanometer
w/v	weight by volume
w/w	weight by weight
v/v	volume by volume
%	percentage
pH	power of hydrogen ion
HCl	Hydrochloric acid



NaOH	Sodium hydroxide
PBS	Phosphate buffer saline
BSH	Bile Salt Hydrolase
HK-lactobacilli	Heat-killed lactobacilli
SD	Standard of deviation
ANOVA	Analysis of variance
ATCC	American Type Culture Collection
MRS	de Man Rogosa and Sharpe
MIC	Minimum Inhibitory Concentration
HDL	High density lipoprotein
LDL	Low density lipoprotein
Kcal	kilocalorie
FMPJs	Fermented Plant Juices
FPBs	Fermented Plant Beverages