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ABBREVIATIONS AND SYMBOLS

BAM	Bacteriological Analytical Manual
BGA	Brilliant Green Agar
BPW	Buffered Peptone Water
CDC	Centers for Disease Control and Prevention
CFU	Conoly-forming unit
CI	Confident interval
cm ²	Centimeter square
EFSA	European Food Safety Authority
e.g	Exempli gratia
ERS	Economic Research Service
etc	Et cetera
EU	European Union
FGD	Focus group discussion
FMD	Foot and mouth disease
g	Gram
GAIN	Global Agriculture Information Network
GSO	General Statistic Office
H ₂ S	Hydrogen sulfide
HACCP	Hazard Analysis Critical Control Point
IDI	In-depth interview
ILRI	International Livestock Research Institute
ISO	International Organization for Standardization
Kg	Kilogram
LPS	Lipopolysaccharide
m ²	Meter square
MARD	Ministry of Agriculture and Rural Development
MIL	Motility Indole Lysine agar

MK	Market
MKTTn	Kauffmann Tetrathionate novobiocin broth
MOH	Ministry of Health
MOIT	Ministry of Industry and Trade
MPN	Most Probable Number
MSRV	Modified Semi-solid Rappaport Vassiliadis
OR	Odds ratio
PFGE	Pulsed-field gel electrophoresis
PRRS	Porcine reproductive and respiratory syndrome
<i>S.</i>	<i>Salmonella</i>
SD	Standard deviation
SH	Slaughterhouse
spp.	species
TSI	Triple Sugar Iron agar
US	United State
USDA	United States Department of Agriculture
VFA	Vietnam Food Administration
WHO	World Health Organization
XLT4	Xylose Lysine Tergitol 4 agar
°C	Degree Celsius
χ^2	Chi-square
%	Percentage