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ABBREVIATIONS AND SYMBOLS

APHCA	Animal Production and Health Commission for Asia and the Pacific
ASEAN	Association of South East Asian Nations
BAS	Bureau of Agricultural Statistics (Philippines)
BAI	Bureau of Animal Industry (Philippines)
BGA	Brilliant Green Agar
BPW	Buffered Peptone Water
cfu	Colony Forming Units
CI	Confidence Interval
DA	Department of Agriculture (Philippines)
DOH	Department of Health (Philippines)
D-LSB	Double-strength Lauryl Sulfate Broth
FAO	Food and Agriculture Organization
GMP	Good Manufacturing Practices
HACCP	Hazard Analysis and Critical Control Points
ISO	International Organization for Standardization
KAP	Knowledge, Attitudes and Practices
LGU	Local Government Unit
MIL	Motility Indole Lysine
MKTTn	Mueller-Kauffmann Tetrathionate/Novobiocin
MPN	Most Probable Number
MRD	Maximum Recovery Diluent
NA	Nutrient Agar
NCR	National Capital Region (Philippines)
NMIS	National Meat Inspection Service (Philippines)
PCA	Plate Count Agar
RV	Rappaport-Valliadis

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SD	Standard Deviation
S-LSB	Single-strength Lauryl Sulfate Broth
SSOP	Standard Sanitary Operating Procedures
TSI	Triple Sugar Iron
TVC	Total Viable Count
TW	Tryptone Water
WHO	World Health Organization
WHO-Salm	WHO Collaborating Center for Reference and Research on *Salmonella*
VRBD	Violet Red Bile Dextrose
XLT-4	Xylose Lysine Tergitol-4

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