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LIST OF ABBREVIATIONS/ SYMBOLS

A	absorbance
amu	atomic mass unit
˚C	degree celsius
DAD	diode array detector
DW	dry weight
g	gram
GAE	gallic acid equivalent
GC	gas chromatography
HPLC	high performance liquid chromatography
I.D.	internal diameter
L	liter
LOD	limit of detection
LOQ	limit of quantification
MS	mass spectrometry
MW	molecular weight
ml	milliliter
min	minute
m/z	mass to charge ratio
λ_{max}	maximum absorption wavelength
n.d.	not detected
nm	nanometer
%	percent
ppm	part per million
R^2	correlation coefficient
RI	refractive index
RSD	relative standard

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SD	standard deviation
TIC	total ion chromatogram
UV-VIS	ultraviolet-visible
v/v	volume by volume
W	peak width

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