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## List of Abbreviations

cm	centimetre
CMC	carboxymethylcellulase
<i>et. al</i>	et alia (and others)
g	gram
kcal	kilo calorie
kg f	kilo gram force
mg	milligram
µg	micro gram
mm	millimetre
ml	millilitre
µl	microlitre
µM	micromolar
MAP	modified atmosphere packaging
MA	modified atmosphere
PME	pectin methylesterase
PG	polygalacturonase
PL	pectate lyase
RT	room temperature
TSS	total soluble solids