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ABBREVIATIONS

AOAC  Association of Official Analytical Chemists’ International
AOCS  American Oil Chemists’ Society
CV    Coefficient of variations
ECL   Equivalent chain length
ELSD  Evaporative light scattering detector
FAME  Fatty acid methyl ester
FID   Flame ionization detector
GC    Gas chromatography
HPLC  High-performance liquid chromatography
ISO   International Organization for Standardization
IUPAC International Union of Pure and Applied Chemistry
LOD   Limit of detection
LOQ   Limit of quantitation
MIBK  Methyl isobutyl ketone
MPOB  Malaysian Palm Oil Board
MS    Mass spectrometry
PAH   Polycyclic aromatic hydrocarbon
PCB   Polychlorinated biphenyl
PORLA Palm Oil Registration and Licensing Association
PORIM Palm Oil Research Institute of Malaysia
$\rho^2$ Correlation coefficient
RI    Refractive index
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