

**THE PRODUCTION OF ANTIOXIDANTS VIA SOLID
SUBSTRATE FERMENTATION USING *LENTINUS*
SQUARROSULUS (MONT.)**

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LIST OF ABBREVIATIONS

Butylated hydroxyanisole	BHA
Butylated hydroxytoluene	BHT
Deoxyribonucleic acid	DNA
Dichloromethane	DCM
Dimethyl sulfoxide	DMSO
2,2-diphenyl-1-picrylhydrazyl	DPPH
Ferric radical antioxidant power	FRAP
Glucose-Yeast-Malt-Peptide	GYMP
Malondialdehyde	MDA
Myeloperoxidase	MPO
Oxygen radical absorbance capacity	ORAC
Polyunsaturated fatty acid	PUFA
Propylgallate	PG
Reactive oxygen species	ROS
Solid substrate fermentation	SSF
Tert-butylated hydroxyquinone	TBHQ
Thiobarbituric acid	TBA
Thiobarbituric acid reactive substances	TBARS
Thiochloroacetic acid	TCA