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ABBREVIATIONS AND SYMBOLS

| | |
|--------------------------------|---|
| ml | = Milliliter |
| M | = Molar concentration |
| g | = Gram |
| L | = Liter |
| g/mol | = Gram per Mole |
| mg | = Miligram |
| mmHg | = Millimetre of Mercury |
| DNA | = Deoxyribonucleic Acid |
| RNA | = Ribonucleic Acid |
| Bhd | = Berhad |
| FB | = Facebook |
| et al | = and others |
| AD | = After Death |
| BC | = Before Christ |
| etc | = Et Cetera |
| TBARS | = Thiobarbituric Acid Reactive Substances |
| GTE | = Green Tea Extract |
| SD | = Standard Deviation |
| pH | = Potential of Hydrogen |
| HACCP | = Hazard Analysis and Critical Control Points |
| ISO | = International Organization for Standardization |
| W/W | = Weight by Weight |
| Kcal | = Kilogram Calorie |
| pH | = Potential of Hydrogen |
| g/cm ³ | = Gram per Cubic Centimetre |
| & | = And |
| % | = Percentage |
| °C | = Degree Celcius |
| °F | = Degree Fahrenheit |
| K | = Kelvin |
| pKa | = Method used to indicate the strength of an Acid |
| H ₂ O | = Water |
| CO ₂ | = Carbon Dioxide |
| H ₂ CO ₃ | = Carbonic Acid |
| H ₂ O | = Water |
| H ₂ SO ₄ | = Sulfuric Acid |
| OH | = Hydroxide |
| Ca | = Calcium |
| Ca ₃ | = Calcium |
| CaSO ₄ | = Calcium Sulfate |
| H ₃ PO ₄ | = (ortho)Phosphoric Acid |
| H ₂ PO ₄ | = Dihydrogen Phosphate Ion |
| W/W | = Weight by Weight |
| H ⁺ | = Hydrogen |

| | |
|----------|---|
| TFs | = Transcription Factor / Sequence-specific DNA-binding factor |
| α | = Alpha |
| β | = Beta |
| I | = Roman numeral one |
| II | = Roman numeral two |
| III | = Roman numeral three |
| IV | = Roman numeral four |
| V | = Roman numeral five |
| VI | = Roman numeral six |
| VII | = Roman numeral seven |
| VIII | = Roman numeral eight |
| IX | = Roman numeral nine |
| X | = Roman numeral ten |
| XI | = Roman numeral eleven |
| - | = Lesser than |
| - | = Greater than |
| \leq | = Lesser than equals to |
| \geq | = Greater than equals to |

THIS THESIS IS DEDICATED TO MY PARENTS
For their endless love, support and dedication towards my education.