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SINGKATAN DAN ARTI LAMBANG

| | | |
|-----------------------|---|---|
| % | = | Persentase |
| °C | = | Derajat Celcius |
| ± | = | Lebih kurang |
| \bar{x} | = | Rerata |
| α | = | <i>alpha</i> |
| BAL | = | Bakteri Asam Laktat |
| CE | = | <i>Competitive Exclusion</i> |
| CFU | = | <i>Colony Forming Unit</i> |
| cm | = | Centimeter |
| dkk. | = | dan kawan-kawan |
| <i>et al.</i> | = | <i>et alia</i> |
| FAO/WHO | = | <i>Food and Agriculture Organization/World Health Organization</i> |
| FOS | = | frukto-oligosakarida |
| HAS | = | <i>Humane Slaughter Association</i> |
| ISAPP | = | <i>International Scientific Association for Probiotics and Prebiotics</i> |
| kg | = | Kilogram |
| KoA | = | Koenzim A |
| <i>L. acidophilus</i> | = | <i>Lactobacillus acidophilus</i> |
| mg | = | Miligram |
| ml | = | Mililiter |
| RAL | = | Rancangan Acak Lengkap |
| rpm | = | Rotasi per menit |
| SCFA | = | <i>Short Chain Fatty Acid</i> |
| SD | = | Standar Deviasi |
| sp. | = | spesies |
| w/v | = | <i>weight/volume</i> |