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## LIST OF ABBREVIATIONS

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A.S.	Amino acid score.
B.V.	Biological value.
D.W.B.	on Dry weight basis.
W.W.B.	on Wet weight basis.
E.A.A.	Essential amino acid.
E.A.A.I.	Essential amino acid index.
FAO	Food Agriculture Organization.
F.D.A.	Food Drug Administration.
G.D.R.	Gram consumed of product to cover the Daily Requirements for adultman in protein (63 g) and in energy (2900 k cal.).
L.A.	Limiting Amino acid.
L.S.D.	Least significant difference.
P.S./150	Percent Satisfaction of the daily requirements of the adult man when 150 (one can content) grams are consumed of product.
R.A.A.	Restricting Amino Acid.
T.B.A.	Thiobarbituric acid.
T.M.A.	Trimethylamine.
T.N.	Total nitrogen.
T.V.N.	Total volatile nitrogen
USRDA	United States Recommended Dietary Allowances.
W.H.C.	Water Holding Capacity.
W.H.O.	World Health Organization