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ABBREVIATIONSThe background of the page features a large, faint watermark of the Chiang Mai University logo. The logo is circular and contains an elephant in the center, with a sunburst above its head. The text 'CHIANG MAI UNIVERSITY 1964' is written around the bottom edge of the circle, and Thai script is visible along the top edge.

FDTB	Freeze-Dried-Gelatinized Tapioca Starch Beads
PBS	Phosphate-Buffered Saline
PS	Peptone Water Saline
QF	Quick Freezing
MRS	deMan-Rogosa-Sharpe
MS	Mean Square
TSB	Tapioca Starch Beads
SEM	Scanning Electron Microscope
SF	Slow Freezing

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