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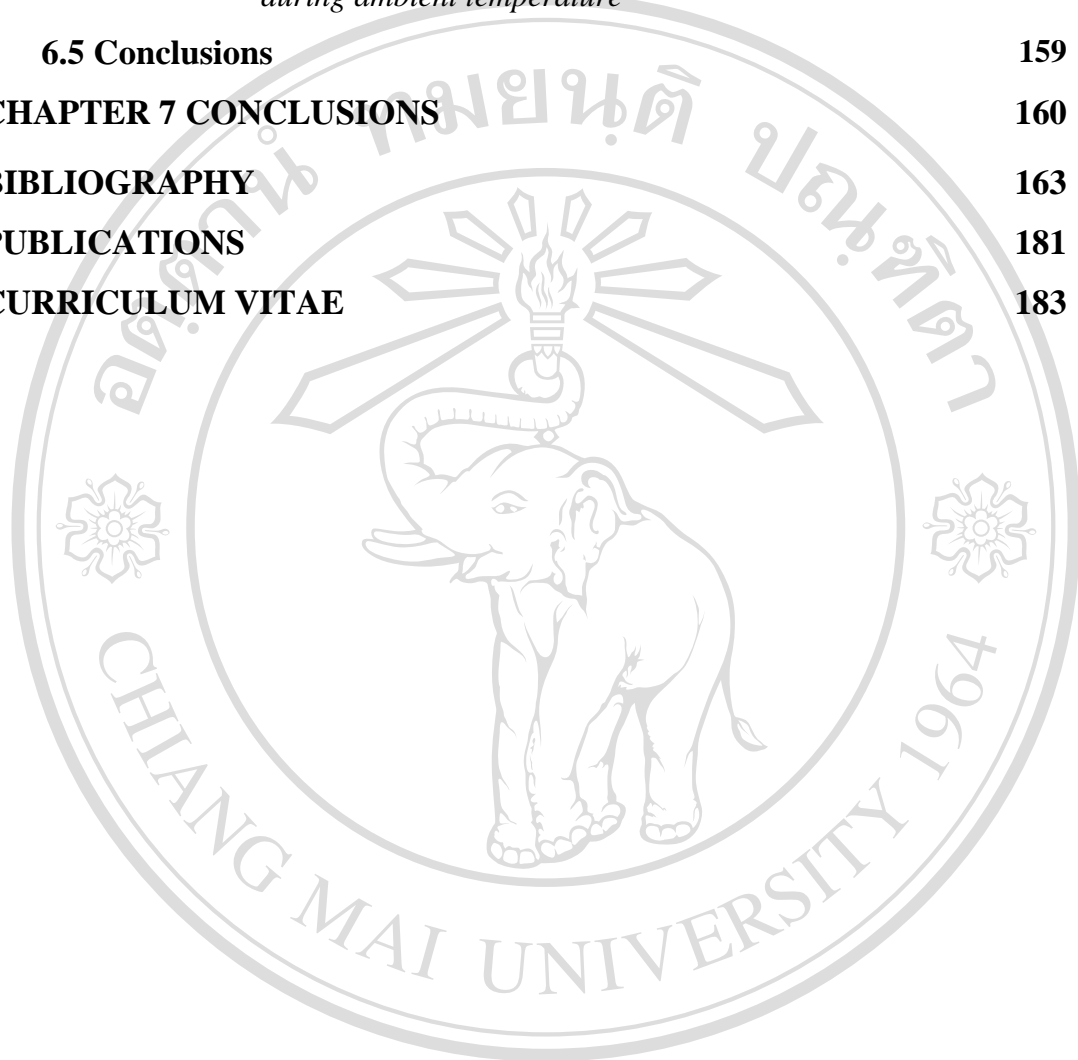
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## LIST OF ABBREVIATIONS

BI	=	Browning index
C*	=	Chroma
CA	=	Citric acid
CI	=	Chilling injury
Cts	=	Chitosan
CRD	=	Completely randomized design
cv.	=	Cultivar
DOA	=	Department of Agriculture
GAP	=	Good agricultural practice
h°	=	Hue angle
HPLC	=	High performance liquid chromatography
hrs	=	Hours
L*	=	Lightness
LM	=	Light compound microscope
LP	=	Lampang
MOAC	=	Ministry of Agriculture and Cooperative
PPO	=	Polyphenol oxidase activity
PR-protein	=	Pathogenesis-related protein
PS	=	Potassium sorbate
PVC	=	Polyvinyl chloride
r	=	Correction coefficient
R <sup>2</sup>	=	Coefficient of determination
RH	=	Relative humidity (%)
SEM	=	Scanning electron microscope
SO <sub>2</sub>	=	Sulfur dioxide (gas)
TA	=	Titrateable acidity
TSS	=	Total soluble solid