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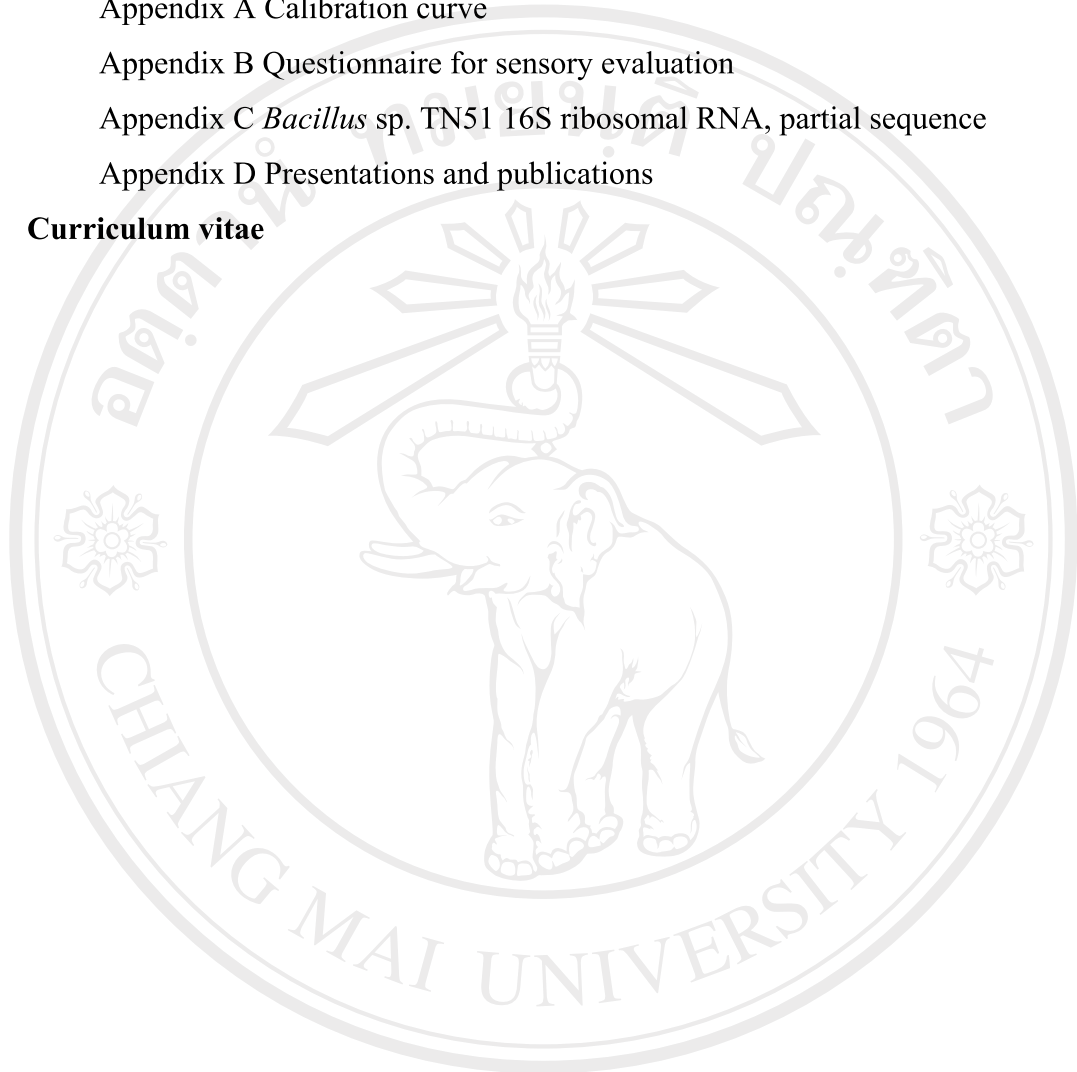
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## ABBREVIATIONS

ACI	Acids and esters
ALC	Alcohols
ALD	Aldehydes
ARO	Aromatic compounds
ARP	Anti-radical power
BCET	<i>Bacillus cereus</i> enterotoxin
BHTE	Butylated hydroxytoluene equivalent
Carboxen/PDMS	Carboxen/polydimethylsiloxane
CNF1	Cooked non-fermented soybeans by boiling in water for 4 h
CNF2	Cooked non-fermented soybeans by autoclaving at 121°C for 40 min
DPPH	2,2-Diphenyl-picrylhydrazyl
EAA	Essential amino acid
EC <sub>50</sub>	Half-efficiency concentration
FAA	Free amino acid
Fmoc-Cl	Fluorenylmethyl chloroformate
FUR	Furans
GAE	Gallic acid equivalent
GC-MS	Gas Chromatography-Mass Spectrometry
IC <sub>50</sub>	Half-inhibition concentration
JT	Commercial <i>Thua Nao</i> purchased from Jom Thong market
KET	Ketones
LDL	Low-density lipoprotein
LPIA	Lipid peroxidation inhibition activity
MDA	Malondialdehyde
MH	Commercial <i>Thua Nao</i> purchased from Mae Hia market
MIS	Miscellaneous
MSG-like taste	Monosodium glutamate-like taste

MT	Commercial <i>Thua Nao</i> purchased from Mae Taeng market
MW	Commercial <i>Thua Nao</i> purchased from Mae Wang market
NOR	Normal package condition
PYR	Pyrazines
RMI	Relative Magnitude of Inhibition
RP-HPLC	Reversed-Phase High Performance Liquid Chromatography
SP	Commercial <i>Thua Nao</i> purchased from San Patong market
SPC	Spore count
SPME	Solid Phase Microextraction
SS	Commercial <i>Thua Nao</i> purchased from San Sai market
SUL	Sulphur-containing compounds
TBA rancidity	Thiobarbituric acid rancidity
TNB51	<i>Thua Nao</i> prepared by fermentation of autoclaved soybean with <i>B. subtilis</i> strain TN51 starter culture
TNCM	Commercial <i>Thua Nao</i>
TNMX	<i>Thua Nao</i> prepared by fermentation of boiled soybean with naturally occurring microbes
TVC	Total viable count
VAC	Vacuum package condition