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ABBREVIATIONS AND SYMBOLS

°Brix	degree Brix
°Brix/h	degree Brix per hour
Baht/g	baht per gram
Baht/l	baht per liter
Baht/kg	baht per kilogram
°C	degree Celcius
cm	centimeter
DDLFH	digested dried longan flesh hydrolysate
DLE	dried longan extract
FBG	fungal beta-glucanase unit
FXU	fungal xylanase unit
g	gram
g/g	g enzyme/g dried longan flesh powder
g/g/l	g sugar/g enzyme/liter mixture
g/l	gram per liter
g/l/h	gram per liter per hour

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h	hour(s)
/h	per hour
kg	kilogram
kNU	kilo – Novo α-amylase unit
l	liter
M	molar
min	minute
ml	milliliter
ml/min	milliliter per minute
ml/μmol·cm	mililite per micromole centimeter
mm	millimeter
mmol/mol	millimole per mole
mM	millimolar
mo	month
nm	nanometer
ODU	optical density unit
ODU/h	optical density unit per hour
psi	pound-force per square inch
rpm	revolutions per minute
U/mg	unit per milligram

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v/v	volume per volume
w/v	weight per volume
µg/baht/L	µg sugar/baht/L mixture
µl	microliter
µm	micrometer
yrs	years
%	percent

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