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## ABBREVIATIONS

<b>AA</b>	<b>Accelerated Aging</b>
<b>cv. KDML 105</b>	<b>Cultivar Khao Dawk Mali 105</b>
<b>DMP</b>	<b>2,6-Dimethylpyridine</b>
<b>DSC</b>	<b>Differential Scanning Calorimeter</b>
<b>DTT</b>	<b>Dithiothreitol</b>
<b>GC-FID</b>	<b>Gas Chromatograph-Flame Ionization Detector</b>
<b>GC-MS</b>	<b>Gas Chromatography–Mass Spectrometry</b>
<b>RVA</b>	<b>Rapid Visco Analyser</b>
<b>SEM</b>	<b>Scanning Electron Microscope</b>
<b>SPME</b>	<b>Solid-Phase Micro Extraction</b>
<b>T<sub>C</sub></b>	<b>Conclusion Temperature of Gelatinization</b>
<b>T<sub>0</sub></b>	<b>Onset Temperature of Gelatinization</b>
<b>T<sub>P</sub></b>	<b>Peak Temperature of Gelatinization</b>
<b>TPA</b>	<b>Texture Profile Analysis</b>
<b>ΔH</b>	<b>Gelatinization Enthalpy</b>

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