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## LIST OF ABBREVIATIONS

ANOVA	-	Analysis of variance
AOCS	-	American Oil Chemist's Society
APCI-MS	-	Atmospheric Pressure Chemical Ionization-Mass Spectrometry
BHA	-	Butylated hydroxyanisole
BHT	-	Butylated hydroxytoluene
BPI	-	Base peak ion
DAG	-	Diacylglycerol
DAGE	-	Diacylglycerol ethers
DHA	-	Docosahexaenoic acid
DPA	-	Docosapentaenoic acid
DPPH	-	2,2-diphenyl-1-picrylhydrazyl
ELSD	-	Evaporating Light Scattering Detector
EPA	-	Eicosapentaenoic acid
FAME	-	Fatty acid methyl ester
FAO	-	Food and Agriculture Organization
FID	-	Flame Ionization Detector
GC	-	Gas Chromatography
GC-MS	-	Gas Chromatography-Mass Spectrometry
GLC	-	Gas Liquid Chromatography
HC	-	Hydrocarbon
HDL	-	High density lipoprotein
HPLC	-	High Performance Liquid Chromatography
HS-SPME	-	Headspace-Solid Phase Micro Extraction
LC-MS	-	Liquid Chromatography-Mass Spectrometry
MAG	-	Monoacylglycerol
MDT	-	Marine derived tocopherols
MeO-AMVN	-	2,2'-Azobis (4-methoxy-2,4-dimethylvaleronitrile)
MUFA	-	Monounsaturated fatty acid
NMR	-	Nuclear Magnetic Resonance
PAD	-	Photodiode Array Detector
PC	-	Phosphatidylcholine
PCA	-	Principal component analysis
PCOOH	-	Phosphatidylcholine hydroperoxide
PFPH	-	Pentafluorophenylhydrazene

PL	-	Phospholipids
PUFA	-	Polyunsaturated fatty acid
RI	-	Refractive index
SD	-	Standard deviation
SE	-	Sterol esters
SFA	-	Saturated fatty acids
<i>sn</i>	-	Stereospecific number
ST	-	Sterols
TAG	-	Triacylglycerols
TLC	-	Thin Layer Chromatography
WE	-	Wax esters