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List of Abbreviations

Abbreviation	Meaning
BAs	Biogenic Amines
FFA	Free Fatty Acid
HFP	Histamine Fish Poisoning
MD	Malonaldehyde
PUFA	Polyunsaturated fatty acid
PV	Peroxide Value
TBA	Thiobarbituric Acid
TBA-Rs	Thiobarbituric Acid- reactive substance.
TMA	Tri-Methyle Amine
TMAO	Tri-Methyle Amine oxide
TVBN	Total Volatile Basic Nitrogen
TVN	Total Volatile Nitrogen