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ABBREVIATIONS

am	:	Ante Meridine
a _w	:	Water activity
ANOVA	:	Analysis Of Variance
BSTI	:	Bangladesh Standard Testing Institue
BCSIR	:	Bangladesh Council of Scientific and Industrial Research
BJRI	:	Bangladesh Jute Research Institute
bw	:	Body Weight
bp	:	Boiling Point
CC	:	<i>Corchorus capsularis</i>
CO	:	<i>Corchorus olitorius</i>
°C	:	Degree centigrade
DASS	:	Day After Seed Sowing
%	:	Percent
µg	:	Microgram
µL	:	Micro Liter
eg	:	Exempli gratia (for example)
<i>et al.</i>	:	et alliori (and others)
etc	:	et cetra (and the rest)
GT	:	Gliclazide
g	:	Gram
ie	:	id est (That is)
ISO	:	International Standard Organization
ip	:	intraperitoneal
L	:	Litre
Mg	:	miligram
mL	:	mililitre
mMol/L	:	Milimole per litre
NM	:	Unitmass
No.	:	Number
OD	:	Once daily
ROS	:	Reactive oxygen species
SD	:	Standard Deviation
SEM	:	Standard Error of the Mean
STZ	:	Streptozotocin
T2DM	:	Type 2 diabetic model rats