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ABBREVIATIONS

ml.	= millilitre
min	= minute
mg per kg	= milligramme per kilogram
ppm	= part per million
CI	= colour index
no.	= number
DDT	= dichloro-diphenyl-trichloroethane
ft.	= foot, feet
$\mu$ m	= micrometre
cm.	= centrimetre
nm	= nanometre
N	= nitrogen
P	= phosphorus
K	= potassium
kg.	= kilogram
gm	= gram
lb	= pound
hr,hrs	= hour
mm.	= millimetre
min	= minimum
max	= maximum
wt	= weight
NLT	= not less than

NMT	= not more than
I.S.	= international standard
C°	= degree centigrade
T.S.	= test substance
H <sub>2</sub> SO <sub>4</sub>	= sulfuric acid
μ	= micron
AP	= Asian Pharmacopeia
JP PH	= Japanese Pharmacopeia
IND PH	= Indian Pharmacopeia
KOR PH	= Korean Pharmacopeia
PL PH	= Phillipines Pharmacopeia
BP.	= British Pharmacopeia
V/W	= volume per weight
V/V	= volume per volume
K <sub>2</sub> O	= potassium oxide
P <sub>2</sub> O <sub>5</sub>	= phosphorus pentaoxide
P	= page
μl	= microlitre
conc.	= concentrate

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