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ABBREVIATIONS AND SYMBOLS

ATP	adenosine triphosphate
°C	degree celcius
ϵ	extinction coefficient
$\times g$	relative gravity
g	gram
mg	milligram
G-6-PD	glucose-6-phosphate dehydrogenase
HK	hexokinase
l	liter
μ l	microliter
ml	milliliter
m	meter
cm	centrimeter
nm	nanometer
PDA	potato dextrose agar
K_m	Michaelis-Menten's constant

K_i	inhibition constant
K_{react}	reactivation constant
NADP	nicotinamide adenine dinucleotidephosphate
rpm	revolution per minute
min	minute
sec	second
[S]	substrate concentration
U	unit
v	velocity
V_{max}	maximum velocity