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ABBREVIATION AND SYMBOLS

μ	Micro
l	Liter
β	Beta
α	Alpha
min	Minute
h	Hour
g	Gram
$^{\circ}$	Degree
C	Celsius
U	Unit
p	Para
k	Kilo
Da	Dalton
MW	Molecular weight
IU	International Unit
D	Dextro
L	levo
T $\frac{1}{2}$	Half life
/	per