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## ABBREVIATIONS AND SYMBOLS

cm <sup>2</sup>	Centi square centimeter
CFU	Colony forming unit
Da	Dalton
°C	Degree Celsius
DD	Degree of deacetylation
g	Gram
hr	Hour
kg	Kilogram
L	Litre
μm	Micrometer
MDa	Milli dalton
mg	Milligram
ml	Millilitre
mm	Millimeter
min	Minute
M	Molarity
Mw	Molecular weight
nm	Nanometer
N	Normolity
OD	Optical density
%	Percent
lb	Pound
spp.	Species
US\$	US dollar
w/v	Weight by volume
w/w	Weight by weight