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## ABBREVIATIONS AND SYMBOLS

ATP	adenosine triphosphate
°C	degree celsius
EMS	ethyl methane sulfonate
xg	relative gravity
g	gram
mg	milligram
G-6-PD	glucose-6-phosphate dehydrogenase
HK	hexokinase
hr	hour
l	liter
μl	microliter
μmole	micromole
ml	milliliter
m	meter
MNNG	N-methyl-N'-nitro-N-nitrosoguanidine
cm	centimeter
nm	nanometer
PDA	potato dextrose agar
$K_m$	Michaelis-Menten's constant

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$K_i$	inhibition constant
$K_{\text{react}}$	reaction constant
rpm	revolution per minute
min	minute
sec	second
[S]	substrate concentration
U	unit
$V$	velocity
$V_{\text{max}}$	maximum velocity

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