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ABBREVIATION AND SYMBOLS

A	Absorbance
g	Gram
h	Hour
L	Liter
alc	Alcohol
mL	Milliliter
mg	Milligram
min	Minute
nm	Nanometer
ppm	Part Per Million
rpm	Round Per Minute
TSS	Total Soluble Solid
w/v	Weight Per Volume
°C	Degree Celsius
μ	Specific Growth Rate
α	Alpha
/	Per
q_s	Specific Rate of Substrate Consumption
q_p	Specific Rate of Product Formation
$Y_{x/s}$	Yield Coefficient of Biomass Formation from Substrate
$Y_{p/s}$	Yield Coefficient of Product Formation from Substrate