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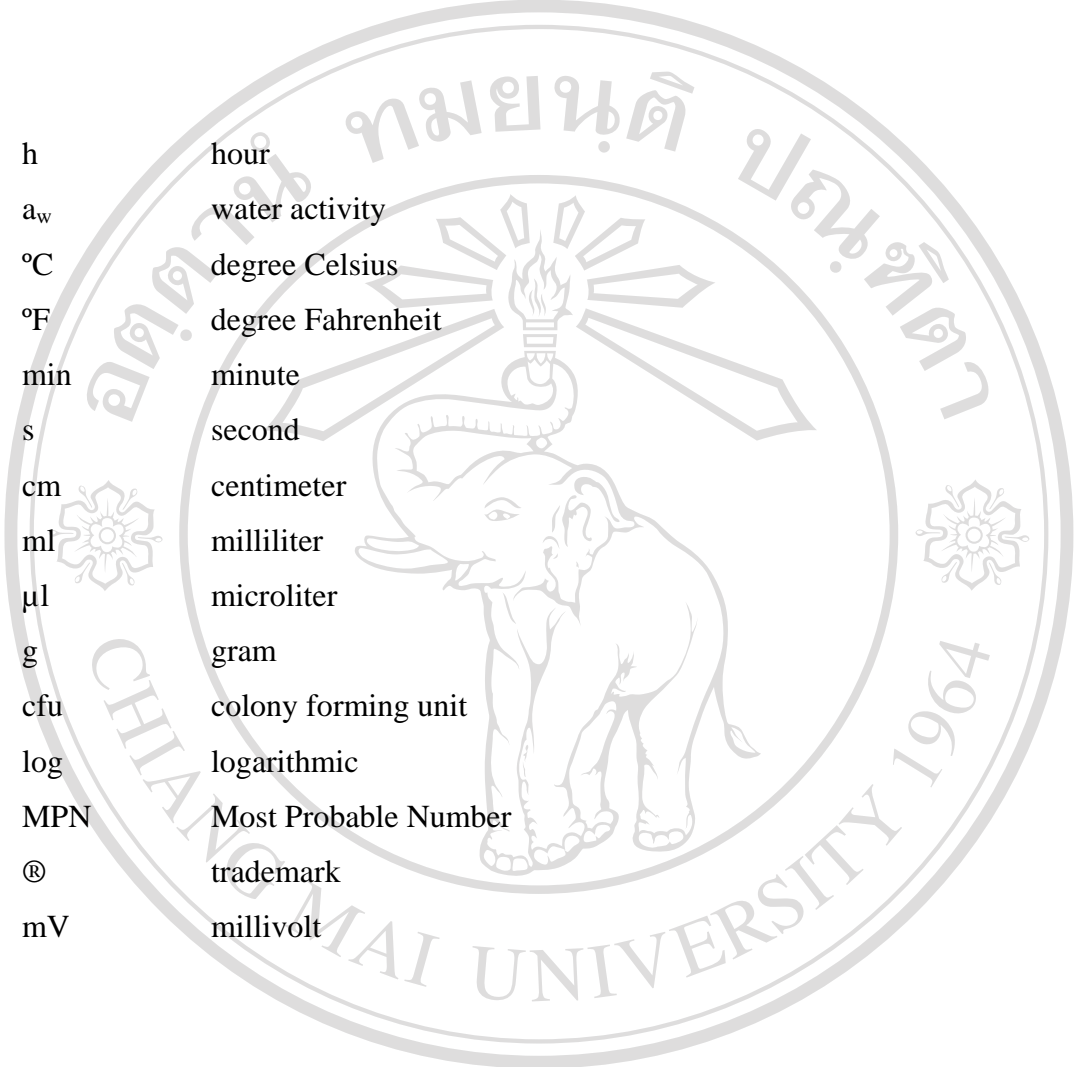
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LIST OF ABBREVIATIONS AND SYMBOLS



The seal of Chiang Mai University is a large, faint circular watermark in the background. It features an elephant in the center, a sunburst above its head, and the university's name in Thai and English. The Thai text 'มหาวิทยาลัยเชียงใหม่' is at the top, and 'CHIANG MAI UNIVERSITY 1964' is at the bottom. There are also decorative floral motifs on the sides.

h	hour
a_w	water activity
$^{\circ}\text{C}$	degree Celsius
$^{\circ}\text{F}$	degree Fahrenheit
min	minute
s	second
cm	centimeter
ml	milliliter
μl	microliter
g	gram
cfu	colony forming unit
log	logarithmic
MPN	Most Probable Number
®	trademark
mV	millivolt

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