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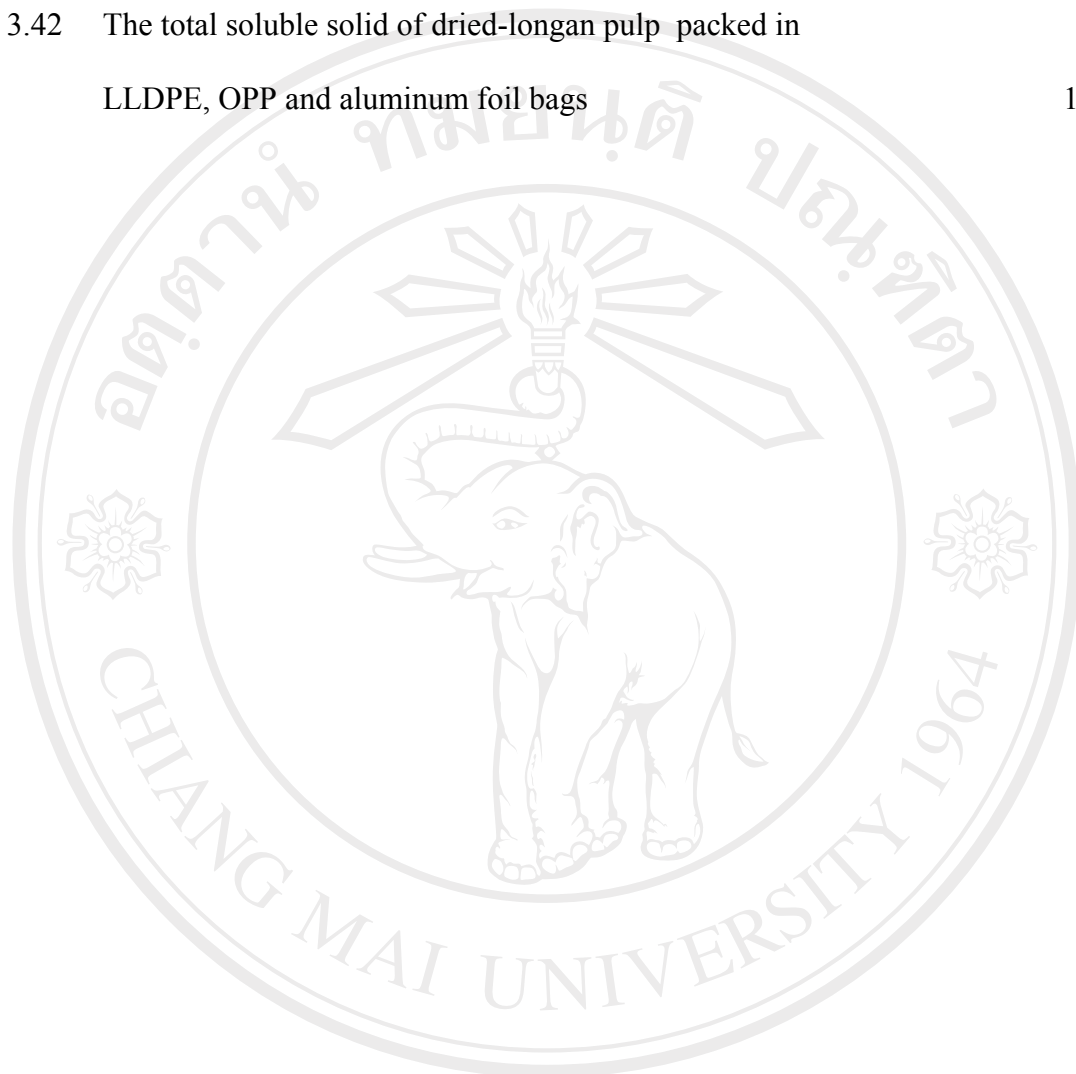
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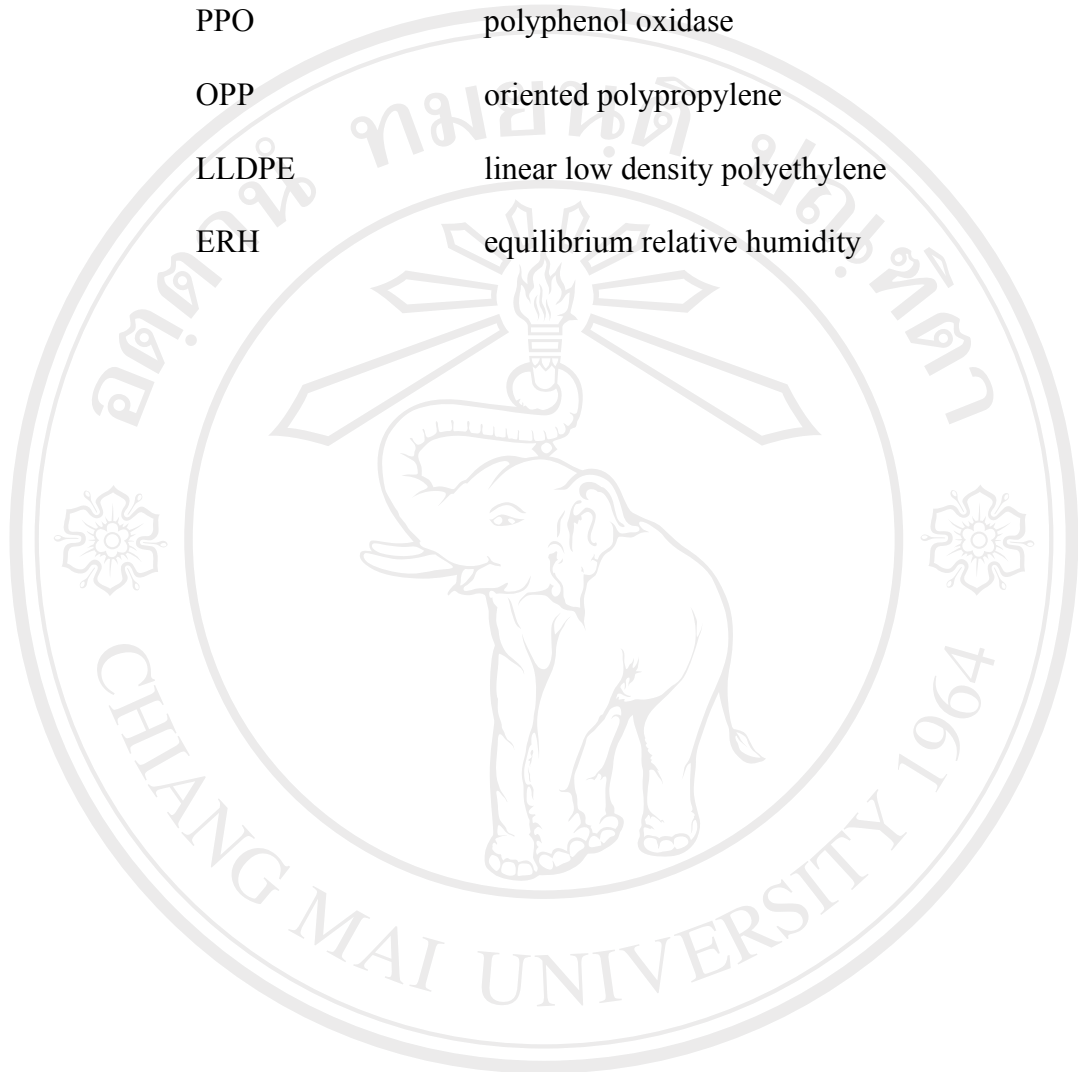
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ABBREVIATION AND SYMBOLS

°C	degree Celsius
g	gram
kg	kilogram
mg	milligram
L	liter
mL	milliliter
nm	nanometer
×g	relative gravity
h	hour
s	second
v/v	volume by volume
min	minute
μm	micrometer
mm	millimeter
μL	micro liter
M	molar
m	meter
N	Normal
N	Newton
rpm	revolution per minute
w/v	weight by volume
W	watts
cm	centimeter

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PAL	phenylalanine ammonia lyase
POD	peroxidase
PPO	polyphenol oxidase
OPP	oriented polypropylene
LLDPE	linear low density polyethylene
ERH	equilibrium relative humidity



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