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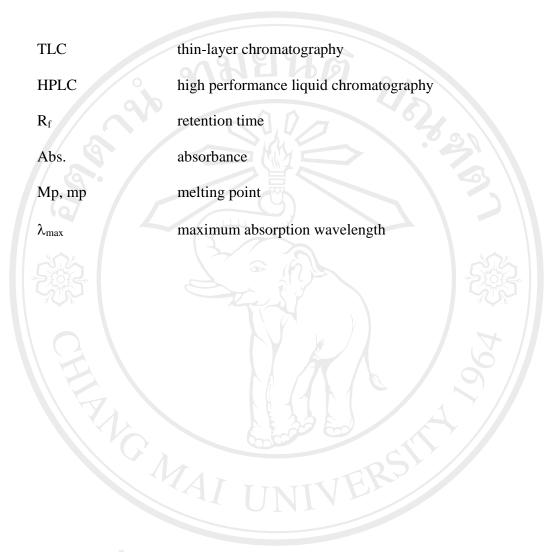
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ABBREVIATIONS AND SYMBOLS

EC	electrocoagulation
DC	direct current
A	ampare
V	volt(s)
min	minute
cm	centimeter
mL	mililiter
Fig	figure
TFA	trifluoro acetic acid
МеОН	methanol
EtOH	ethanol
w/v SUI	weight per volume
v/v	volume per volume
UV	ultraviolet
UV-Vis	ultraviolet-visible
IR	infrared
Nm	nanometer

std.

standard



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