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ABBREVIATIONS AND SYMBOLS

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

std.	standard
TLC	thin-layer chromatography
HPLC	high performance liquid chromatography
R _f	retention time
Abs.	absorbance
Mp, mp	melting point
λ_{\max}	maximum absorption wavelength

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