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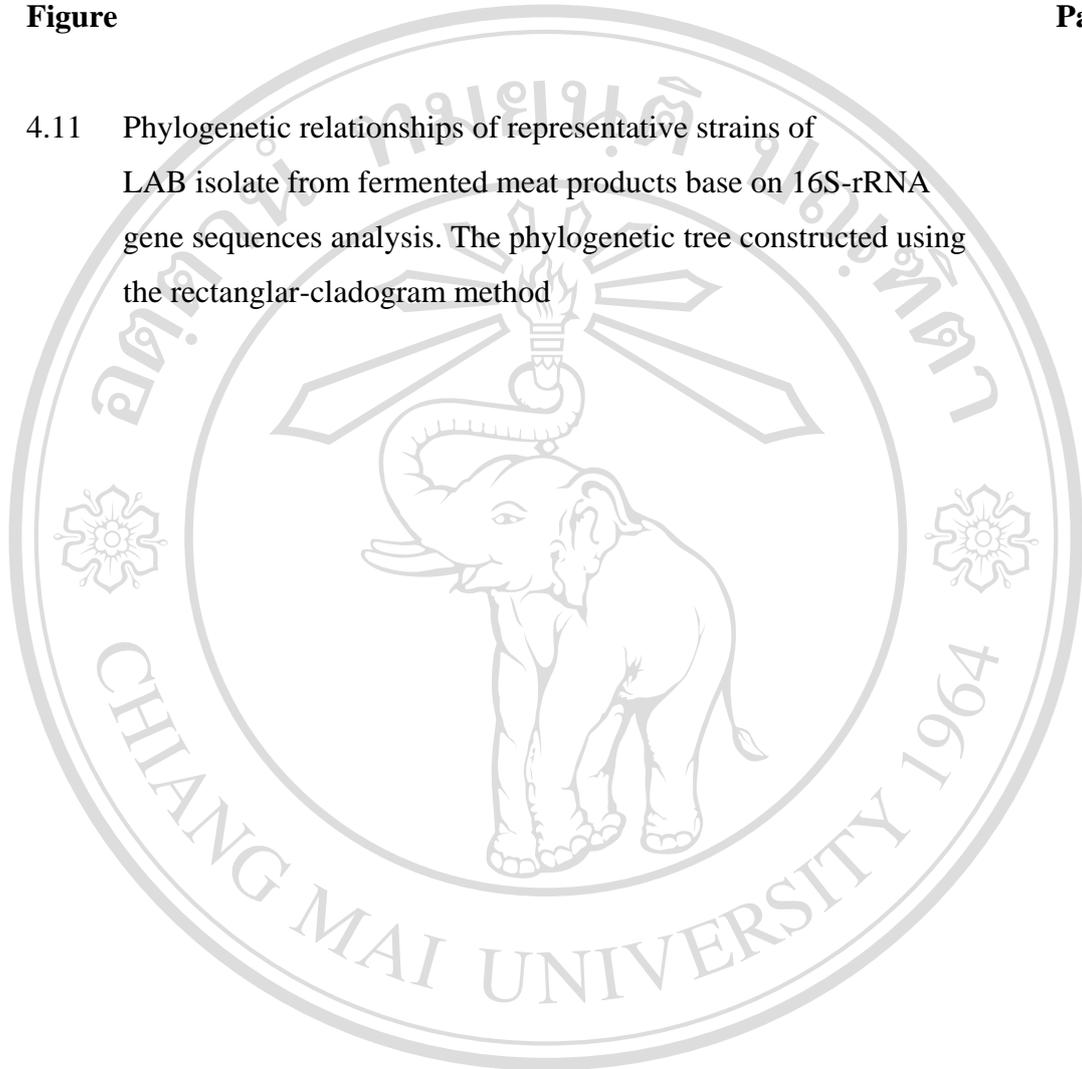
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## ABBREVIATIONS AND SYMBOLS

cm	Centimeter
mm	Millimeter
g	Gram
h	Hour
kg	Kilogram
L	Liter
M	Molar
ml	Milliliter
mg	Milligram
min	Minute
MW	Molecular Weight
N	Normal
psi	Pound per Square Inch
rpm	Round per Minute
$\mu$	Microgram
$^{\circ}\text{C}$	Degree Celsius
/	Per
%	Percent
$\beta$	Beta

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