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FC4-01/1 (EU835755), FC4-01/4 (EU835756).Based on the near full length sequence of 16S-rRNA genes. Numbers in parenthesis are the accession numbers of 16S-rRNA gene sequences in nucleotide databases.

ABBREVIATIONS AND SYMBOLS

g	Gram
hr	Hour
L	Liter
ml	milliliter
mg	milligram
μ	Microgram
min	Minute
N	Normal
ppm	Part per Million
rpm	Round per Minute
$^{\circ}\text{C}$	Degree Celsius
/	Per
cm	Centimeter
mm	Millimeter
h	Hour
β	Beta

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