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ABBREVIATIONS AND SYMBOLS

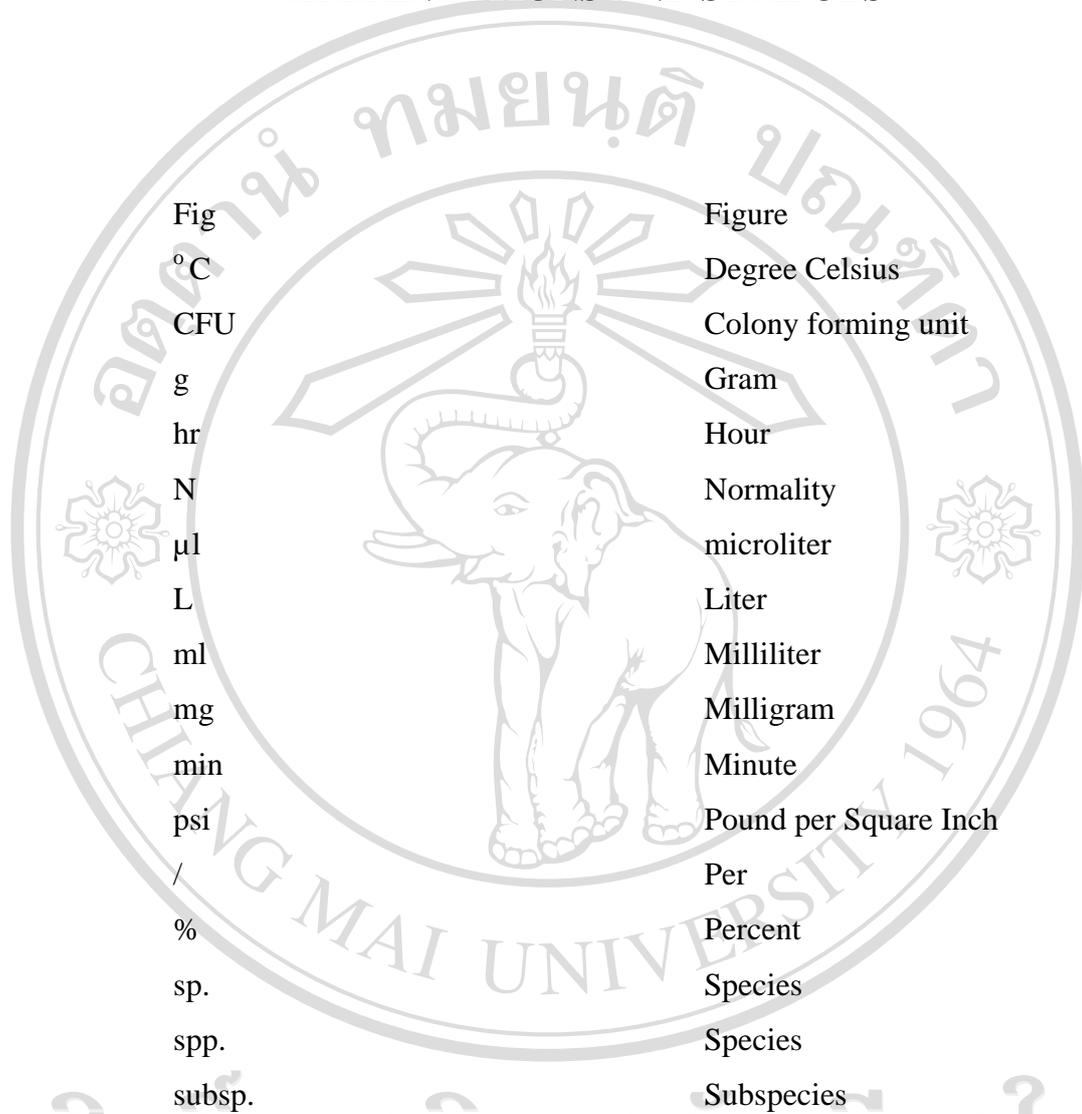


Fig	Figure
°C	Degree Celsius
CFU	Colony forming unit
g	Gram
hr	Hour
N	Normality
μl	microliter
L	Liter
ml	Milliliter
mg	Milligram
min	Minute
psi	Pound per Square Inch
/	Per
%	Percent
sp.	Species
spp.	Species
subsp.	Subspecies

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