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ABBREVIATIONS AND SYMBOLS

Abs.	absorbance
AAS	atomic absorption spectrometry
Conc.	concentration
R^2	correlation coefficient of determination
$^{\circ}\text{C}$	degree celsius
g	gram
g/ml	gram per milliliter
hr	hour
μg	microgram
$\mu\text{g/kg}$	microgram per kilogram
$\mu\text{g/l}$	microgram per liter
μl	microliter
ml	milliliter
min	minute
>	more than
ppb	part per billion
ppm	part per million
%	percent
R.S.D.	relative standard deviation
SD.	standard deviation
Temp	temperature

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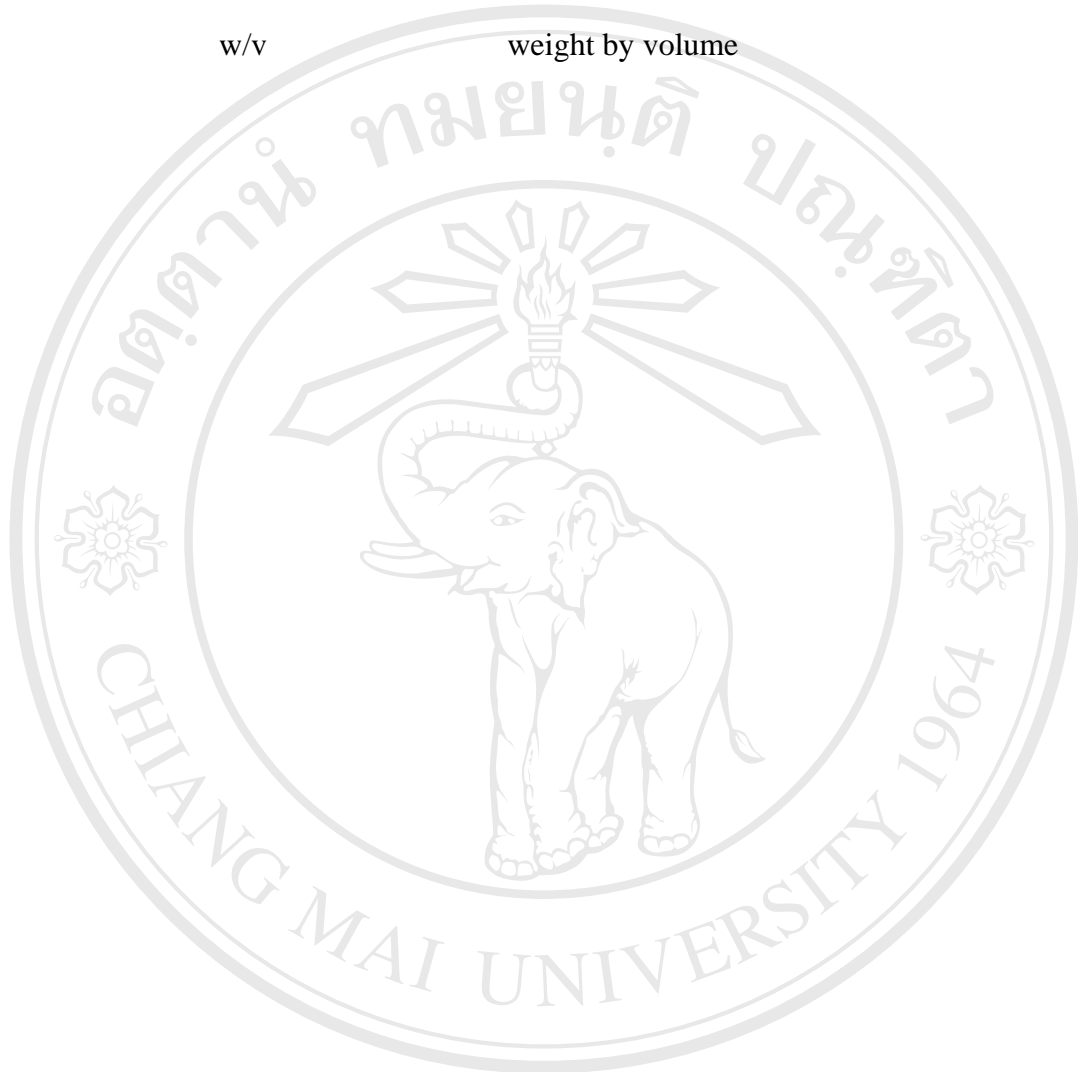
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v/v volume by volume

W watt

w/v weight by volume



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