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ABBREVIATION AND SYMBOLS

cfu	colony forming units
cfu/g	colony per gram
cfu/ml	colony per milliliter
g	gram
hrs	hours
kg/cm ²	kilogram per square centimeter
min	minute
ml	milliliter
rpm	revolutions per minute
w/v	weight per volume
µm	micrometer
°C	degree Celsius
%	percent

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