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## ABBREVIATIONS AND SYMBOLS

<b>A</b>	Absorbance
<b>°C</b>	degree of Celcius
<b>g</b>	gram
<b>mg</b>	milligram
<b>cm</b>	centimeter
<b>mm</b>	millimeter
<b>µm</b>	micrometer
<b>nm</b>	nanometer
<b>mL</b>	milliliter
<b>µL</b>	microliter
<b>kJ</b>	kilojoule
<b>ppm</b>	one part per million
<b>%</b>	percentage
<b>h</b>	hour
<b>min</b>	minute
<b>KOH</b>	potassium hydroxide
<b>rRNA</b>	ribosomal deoxyribonucleic acid
<b>SEM</b>	Scanning electron microscope
<b>TEM</b>	Transmission electron microscopy
<b>v/w</b>	volume/mass
<b>w/w</b>	mass/mass
<b>w/v</b>	mass/volume
<b>v/v</b>	volume/volume