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ABBREVIATION AND SYMBOLS

Cm	=	centimeter
CFU/ml	=	Colony Forming Unit per milliliter
°C	=	degree centigrade
Cp	=	centipoise
G	=	gram
Kcal	=	kilocalory
Mg	=	milligram
ml	=	milliliter
Mm	=	millimeter
Mg/g	=	milligram per gram
MRS	=	de Man Rogosa Sharpe
μl	=	microliter
μm	=	micrometer
M	=	molarity
N	=	normality
Nm	=	nanometer
pH	=	power of hydrogen ion
w/v	=	weight by volume
w/w	=	weight by weight
%	=	percentage