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ABBREVIATIONS AND SYMBOLS

Kg	Kilogram
mg	Milligram
mm	Millimeter
μg	Microgram
nm	Nanometer
w/v	Weight by volume
w/w	Weight by weight
v/v	Volume by volume
$^{\circ}\text{C}$	Degree celsius
α	Alpha
β	Beta
/	Per
rpm	Round per minute
m	Meter
ppm	Parts per million
g	Gram
ml	Milliliter
UV	Ultraviolet
l	Litre
Abs	Absorbance
%	Percent
\pm	Deviation
S.D.	Standard deviation
N	Normal
M	Molar
etc	Et cetera
i.e.	Id est (that is)
e.g.	Example gratia
hp	Horse power