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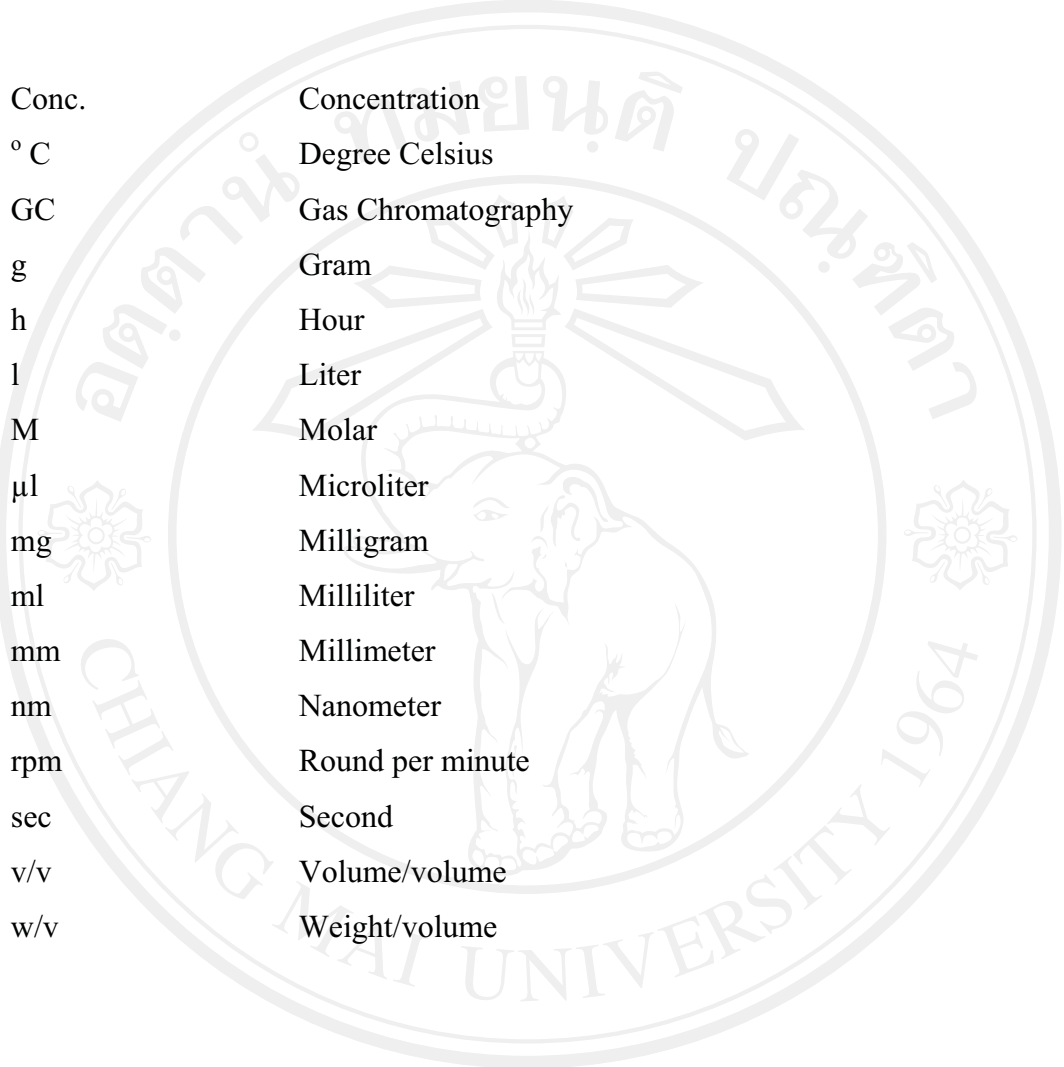
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**LIST OF ABBREVIATIONS**

Conc.	Concentration
°C	Degree Celsius
GC	Gas Chromatography
g	Gram
h	Hour
l	Liter
M	Molar
μl	Microliter
mg	Milligram
ml	Milliliter
mm	Millimeter
nm	Nanometer
rpm	Round per minute
sec	Second
v/v	Volume/volume
w/v	Weight/volume