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### List of Symbol –III

Symbol used	Quality
g	Gram
mg	Milligram
µg	Microgram
nm	Nanometer
ml	Milliliter
N	Normality
°C	Degree Celsius
%	Percentage
β	Beta
IU	International Unit
H <sub>2</sub> SO <sub>4</sub>	Sulphuric Acid
NaOH	Sodium Hydroxide
Na <sub>2</sub> SO <sub>4</sub>	Anhydrous Sodium Sulphate
SSL	Sodium Stearoyl-2-Lactylate
bn	Billion
B.C	Before Christ
£	Pound Sign