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LIST OF ABBREVIATIONS

%	Percent
NaOH	Sodium Hydroxide
HCl	Hydrochloric acid
H ₂ SO ₄	Sulphuric acid
min	Minute
nm	Nano meter
g	Gram
°C	Degree Centigrade
cfu	Colony forming unit
rpm	Rotation per minute
ANOVA	Analysis of Variance
µg	Microgram
d.b	Dry basis
S.D	Standard Deviation
Fig	Figure
i.e	that is
mg	Milligram
ml	Milliliter
µm	Micrometer
a _w	Water activity
M	Molar
h	Hour
mm	Milimeter
sec	Second
w.b	Wet basis