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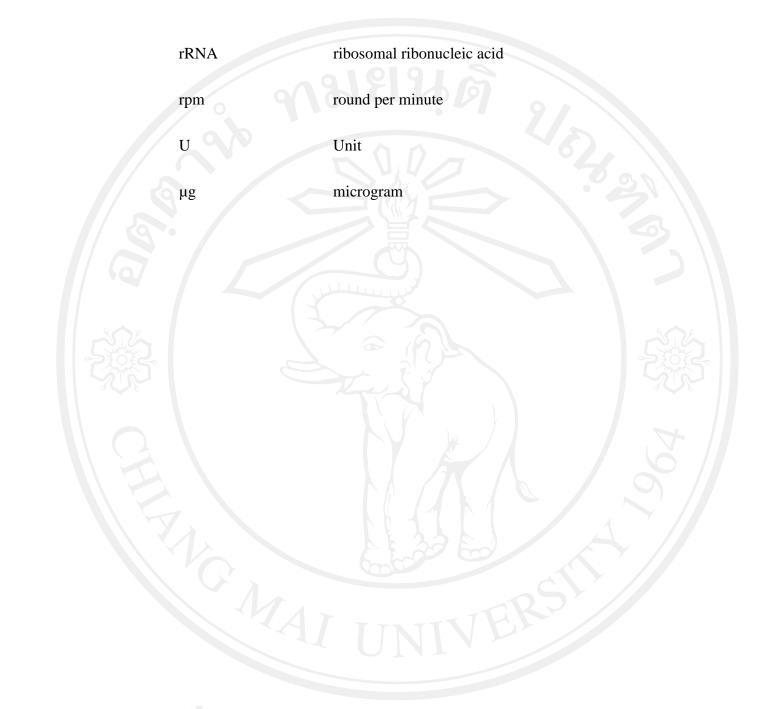
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#### **ABBREVIATIONS AND SYMBOLS**

A	Absorbance
°C	degree of Celcius
cm	centimeter
%	percentage
bp	base pair
DNA	deoxyribonucleic acid
g	gram
h	hour
КОН	potassium hydroxide
М	Molar
mM	milimolar
mg	miligram
ml	milliliter
min	minute
NaOH	sodium hydroxide
nm	nanometer ang Mai University
psi	pound per square inch
rDNA	ribosomal deoxyribonucleic acid



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