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LIST OF TECHNICAL VOCABULARY AND ABBREVIATIONS

CMC	=	carboxy methyl cellulose
h	=	hour (s)
min	=	minute
d	=	day
mg	=	milligram
g	=	gram
L	=	liter
mL	=	milliliter
U/mL	=	units/milliliter
mg/mL	=	milligram/milliliter
U/mg	=	units/milligram
g/L	=	gram/liter
μL	=	microliter
w/w	=	weight per weight
w/v	=	weight per volume
v/v	=	volume per volume
°C	=	degree of celcius
YPG	=	yeast peptone glucose
NA	=	nutrient agar
PDA	=	potato dextrose agar
rpm	=	round per minute
U	=	unit
<i>S. cerevisiae</i>	=	<i>Saccharomyces cerevisiae</i>