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LIST OF ABBREVIATION

A.D.	Since Christ was Born
A.R.	Analytical Reagent
atm.	Atmosphere
B.C.	Before Christ
B.P.	Boiling Point
°C	Centigrade
ca	About
cm	Centimeter
cv.	Cultivar
D	Dilution
Dept.	Department
dm	Decimeter
e.g.	For Example
<u>et al.</u>	and Others
°F	Fahrenheit
ft	Feet
g	Gram(s)
GC	Gas Chromatography
GLC	Gas Liquid Chromatography
hr	Hour
i.e.	That is (<u>id est</u>)
in situ	In Its Original Place
Inst.	Institute
I.R.	Infra Red
IU.	International Unit
kg	Kilogram(s)
lb/in ²	Pounds per Square Inch
M	Molar
m	Meter(s)
mg	Milligram(s)
min	Minute(s)
mm	Millimeter
MT	Metric Tons
mu	Millimicron
N	Normal

nm	Nanometer
per se	by or in it self
ppm	Part Per Million
p., pp.	Page(s)
R.H.	Relative Humidity
r.p.m.	Revolution Per Minute
RT	Retention Time
RTT	Relative Retention Time
Sec.	Second
TLC	Thin Layer Chromatograph
ug	Microgram
ul	Microliter
U.S.A.	United States of America
V	Volume
vs.	Versus
w	Weight
%	Per cent
	Greater than
	Greater than or Equal
	Less than
	Less than or Equal