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ABBREVIATIONS AND SYMBOLS

BC	= Before Century
BPW	= Buffer Peptone Water
BSN	= Badan Standardisasi Nasional
BPOM	= Badan Pengawas Obat dan Makanan
e.g	= Exempli Gratia (Example)
H ₂ O ₂	= Hydrogen Peroxide
KOH	= Potassium Hydroxide
MSA	= Mannitol Salt Agar
pH	= Potential of Hydrogen
SNI	= Standard Nasional Indonesia
SPC	= Standard Plate Count
TPC	= Total Plate Count
TM	= Too Much
vs	= Versus
α	= Alpha
β	= Beta
μ	= Micro