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LIST OF SYMBOLS AND ABBREVIATIONS

No	Symbols	Definition
1	kDa	Molecular weight of enzyme
2	pI	Isoelectric point
3	M	Molar
4	ml	Millilitre
5	g	Gram
6	H ₂ O	Water
7	TEMED	Tetramethylethylenediamine
8	mm	millimetre
9	pH	potential of hydrogen
10	%	Percent
11	SDS	sodium dodecyl sulfate
12	HCL	Hydrochloric acid
13	μl	Microliter
14	CuSO ₄	Copper(II) sulfat
15	ug	Microgram

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