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<td>1.</td>
<td>ANOVA</td>
<td>Analysis of Variance</td>
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<td>2.</td>
<td>AAS</td>
<td>Atomic Absorption Spectrophotometer</td>
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<td>3.</td>
<td>ABS</td>
<td>Acrylonitrile-Butadiene-Styrene</td>
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<td>4.</td>
<td>BC</td>
<td>Buffering Capacity</td>
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<td>BIS</td>
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<td>DEHA</td>
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