

# UNIVERSITI MALAYSIA PAHANG

## BORANG PENGESAHAN STATUS TESIS

JUDUL ENZYMATIC-ENHANCED PRODUCTION OF GAHARU OIL:  
EFFECTS OF ENZYME LOADING AND DURATION TIME

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ENZYMATIC-ENHANCED PRODUCTION OF GAHARU OIL: EFFECTS OF  
ENZYME LOADING AND DURATION TIME

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**LIST OF SYMBOLS**

|     |   |                     |
|-----|---|---------------------|
| g   | - | gram                |
| ml  | - | mililiter           |
| L   | - | liter               |
| kg  | - | kilogram            |
| °C  | - | °Celcius            |
| %   | - | percent             |
| rpm | - | rotation per minute |
| w/v | - | weight per volume   |
| w/w | - | weight per weight   |
| min | - | minute              |
| hr  | - | hour                |

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