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Institute of Standards )

( ) Sadrnia et al. .

.(and Industrial Research of Iran 1996, 1995

( ) Laurier .

E-mail: hassan.sadrnia@yahoo.com

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( ) Diezma-Iglesias et al. .

( ) Milesl & Kolker, .

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Boyhan et al. .

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Ozer et al., 1998; Sugiyama,1998; Mohsenin, 1986; )  
(Sitkei, 1986

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Cardenas-Weber et al. .

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(F<sub>u</sub>)

(D<sub>u</sub>)

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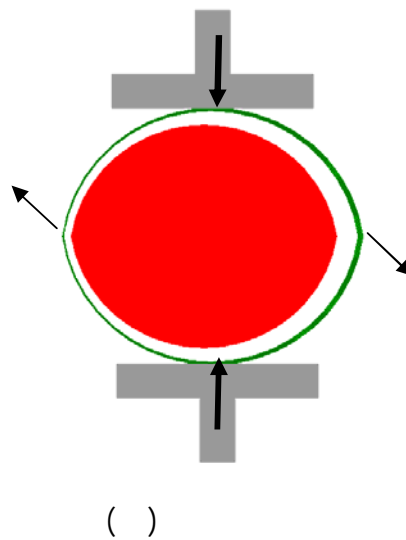
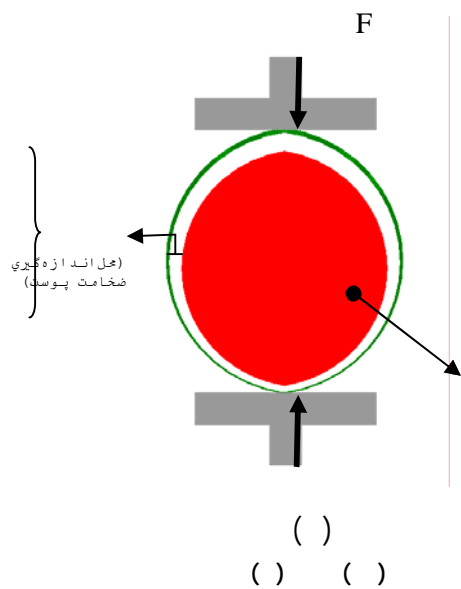
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1. Acoustic impulse response
  2. Ultra cool
  3. Petite Prefection
  4. Superstar
  5. Hertz
  6. Charleston gray
  7. Crimson sweet

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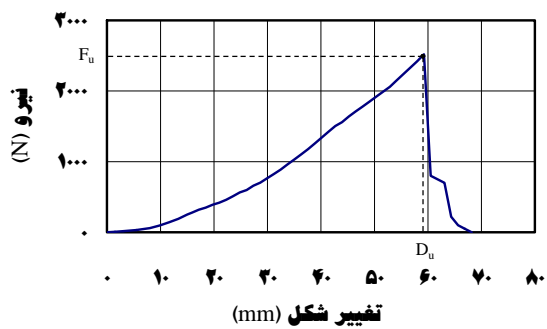
Sadrnia et )

(al.,2008

(ASAE, 2006)



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(Kindya et al.,1982)

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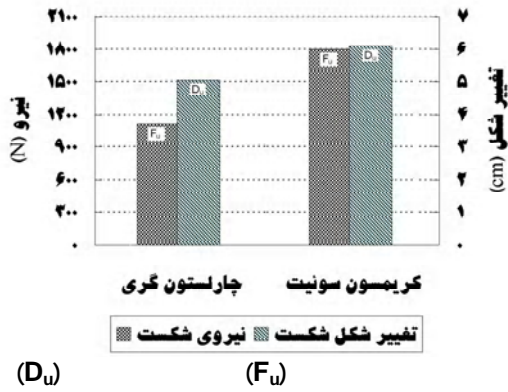
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| / | ns | / | / | ns  |
|   |    |   |   | ABC |

:A / \*\*

:B / \*

:C ns



| (t) | D <sub>u</sub> (cm) | F <sub>u</sub> (N) |
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| (t) | D <sub>u</sub> (cm) | F <sub>u</sub> (N) |
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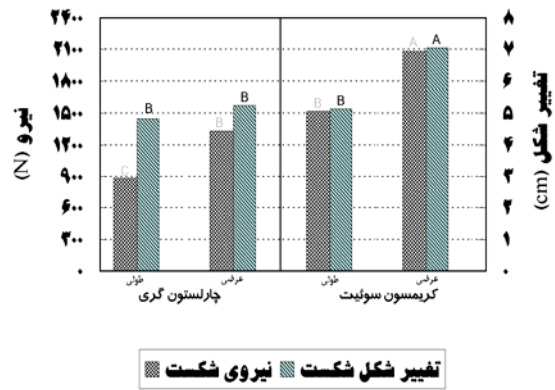
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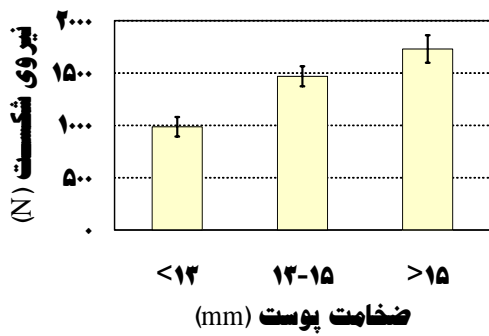


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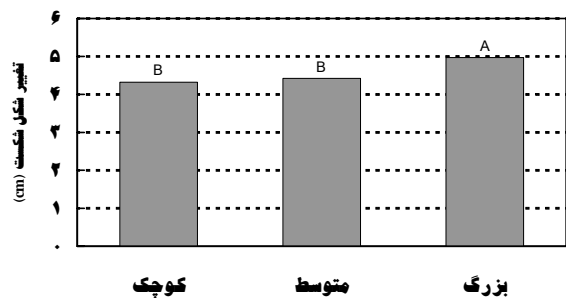
Sadriia

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(ASAE, 2006)



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