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Takeo,)

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(Huang et al.,

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.(Wang et al., 2007)

(Tampson, 2000)

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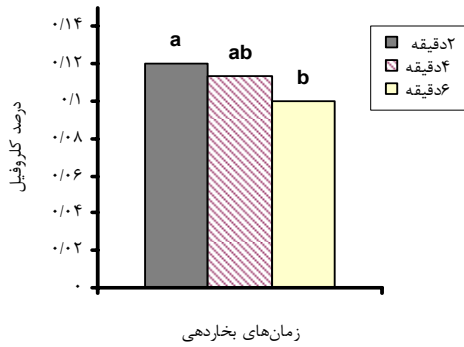
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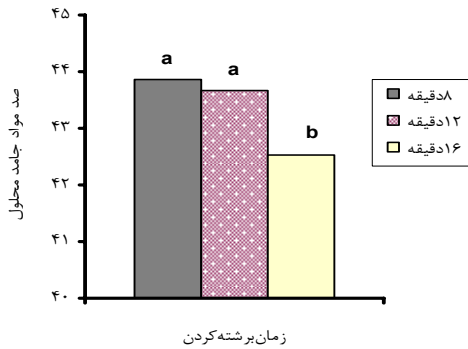
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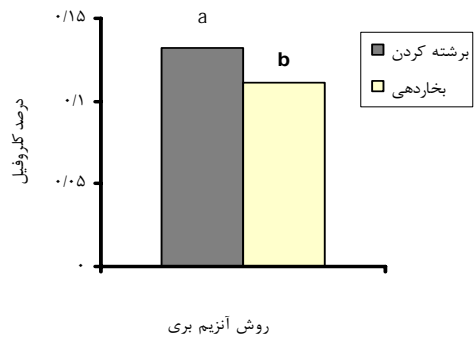
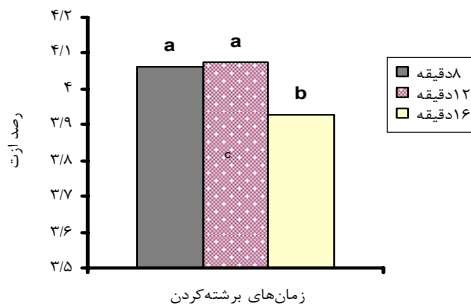
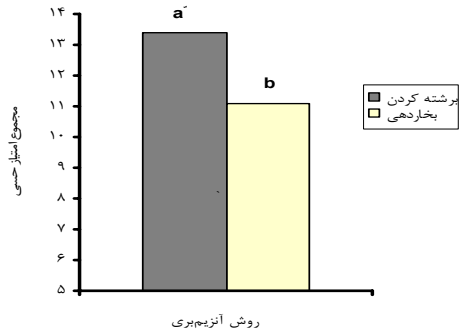


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Hojjat Ansari et

(al, 2008; Roofigary Haghghat et al, 2009)

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