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.1990)

.(Zargari, 1994)

(Golmakani & Rezaei, 2008a,b;

.(Rezvanpanah *et al.*, 2008 and 2011)

.(Golmakani & Rezaei, 2008, a, b)

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(Lamiaceae)

(*Zataria multiflora*) :

(*Ziziphora* Spp)

.(*Thymus vulgaris*)

(Stahl-

.( )

Biskup & Saez, 2002)

(Prakash,

, ( )

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(Basal stalk cell)

(Endodermal cell)

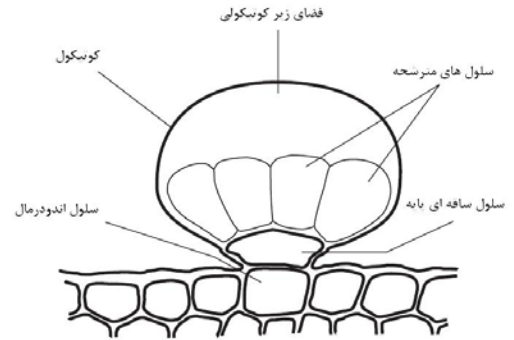
(1985) Huopalahti *et al.* .

(Gland head)

(Secretory cell)

(Kirsi *et al.*,

(1986) Kaminski *et al.* .1989)



(Stahl-Biskup & Saez, 2002)

(Scanning electron

microscopy)

.(Stahl-Biskup & Saez, 2002)

(XL30, XLSeries,

(Blazers, type

PHILIPS)

SCD005, Balktec Inc.)

(1995) Raghavan *et al.* .

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SAS

(General Linear Model) GLM

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Least Significant ) LSD

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.(AACC, 2000)

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(1995) Raghavan *et al.*

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(Venskutonis *et al.*, 1997)

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(1995) Raghavan *et al.*

(2008 and 2011) Rezvanpanah *et al.*

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Golmakani & Rezaei, 2008 b

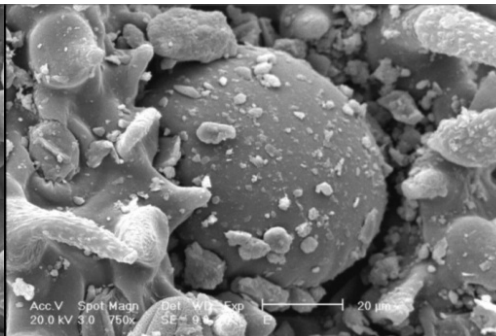
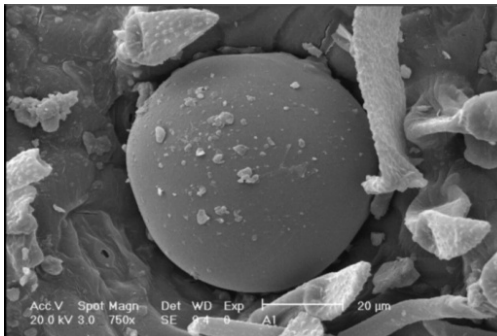
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Golmakani & Rezaei, 2008 a

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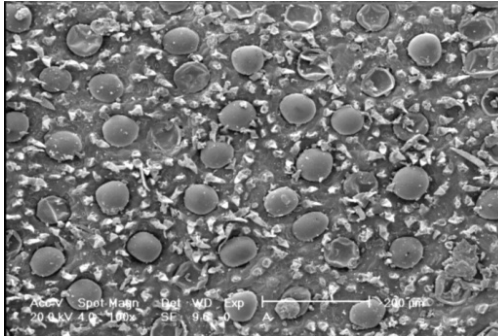
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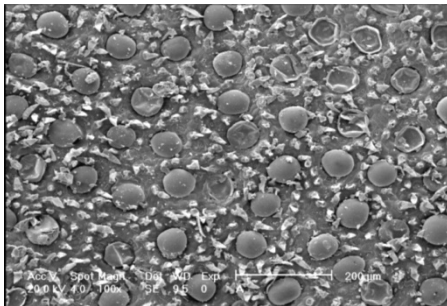
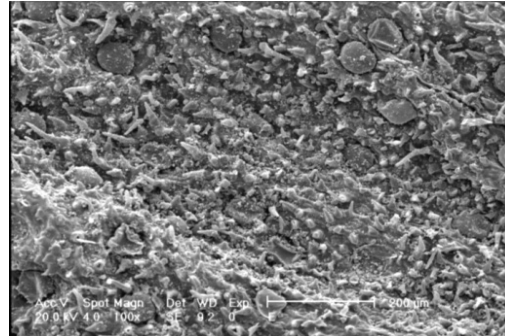
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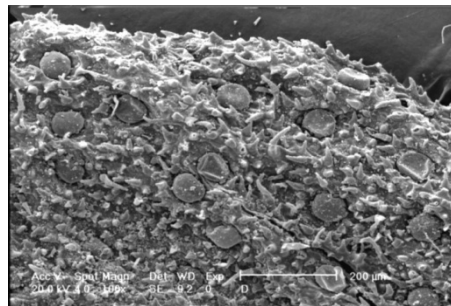
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