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mt\_mazloumi@yahoo.com

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$I \pm I^a$	$I \pm I^b$	$I \pm I^a$
$I \pm I^a$	$I \pm I^b$	$I \pm I^a$
$I \pm I^a$	$I \pm I^a$	$I \pm I^b$

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## HPLC

mg/kg	mg/kg	mg/kg	mg/kg	mg/kg
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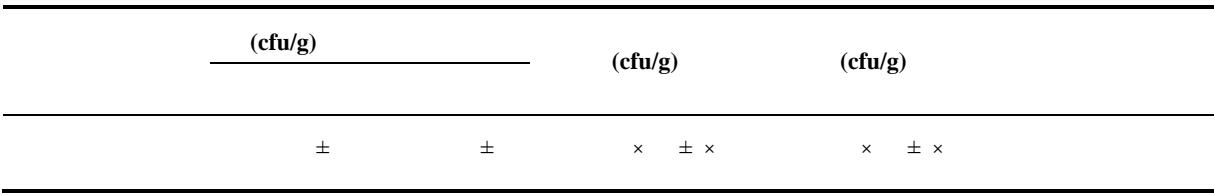
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