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(Araullo

et al., 1990).

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(Tainsh & Bursey,

.1983)

.(Archer & Siebenmoryen,1994)

.(Wimberly, 1983)

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(Tainsh & Bursey, 1983)

(Marshall, 1992)

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(Alizade, 2004)

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(Pan *et al.*, 2007)

(Pan *et al.*, 2005)

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(Siebenmorgen *et al.*, 1998)

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(Mohapatra & Bal , 2010)

(Sabouri, 2006)

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(Kawamura *et al.*,

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(Sabouri, 2008)

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(Archer &

.Siebenmoryen, 1994; Siebenmorgen *et al.*, 1998)

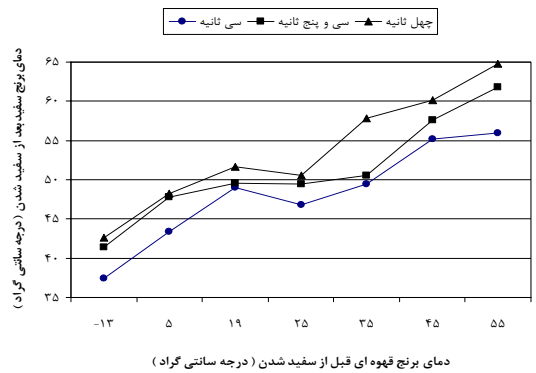
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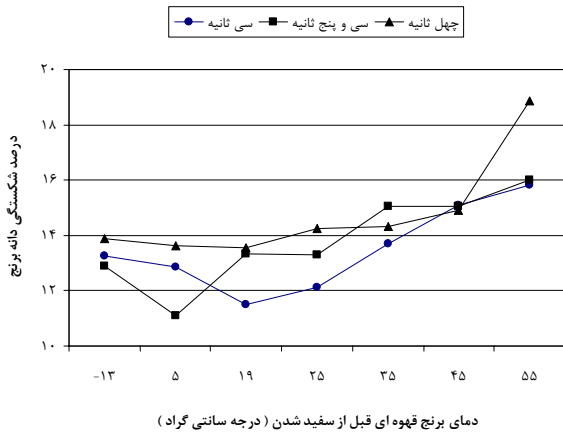
(Kawamura *et al.*,

.1983)

(Wimberly, 1983)

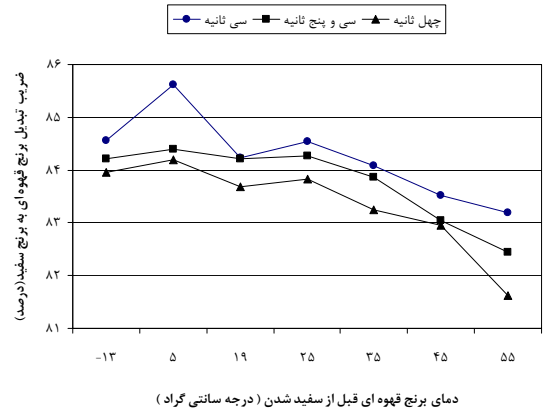
(Archer & Siebenmoryen, 1994)

(Bor, 1980)



(Marshall,

.1992; Pan *et al*, 2005)



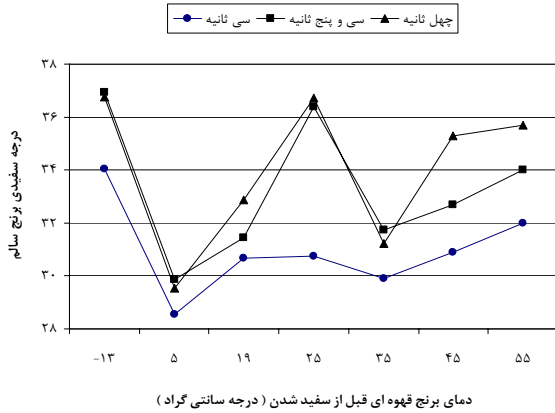
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(Archer & Siebenmoryen, 1994)

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(Pan

et al., 2007)



(Kawamura et al., 1983)

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