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*smseyyednejad@yahoo.com* : - \*  
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*(Olea europaea L.)*

:(Marsilio *et al.* 2001)

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:(Marsilio 1996)

Nergiz & Engez)

.(Nergiz & Engez 2000)

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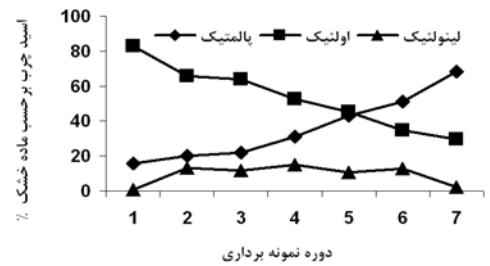
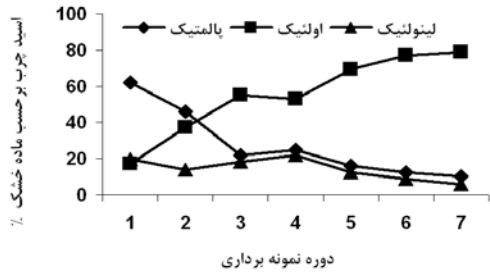
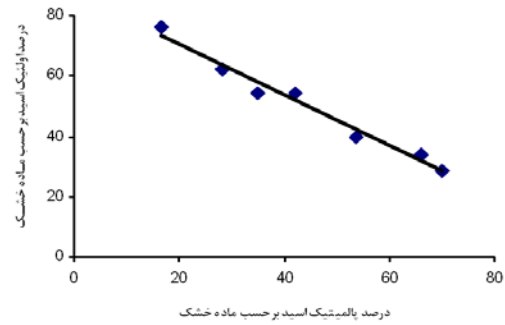
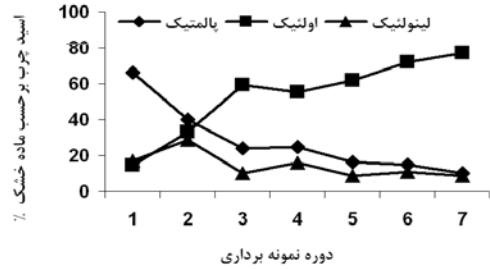
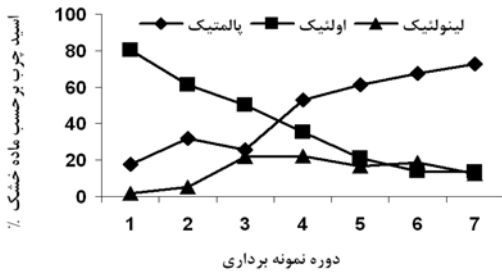
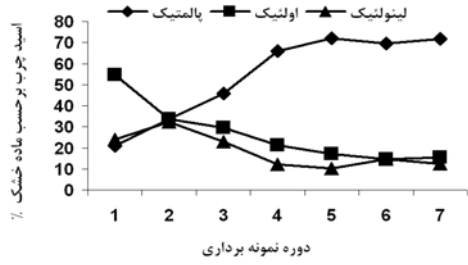
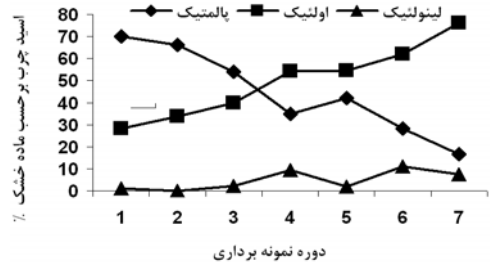
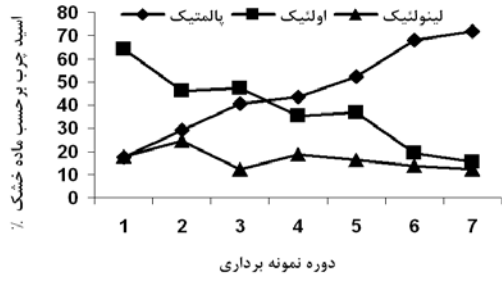
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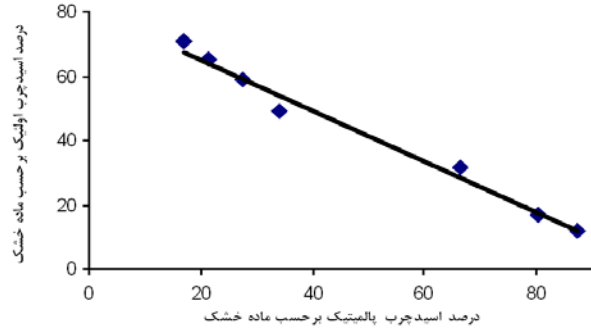




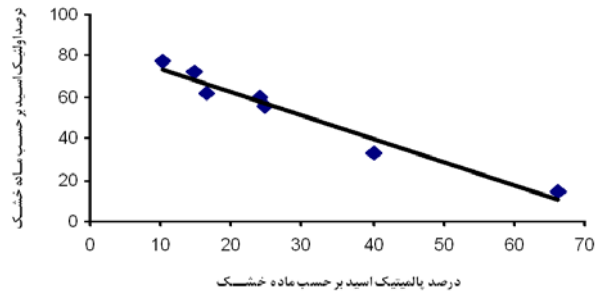
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(Izzo et al. 1995)

(Kalra & Brooks 1973)

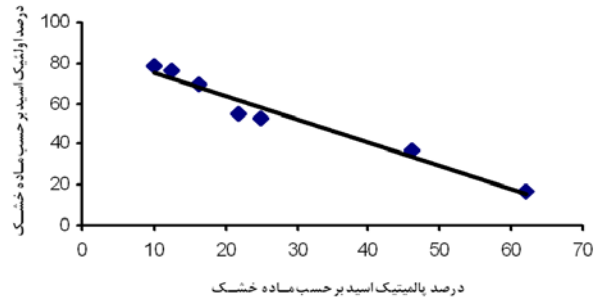


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(Cimato 1989)



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