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(KOH)

(Brabender

OHG, Duisberg, Germany)

(Bran Lube Co Ltd)

(Rapid Visco Analyser)

(Newport Scientific Pvt Ltd, Warriwood,

( ) Australia)

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(Rapid Visco Unit) RVU

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Kasalath Koshihikari (

(Rapid Visco Analyser)

(RVA-3D model, Newpport Scientific, Sydney, Australia)

SPSS 9

(Cubic

T2

Clustering Criterion)

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(Peak viscosity)

(Breakdown)

(Minimum viscosity)

(Final viscosity)

(Setback)

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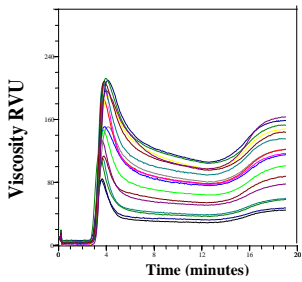
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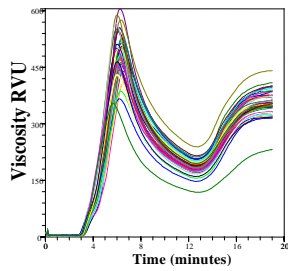
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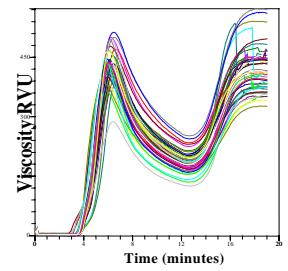
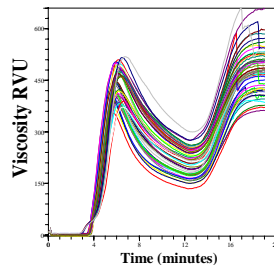
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Khao Nok, Haogang,  
 Khau Van Lanh, Lep Xang,  
 Ku 70-1 Bie Blau

Koshihikari  
 Koshihikari

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CCC

CCC

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T2 C.C.C

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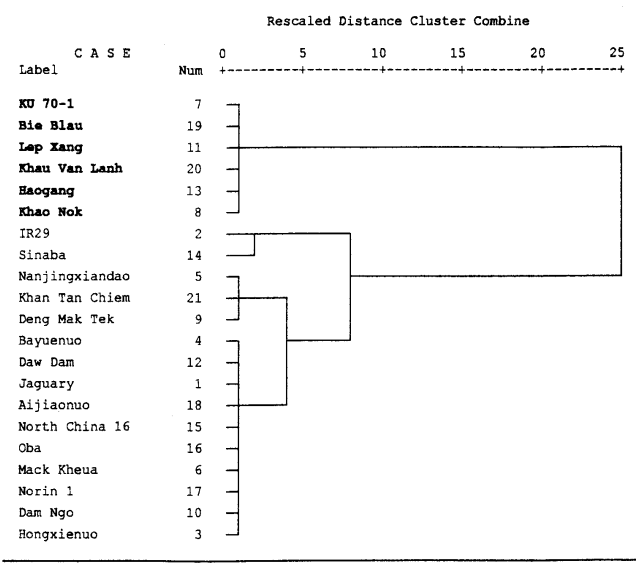
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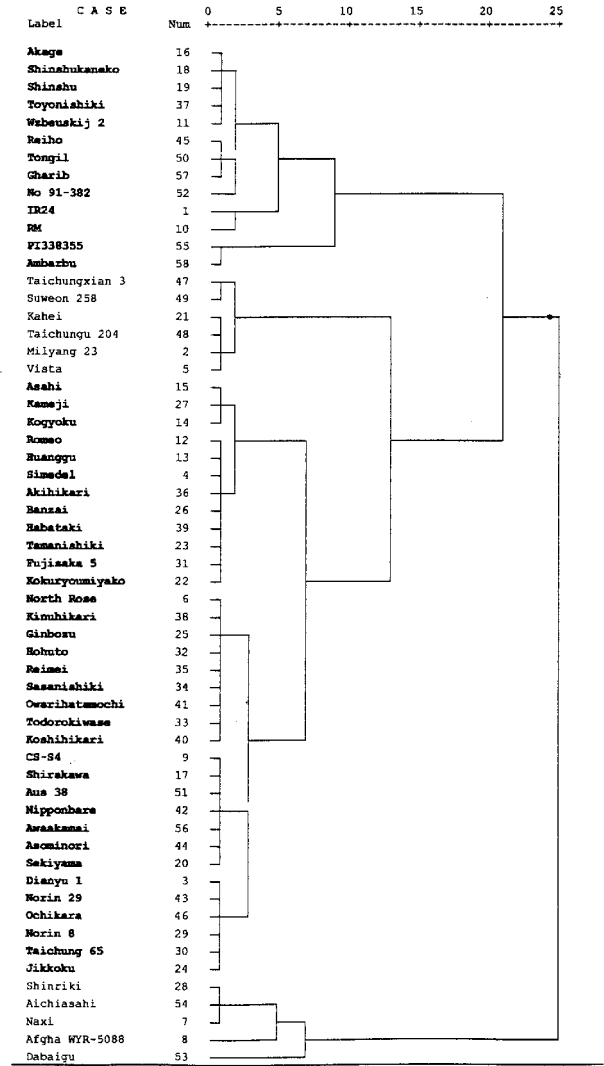
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T2 C.C.C

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Rescaled Distance Cluster Combine

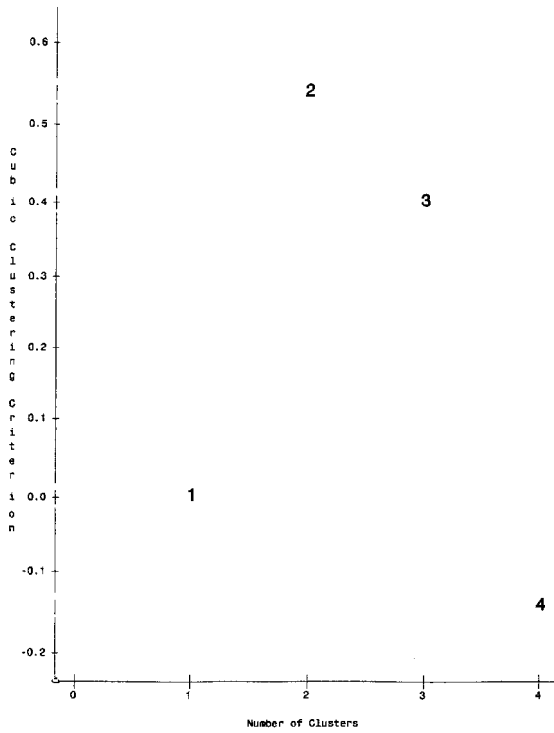
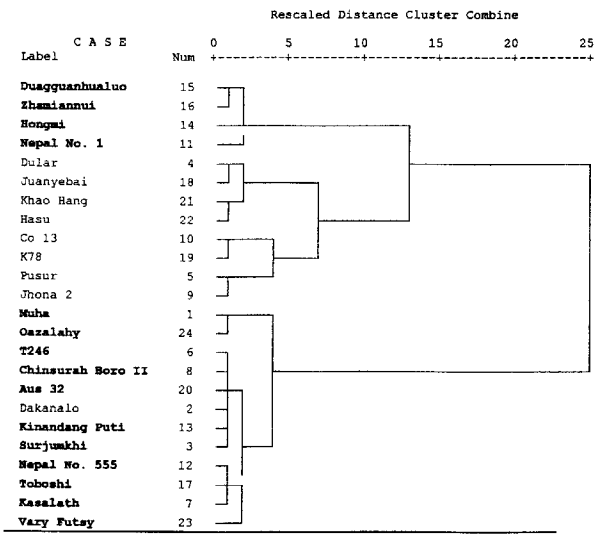


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شکل ۶- پلات مقادیر C.C.C. در برابر تعداد کلاستر در ارقام واکسی

C.C.C

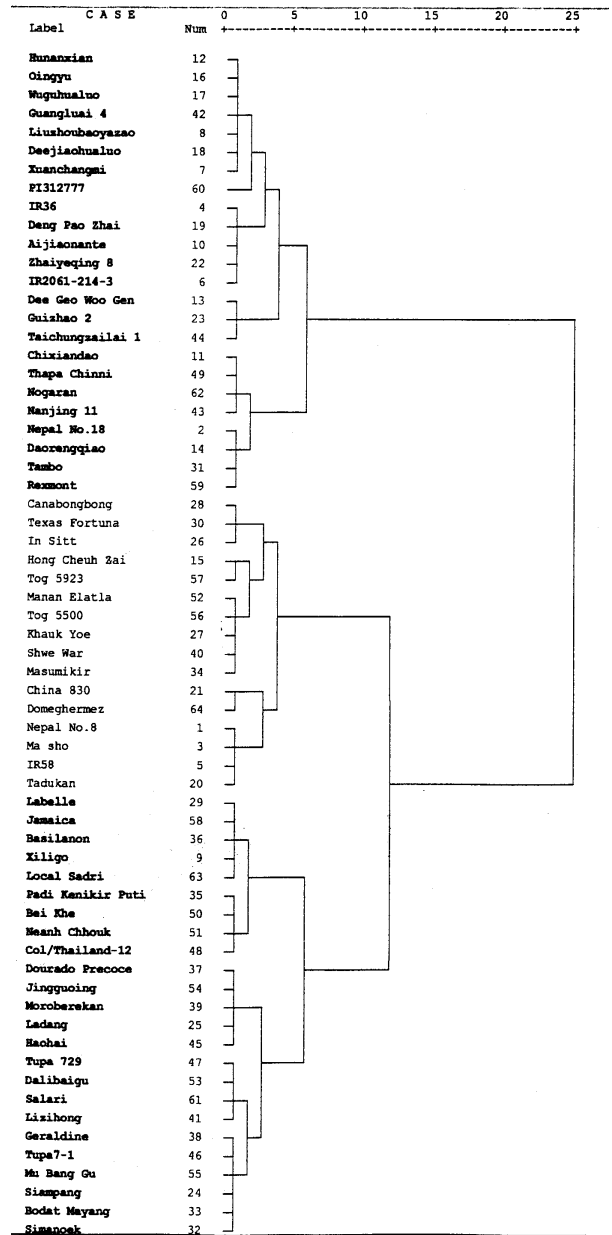
IR29

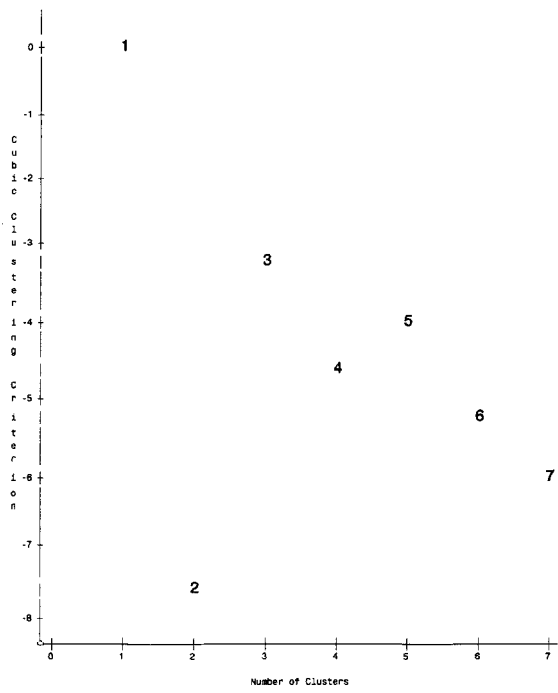
Koshihikari

Kasalath

T2

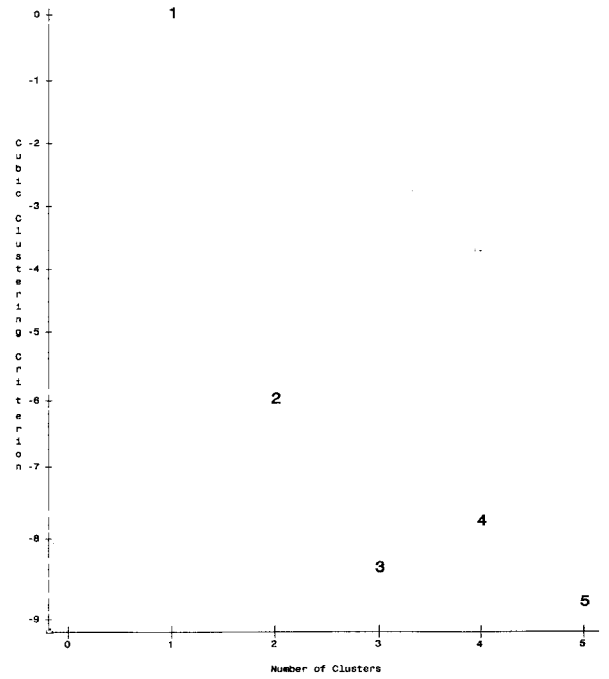
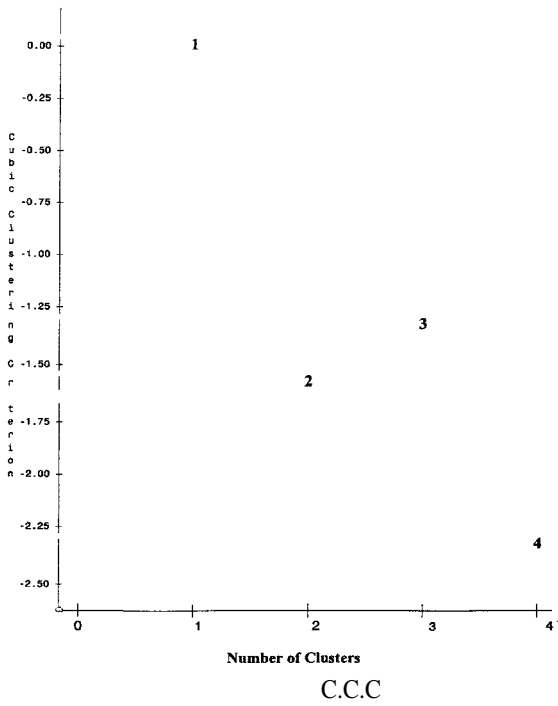
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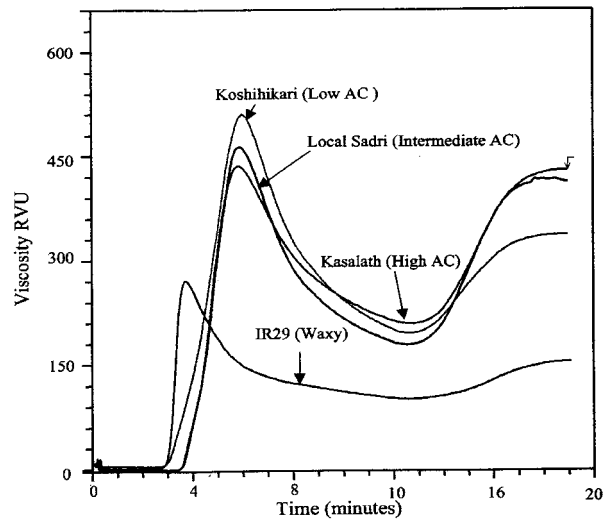
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