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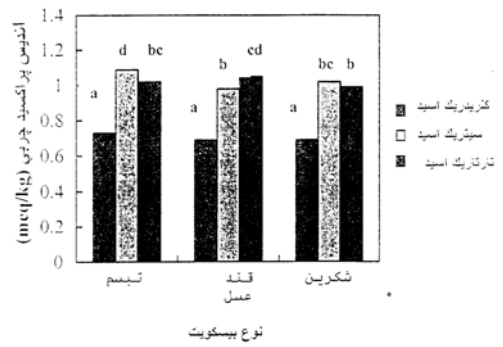
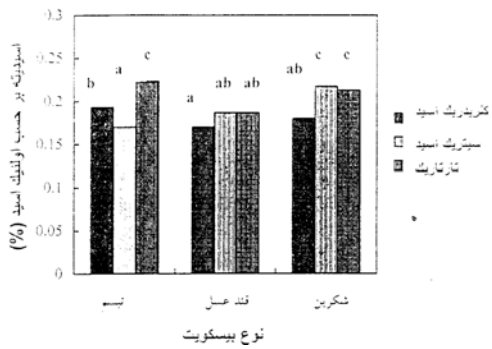
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/	±	/	b	/	±	/	b	/	±	/	b
/	±	/	a	/	±	/	a	/	±	/	a
/	±	/	b	/	±	/	a	/	±	/	c
/	±	/	b	/	±	/	a	/	±	/	bc
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/	±	/	c	/	±	/	bc	/	±	/	d
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