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smseyyednejad@yahoo.com : - *

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Archive of SID

(*Olea europaea* L.)

(Marsilio *et al.* 2001)

(Marsilio 1996)

Nergiz & Engez)

(Nergiz & Engez 2000)

(2000)

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cc (: V/V) -

cc

(Lavee et al. 1988)

(www.cyberlipid.org/fatty/fat0001.htm)

(Lavee 1986)

Monselise &)

(Goldschmidit 1982

(www.cyberlipid.org/fatty/fat0001.htm)

GC

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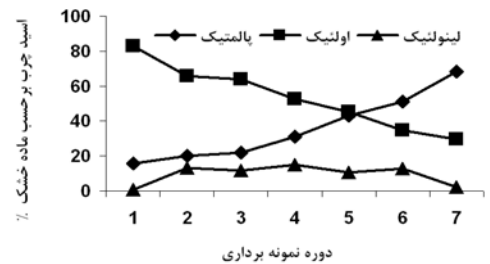
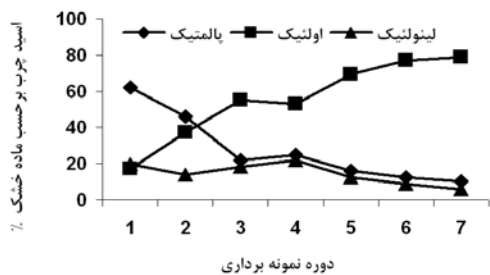
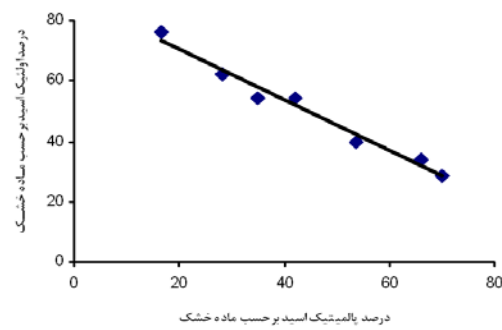
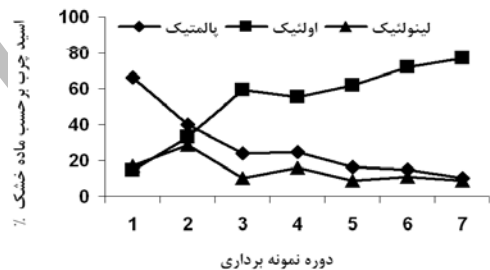
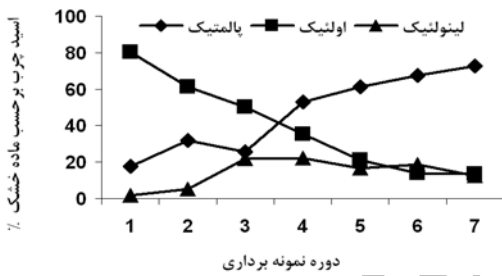
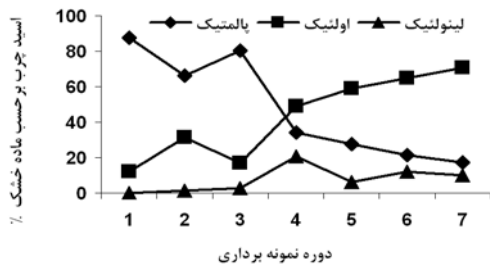
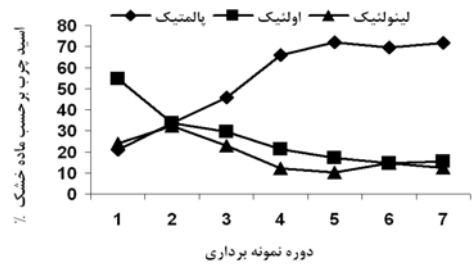
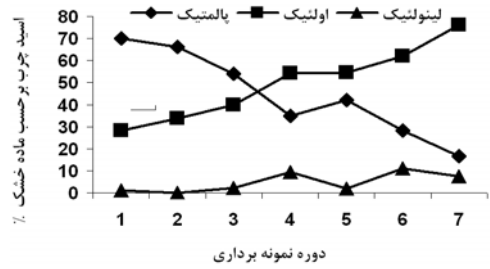
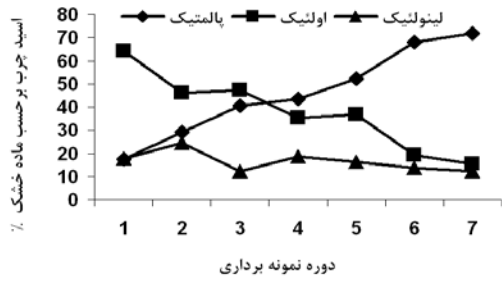
phenyl polysilphenylene-siloxane %

(Kalra & Brooks 1973)

(Izzo et al. 1995)

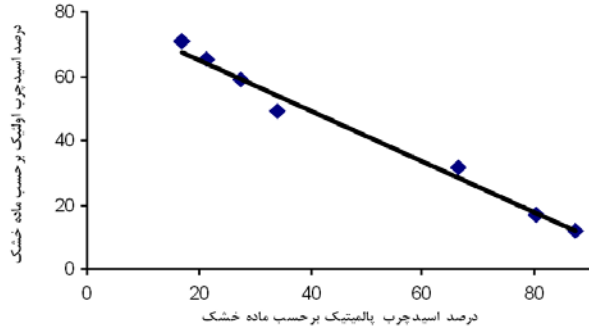
Student T-test

.P<0.05



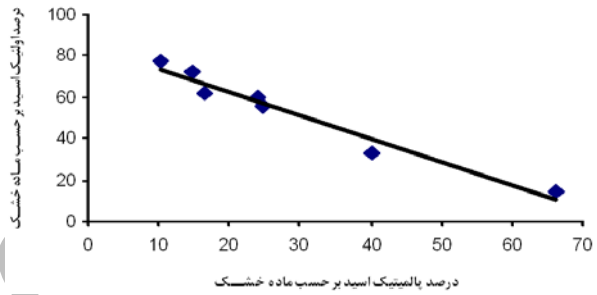
(Izzo et al. 1995)

(Kalra & Brooks 1973)



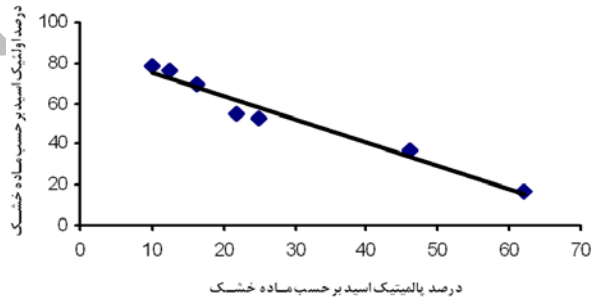
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.(Cimato 1989)



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