



Zahra Emam-Djomeh

Personal Information

Date of Birth: 03.06.1968
Place of Birth: Tabriz, Iran
Marital Status: Single

Experience

2018–now

Dean of Aras International Campus of University of Tehran

Head

Technical advisor for Choopan Company, Tehran, Iran

2012–Now

Professor • Food Science and Engineering • University of Tehran

2008–2012

Associate Professor • Food Science and Engineering • University of Tehran

1999–2008

Assistant Professor • Food Science and Engineering • University of Tehran

Technical advisor for Maedeh Company, Tehran, Iran

Education

- 1998, PhD in Food Process Engineering, Blaise Pascal, Clermont-FD, France

Thesis Title: “Modeling Simultaneous transfer of water and solute in a food model or meat during dehydration by immersion in multicomponent solutions”

University of Tehran
Transfer Phenomena
Laboratory (TPL)
Department of Food
Science, Technology, and
Engineering



+98 09123000085



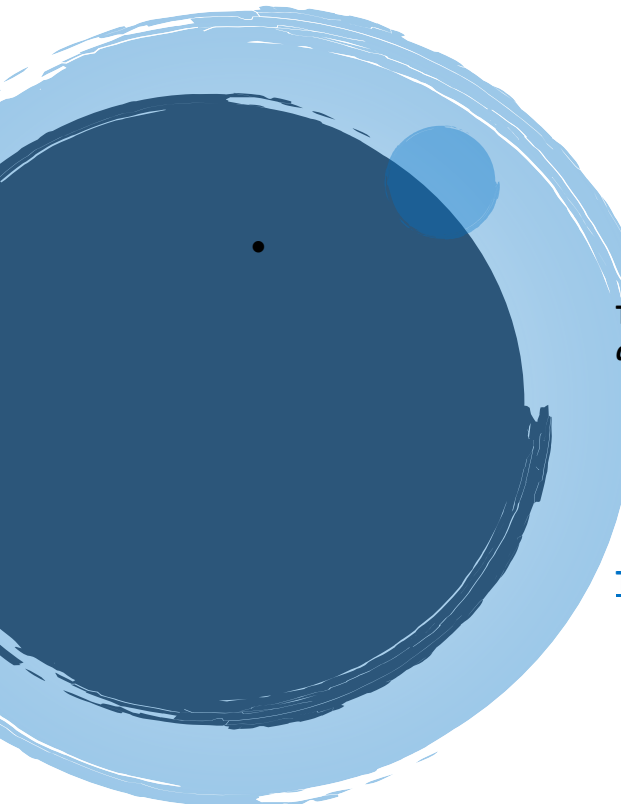
emamj@ut.ac.ir

https://www.researchgate.net/profile/Zahra_Emam-Djomeh



<https://www.scopus.com/authid/detail.uri?authorId=16041822600>

<https://orcid.org/0000-0002-1690-1968>



- 1994, MSc in Food Process Engineering, Blaise Pascal, Clermont-FD, France

Thesis Title: “Prediction of water loss during osmotic dehydration of agar gel or meat pieces using water activity Models”

- 1992, BSc in Food Science and Technology, Tabriz University, Iran

Teaching & Mentorship

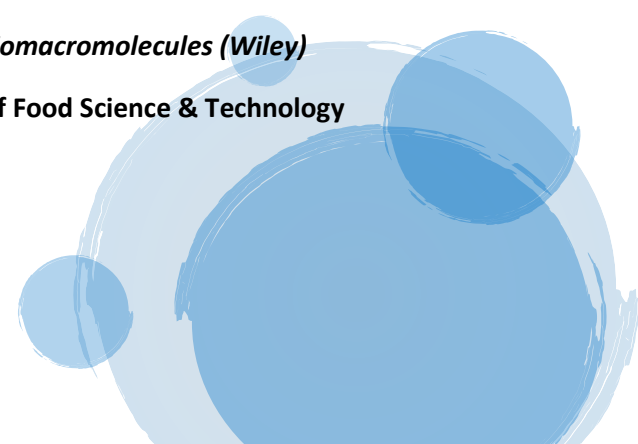
- **Courses Taught:** Food Rheology, Advanced Food Engineering, Colloidal Systems in Foods, Functional foods, Nanotechnology in food industries
- **Graduate Supervision:** 50+ Ph.D. theses, 90+ M.Sc. theses

Research Interests

- Advanced food rheology and texture engineering
- Functional food design (e.g., 3D-printed foods, bioactive encapsulation)
- Colloidal systems, complex coacervates, and protein-polysaccharide interactions
- Sustainable food processing and waste valorization

Professional Affiliations

- Member, **Institute of Food Technologists (IFT)**
- Member, **TWAS (The World Academy of Science)**
- Member, **Iranian Academy of Science**
- Editor in Chief, **Journal of Food Engineering Research**
- Editorial Board, **Food Biomacromolecules (Wiley)**
- Chair, **Iranian Society of Food Science & Technology**



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- Member, **Universal Scientific Education & Research Network (USERN)**

Key Skills

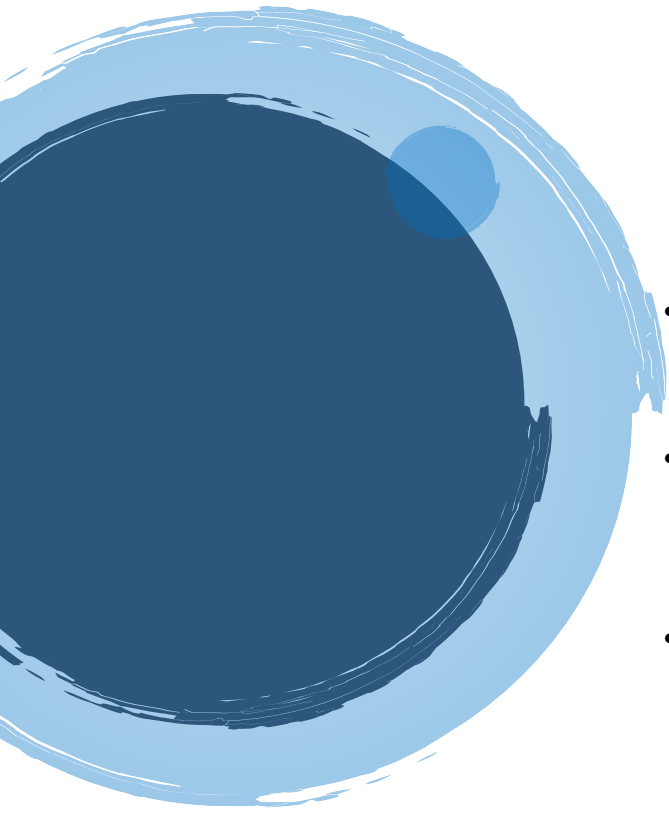
- Rheological analysis (Brookfield, TA Instruments)
- 3D food printing and electrospinning technologies
- FTIR, XRD, SEM, HPLC
- Novel food design
- Grant writing & project management

Languages

- Persian (Native)
- Turkish (Native)
- English (Fluent)
- French (Fluent)
- Arabic (Basic)

Highly cited papers

- Fazaeli M., Emam-Djomeh Z., Kalbasi Ashtari A., Omid M, Effect of spray drying conditions and feed composition on the physical properties of black mulberry juice powder, (2012) Food and Bioproducts Processing, 90 (4), pp. 667 - 675, **Cited 463 times**, DOI: 10.1016/j.fbp.2012.04.006.
- Moghadam M., Salami M., Mohammadian M., Khodadadi M., Emam-Djomeh Z. Development of antioxidant edible films based on mung bean protein enriched with pomegranate peel (2020) Food Hydrocolloids, 104, art. no. 105735, **Cited 298 times**, DOI: 10.1016/j.foodhyd.2020.105735
- Rezvankhah, A., Emam-Djomeh, Z., Askari, G., Encapsulation and delivery of bioactive compounds using spray and freeze-drying



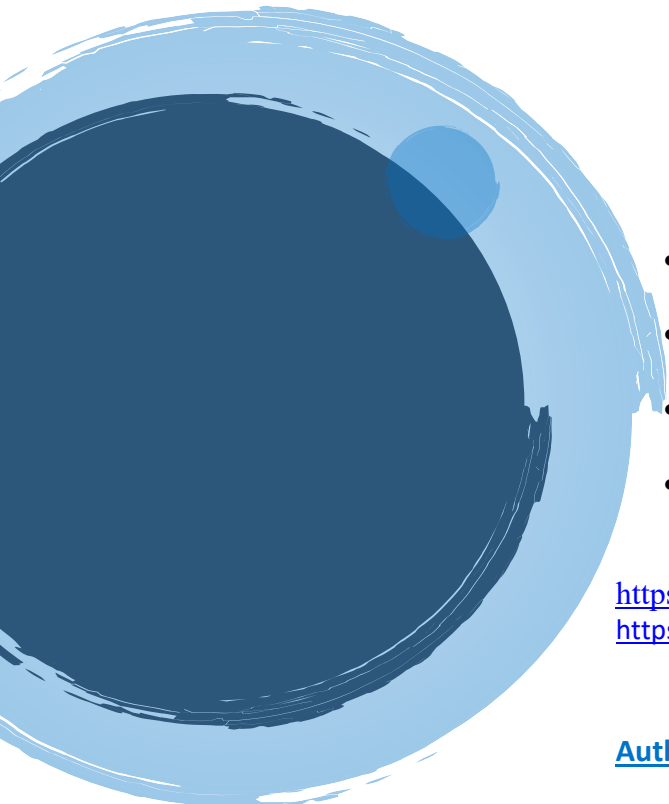
techniques: A review (2020) *Drying Technology*, 38 (1-2), pp. 235-258. **Cited 290 times**, DOI: 10.1080/07373937.2019.1653906.

- Mousavi Z.E., Mousavi S.M., Razavi S.H., Emam-Djomeh Z., Kiani H. Fermentation of pomegranate juice by probiotic lactic acid bacteria (2011) *World Journal of Microbiology and Biotechnology*, 27 (1), pp. 123 - 128, **Cited 281 times**, DOI: 10.1007/s11274-010-0436-1.
- Dehnad D., Mirzaei H., Emam-Djomeh Z., Jafari S.-M., Dadashi S. Thermal and antimicrobial properties of chitosan-nanocellulose films for extending shelf life of ground meat (2014) *Carbohydrate Polymers*, 109, pp. 148 - 154, **Cited 279 times**, DOI: 10.1016/j.carbpol.2014.03.063.
- Mousavinejad G., Emam-Djomeh Z., Rezaei K., Khodaparast M.H.H. Identification and quantification of phenolic compounds and their effects on antioxidant activity in pomegranate juices of eight Iranian cultivars (2009) *Food Chemistry*, 115 (4), pp. 1274 - 1278, **Cited 278 times**, DOI: 10.1016/j.foodchem.2009.01.044.

Awards & Achievements

- 1992, Top-ranked student among 200 BSc students, Tabriz University
- 2011, Best paper, *Journal of Food Science and Technology*, Springer
- 2013, Awarded Researcher by the Iranian Ministry of Science, Research and Technology in Agriculture field
- 2014, Awarded Researcher by the University of Tehran in Agriculture field
- 2014-2025, Listed among 1% highly cited scientists (Clarivate)
- 2017, Awarded First prize for Women in Science, Tehran, Iran
- 2019, Listed among the 50 top women scientists in Asia-Pacific
- 2019, Outstanding Mentor, University of Tehran





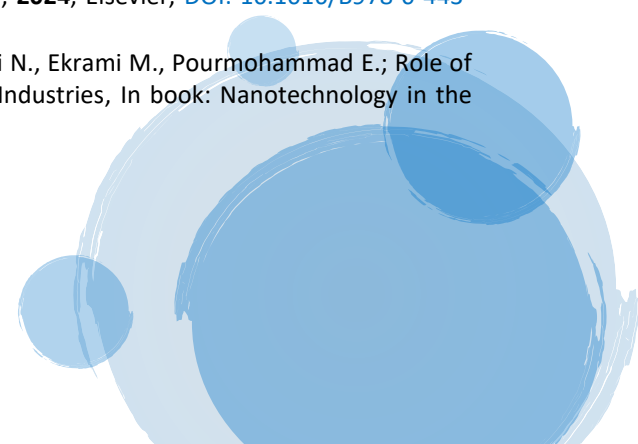
- 2021, Granted for the best project
- 2021-2025, Listed among 2% highly cited scientists, (Scopus)
- 2023, Granted as one of the 10 top female scientists
- 2025, Recognized as the National Distinguished Professor by the Ministry of Science and Technology of Iran

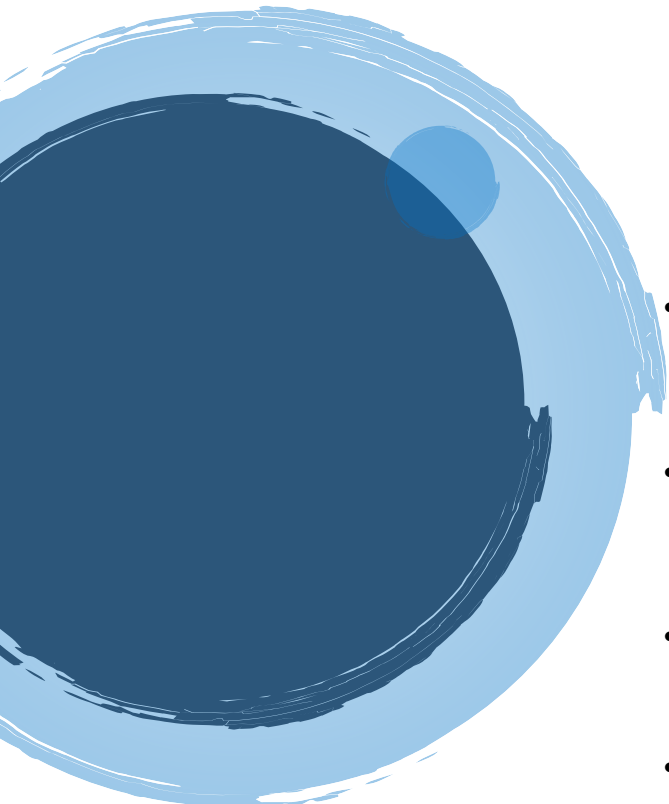
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<https://www.scopus.com/authid/detail.uri?authorId=16041822600>

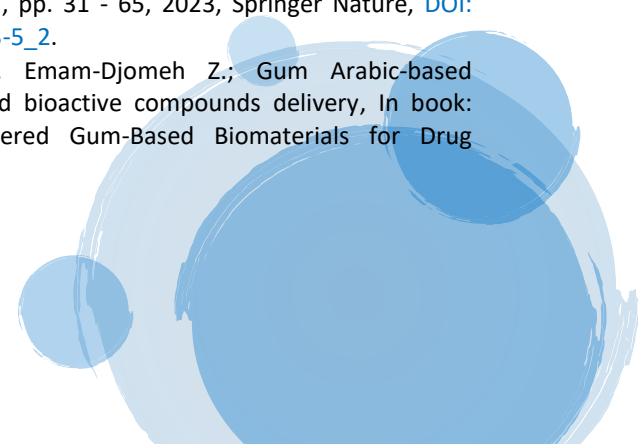
Authored Book Chapters (30 published book chapters)

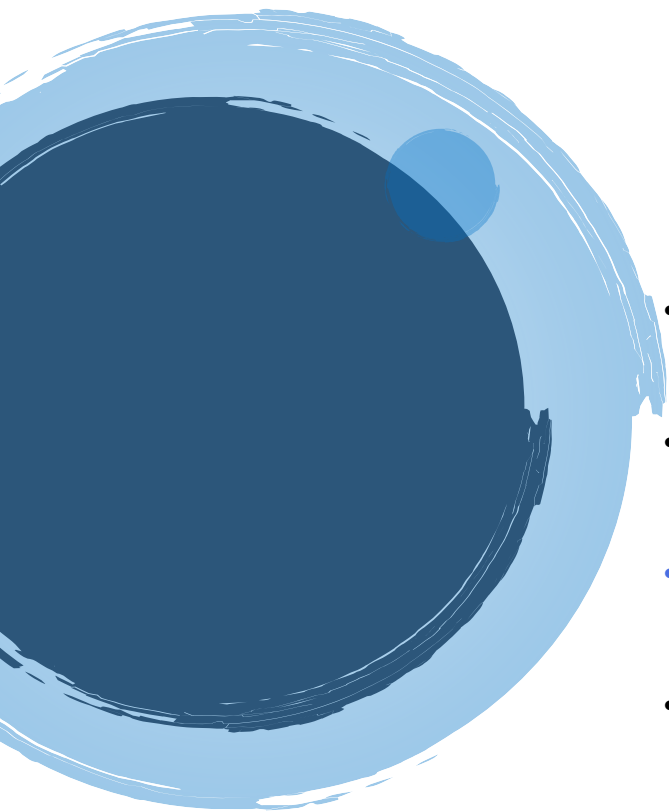
- Emam-Diomeh, Z., Behmadi, H., Azarpazhooh, E. and Ramaswamy, H., Functional foods for bone and joint health: building a solid foundation, In book: Unleashing the Power of Functional Foods and Novel Bioactives, pp: 233-256, 2025, Elsevier, DOI: [10.1016/B978-0-443-28862-3.00012-1](https://doi.org/10.1016/B978-0-443-28862-3.00012-1).
- Emam-Diomeh, Z., Samieitousi, S., Gashtasbi, S., Behmadi, H., Azarpazhooh, E., Ramaswamy, H., Weight management: functional foods for a balanced body, In book: Unleashing the Power of Functional Foods and Novel Bioactives, , pp: 89-108, 2025, Elsevier, DOI: [10.1016/B978-0-443-28862-3.00006-6](https://doi.org/10.1016/B978-0-443-28862-3.00006-6).
- Emam-Djomeh Z., Ekrami M., Mobahi N.; Confocal Raman spectroscopy of bionanocomposites, In book: Characterization Techniques in Bionanocomposites: Advances, Challenges, and Applications, pp. 241 - 268, **2024**, Elsevier, DOI: [10.1016/B978-0-443-22067-8.00010-1](https://doi.org/10.1016/B978-0-443-22067-8.00010-1).
- Takbirgou H., Salami M., Emam-Djomeh Z., Askari G.; Microscopic characterization techniques of bionanocomposites, In book: Characterization Techniques in Bionanocomposites: Advances, Challenges, and Applications, pp. 271 - 300, **2024**, Elsevier, DOI: [10.1016/B978-0-443-22067-8.00011-3](https://doi.org/10.1016/B978-0-443-22067-8.00011-3).
- Emam-Djomeh Z., Ekrami M., Mobahi N., Roshani-Dehlaghi N.; Surface characterization of bionanocomposites, In book: Characterization Techniques in Bionanocomposites: Advances, Challenges, and Applications, pp. 85 - 107, **2024**, Elsevier, DOI: [10.1016/B978-0-443-22067-8.00004-6](https://doi.org/10.1016/B978-0-443-22067-8.00004-6).
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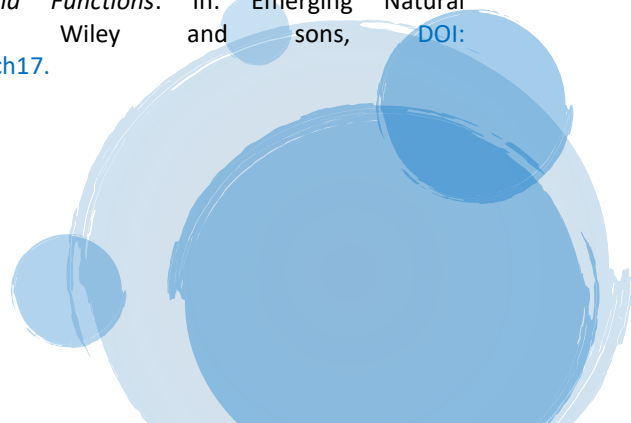
- Food Industry: Applications, Recent Trends, and Future Perspectives, pp. 93 - 110, **2024**, CRC Press, DOI: [10.1201/9781003438168-4](https://doi.org/10.1201/9781003438168-4).
- Emam-Djomeh Z., Ekrami M., Mobahi N., Esmaeily R., Tousi S.S.; Nanoparticles and Methods Involved in Their Synthesis, In book: Nanotechnology in the Food Industry: Applications, Recent Trends, and Future Perspectives, pp. 1 - 19, **2024**, CRC Press, DOI: [10.1201/9781003438168-1](https://doi.org/10.1201/9781003438168-1).
 - Ziaefar L., Hosseini A., Salami M., Emam-Djomeh Z., Askari G.R.; Nanotechnology and Food- Grade Enzymes, In book: Nanotechnology in the Food Industry: Applications, Recent Trends, and Future Perspectives, pp. 20 - 54, **2024**, CRC Press, DOI: [10.1201/9781003438168-2](https://doi.org/10.1201/9781003438168-2).
 - Emam-Djomeh Z., Ekrami M., Ekrami A.; Design and use of hydrogels for food component encapsulation, In book: Materials Science and Engineering in Food Product Development, pp. 211 - 226, **2023**, Wiley, DOI: [10.1002/9781119860594](https://doi.org/10.1002/9781119860594).
 - Emam-Djomeh Z., Ekrami M., Ekrami A.; Overview of types of materials used for food component encapsulation, In book: Materials Science and Engineering in Food Product Development, pp. 73 - 92, **2023**, Wiley, DOI: [10.1002/9781119860594](https://doi.org/10.1002/9781119860594).
 - Takbirgou H., Emam-Djomeh Z., Salami M., Askari G.; Chitin and chitosan-based polymer blends, interpenetrating polymer networks, and gels, In book: Handbook of Natural Polymers, Volume 1: Sources, Synthesis, and Characterization, pp. 153 - 175, **2023**, Elsevier, DOI: [10.1016/B978-0-323-99853-6.00007-3](https://doi.org/10.1016/B978-0-323-99853-6.00007-3).
 - Miran M., Salami M., Emam-Djomeh Z., Moreno F.J., Montilla A; Isolation and structural evaluation of pectin, pectin-based polymer blends, composites, IPNs and gels, In book: Handbook of Natural Polymers, Volume 1: Sources, Synthesis, and Characterization, pp. 369 - 398, **2023**, Elsevier, DOI: [10.1016/B978-0-323-99853-6.00006-1](https://doi.org/10.1016/B978-0-323-99853-6.00006-1).
 - Ekrami M., Shakouri M., Nikkhou S., Emam-Djomeh Z.; Extraction and physicochemical characterization of gum, In book: Handbook of Natural Polymers, Volume 1: Sources, Synthesis, and Characterization, pp. 597 - 630, **2023**, Elsevier, DOI: [10.1016/B978-0-323-99853-6.00002-4](https://doi.org/10.1016/B978-0-323-99853-6.00002-4).
 - Emam-Djomeh Z., Hajikhani M.; Polylactic Acid/Halloysite Nanotube Bionanocomposite Films for Food Packaging, In book: Advanced Structured Materials, 177, pp. 141 - 168, **2023**, Springer Nature, DOI: [10.1007/978-3-031-13343-5_5](https://doi.org/10.1007/978-3-031-13343-5_5).
 - Emam-Djomeh Z., Hajikhani M.; Chitosan/Poly (Ethylene Glycol)/ZnO Bionanocomposite for Wound Healing Application, In book: Advanced Structured Materials, 177, pp. 31 - 65, **2023**, Springer Nature, DOI: [10.1007/978-3-031-13343-5_2](https://doi.org/10.1007/978-3-031-13343-5_2).
 - Aliabbasi N., Fathi M., Emam-Djomeh Z.; Gum Arabic-based nanocarriers for drug and bioactive compounds delivery, In book: Micro- and Nanoengineered Gum-Based Biomaterials for Drug





Delivery and Biomedical Applications, **2022**, pp. 333 - 345, Elsevier, DOI: [10.1016/B978-0-323-90986-0.00017-0](https://doi.org/10.1016/B978-0-323-90986-0.00017-0).

- Faraji B., Aliabbasi N., Emam-Djomeh Z., Salami M., Askari G.; Application of Biopolymer Blends as Edible Films and Coatings in Food Packaging, In book: Biodegradable Polymer-Based Food Packaging, **2022**, pp. 277 - 296, Wiley, DOI: [10.1007/978-981-19-5743-7_14](https://doi.org/10.1007/978-981-19-5743-7_14).
- Aliabbasi N., Faraji B., Emam-Djomeh Z., Salami M., Askari G.; Biopolymer-Based Active and Intelligent Packaging for Food Applications, In book: Biodegradable Polymer-Based Food Packaging, **2022**, pp. 245 - 275, Wiley, DOI: [10.1007/978-981-19-5743-7_13](https://doi.org/10.1007/978-981-19-5743-7_13).
- Moallemian Isfahani M., Emam-Djomeh Z., Rao I.M., Rezaei N.; Nutrition and Immunity in COVID-19, In book: Advances in Experimental Medicine and Biology, **2021**, 1318, pp. 485 - 497, Springer-Nature, DOI: [10.1007/978-3-030-63761-3_28](https://doi.org/10.1007/978-3-030-63761-3_28).
- Miran, M.; Salami, M., Emam-Djomeh, Z.; Potential Role of Functional Foods and Antioxidants in Relation to Oxidative Stress and Hyperhomocysteinemia, In book: Nutritional Management and Metabolic Aspects of Hyperhomocysteinemia, **2021** Springer-Nature, DOI: [10.1007/978-3-030-57839-8_15](https://doi.org/10.1007/978-3-030-57839-8_15).
- Aliabbasi N., Emam-Djomeh Z.; Radiative heat transfer in food processing, In book: Engineering Principles of Unit Operations in Food Processing: Unit Operations and Processing Equipment in the Food Industry, pp. 345 - 364, **2021**, Elsevier, DOI: [10.1016/B978-0-12-818473-8.00003-7](https://doi.org/10.1016/B978-0-12-818473-8.00003-7).
- Aliabbasi, N.; Fathi, M.; Emam-Djomeh, Z.; Active food packaging with nano/microencapsulated ingredients, In book: Application of Nano/Microencapsulated Ingredients in Food Products, 2021 Academic Press (Elsevier) DOI: [10.1016/B978-0-12-815726-8.00004-0](https://doi.org/10.1016/B978-0-12-815726-8.00004-0).
- Emam-Djomeh, Z.; Rezvankhah, A.; Targeted release of nanoencapsulated food ingredients, In book: Release and Bioavailability of Nanoencapsulated Food Ingredients, 2021, Academic Press (Elsevier), DOI: [10.1016/B978-0-12-815665-0.00003-5](https://doi.org/10.1016/B978-0-12-815665-0.00003-5)
- Hajikhani, M.; Emam-Djomeh, Z.; Mucoadhesive delivery systems for nanoencapsulated food ingredients, In book: Release and Bioavailability of Nanoencapsulated Food Ingredients, 2021, Academic Press (Elsevier), DOI: [10.1016/B978-0-12-815665-0.00011-4](https://doi.org/10.1016/B978-0-12-815665-0.00011-4)
- Emam-Djomeh, Z.; Ebrahimi pure, A.; Ebrahimi pure, M.; Atomic force microscopy (AFM) of nanoencapsulated food ingredients, n book: Characterization of Nanoencapsulated Food Ingredients, 2020 Academic Press (Elsevier), DOI: [10.1016/B978-0-12-815667-4.00005-5](https://doi.org/10.1016/B978-0-12-815667-4.00005-5)
- Salehi, E.; Emam-Djomeh, Z.; Fathi, M.; Askari, G.; *Opuntia ficus-indica* Mucilage: Rheology and Functions. In: Emerging Natural Hydrocolloids, 2019, Wiley and sons, DOI: [10.1002/9781119418511.ch17](https://doi.org/10.1002/9781119418511.ch17).

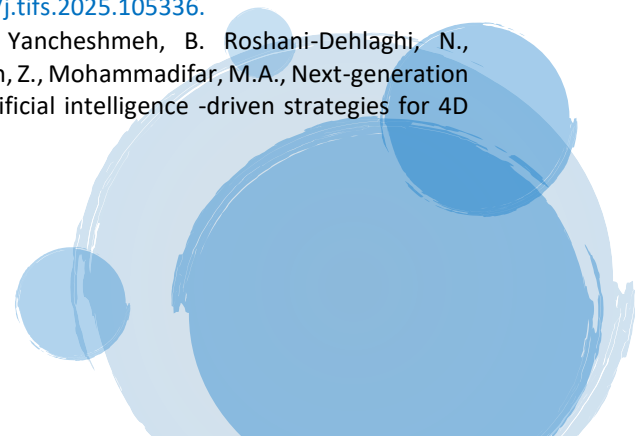


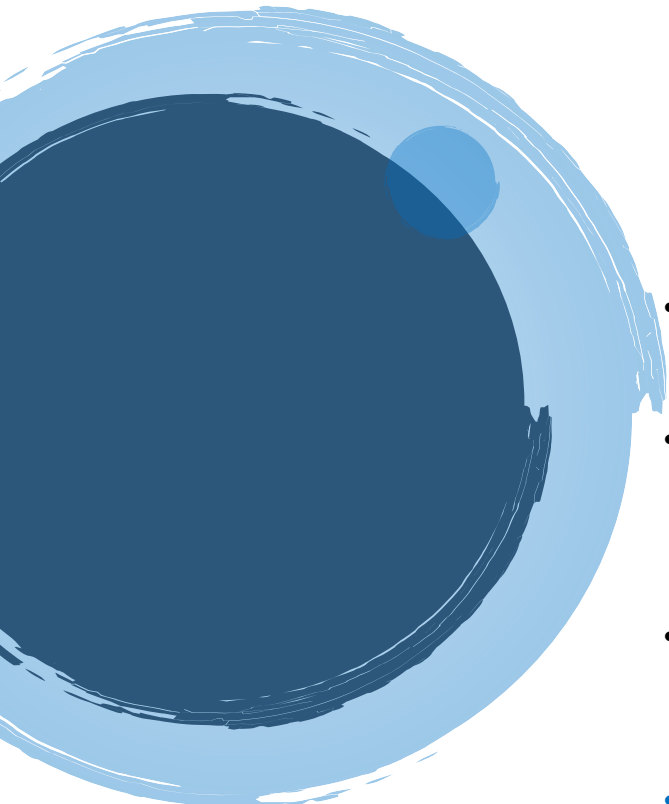


- Emam-Djomeh, Z.; Fathi, M.; Askari, G.; *Gum Tragacanth (Astragalus gummifer Labillardiere)*. In: Emerging Natural Hydrocolloids, 2019, Wiley and sons, DOI: [10.1002/9781119418511.ch12](https://doi.org/10.1002/9781119418511.ch12).
- Alavi, F.; Salami, M.; Emam-Djomeh, Z.; Mohammadian, M.; *Nutraceutical Properties of Camel Milk*. Nutrients, In: Dairy and their Implications on Health and Disease, 2017: Academic Press (Elsevier), DOI:[10.1016/B978-0-12-809762-5.00036-X](https://doi.org/10.1016/B978-0-12-809762-5.00036-X).
- Mohammadian, M.; Salami, M.; Emam-Djomeh, Z.; Alavi, F.; *Nutraceutical Properties of Dairy Bioactive Peptides*. In: Dairy in Human Health and Disease Across the Lifespan, 2017: Academic Press (Elsevier), DOI:[10.1016/B978-0-12-809868-4.00025-X](https://doi.org/10.1016/B978-0-12-809868-4.00025-X).
- Emam-Djomeh, Z.; Karami-Moghaddam, A.; Broumand, A.; *Casein-Based Zataria multiflora Boiss Films*. In: Antimicrobial Food Packaging, 2016: Academic Press (Elsevier), DOI:[10.1016/B978-0-12-800723-5.00042-5](https://doi.org/10.1016/B978-0-12-800723-5.00042-5).
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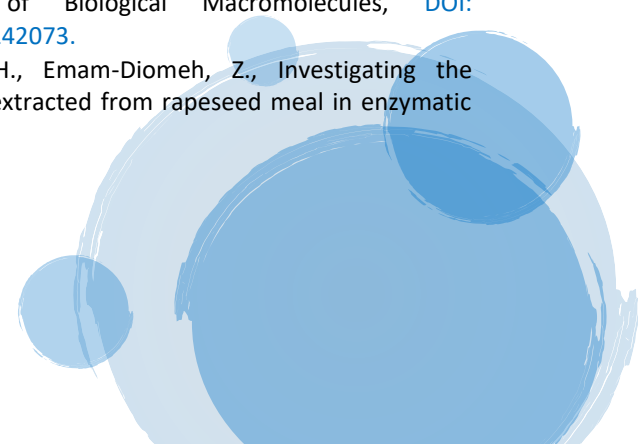
Publications: Peer reviewed Scopus indexed papers (325)

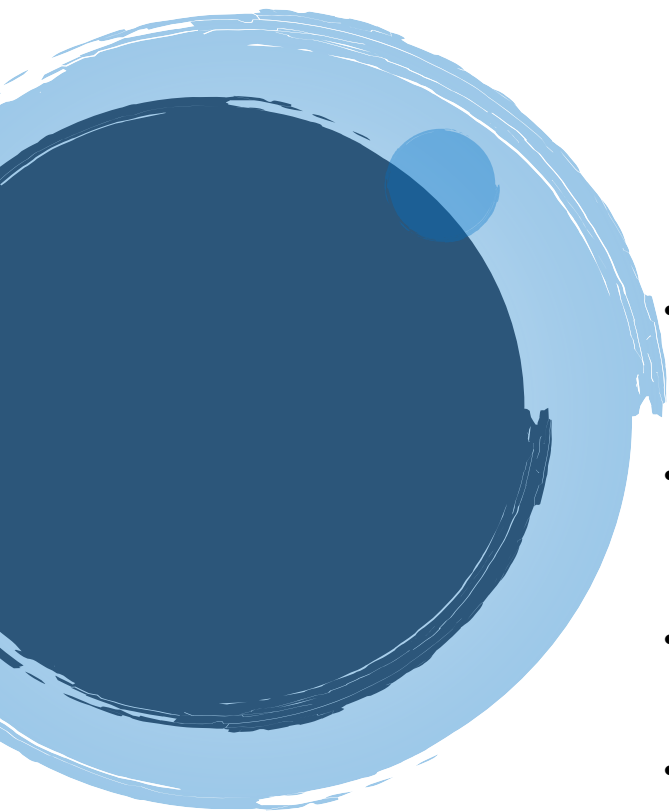
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- Khojasteh, S., Kadkhodae, R., Ritzoulis, C., Emam-Djomeh, Z., Emadzadeh, B., *A comparative study on the effects of heat, ultrasound and high hydrostatic pressure on the structural and physicochemical properties of whey proteins*, **2025**, Applied Food Research, DOI: [10.1016/j.afres.2025.101168](https://doi.org/10.1016/j.afres.2025.101168).
- Mobahi, N., Razavi, M.A., Ekrami, M., Emam-Djomeh, Z., Razavi, S.H., *AI-integrated bio-nanocomposite food packaging: Sustainable, functional, and intelligent solutions*, **2025**, Trends in Food Science and Technology, DOI: [10.1016/j.tifs.2025.105336](https://doi.org/10.1016/j.tifs.2025.105336).
- Ekrami, M., Shokrollahi Yancheshmeh, B., Roshani-Dehlaghi, N., Mobahi, N., Emam-Djomeh, Z., Mohammadifar, M.A., *Next-generation smart and safe foods: Artificial intelligence -driven strategies for 4D*



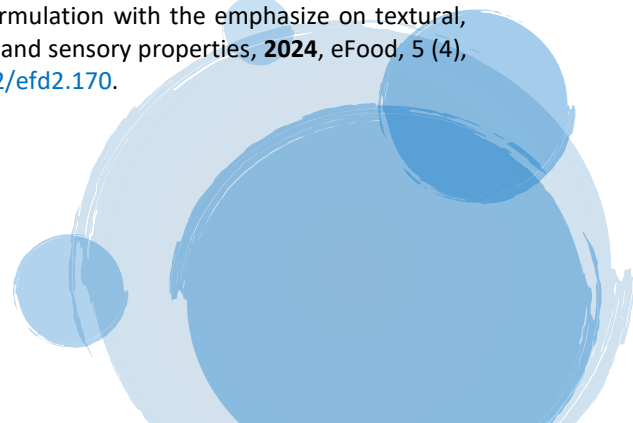


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- Ziaefar, L., Salami, M., Lai, W.F., Obireddy, S., Emam-Diomeh, Z., Chia seed protein: processing, structural and functional properties, and applications in food formulations, **2025**, Journal of Food Measurement and Characterization, DOI: [10.1007/s11694-025-03489-y](https://doi.org/10.1007/s11694-025-03489-y).
 - Yeganegi, M., Khodaiyan, F., Emam-Diomeh, Z., Hosseini, S.S., Jelsbak, L., Ajallouei, F., Electrospun Okra Mucilage/Pullulan Bio-Nanofibers Incorporated Clove Essential Oil-Cyclodextrin Complexes: a Sustainable Approach for Antimicrobial and Antioxidant Nanofiber Fabrication, **2025**, Food and Bioprocess Technology, DOI: [10.1007/s11947-025-03966-8](https://doi.org/10.1007/s11947-025-03966-8).
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 - Khaledi, S., Jahanbakhshian, N., Emam-Diomeh, Z., Soleimanifard, S., BeigMohammadi, Z., An innovative anti-radical electrospun nanofiber patch infused with microwave-roasted polyphenol-rich Camelina (*Camelina sativa* L.) seed oil as controlled release food packaging, **2025**, Journal of Food Measurement and Characterization, DOI: [10.1007/s11694-025-03474-5](https://doi.org/10.1007/s11694-025-03474-5).
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 - Al-Kaabi, H. J. and Emam-Diomeh, Z., Investigating the effect of adding date seed powder and wheat bran on the physicochemical, mechanical and sensory characteristics of Brotchen bread, **2025**, Journal of Food Science and Technology, DOI: [10.22034/FSCT.22.161.1](https://doi.org/10.22034/FSCT.22.161.1).
 - Aliakbari, Z., Emam-Diomeh, Z., Askari, G., Pero, M., Rheological and textural characterization of lentil protein isolate- κ-carrageenan emulsion gels: Insights into coagulant-driven protein gelation, **2025**, International Journal of Biological Macromolecules, DOI: [10.1016/j.ijbiomac.2025.142073](https://doi.org/10.1016/j.ijbiomac.2025.142073).
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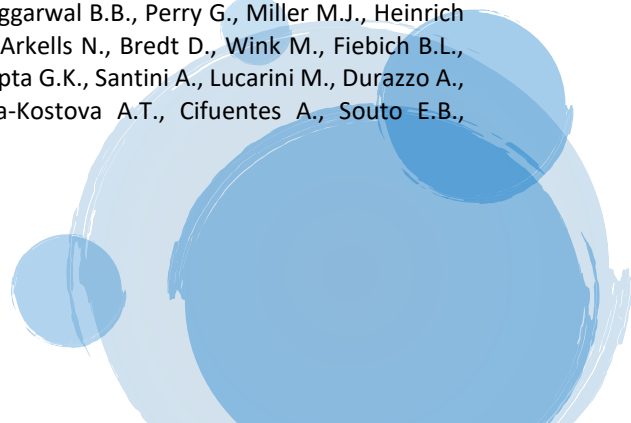


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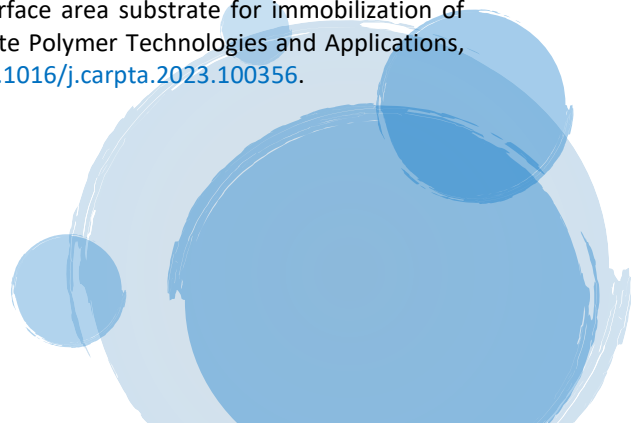
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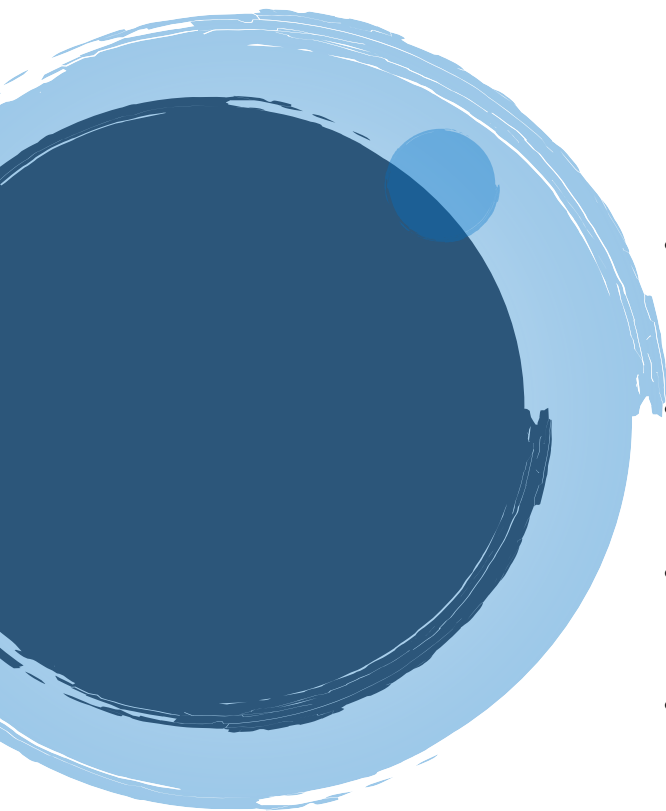




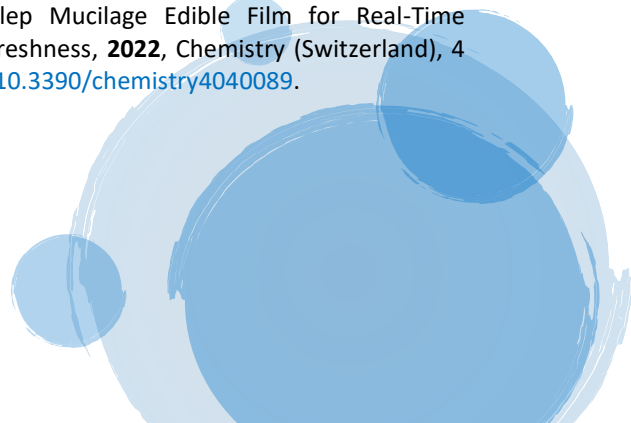
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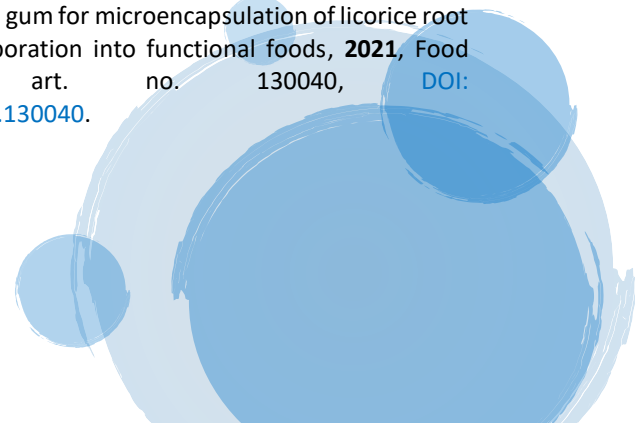


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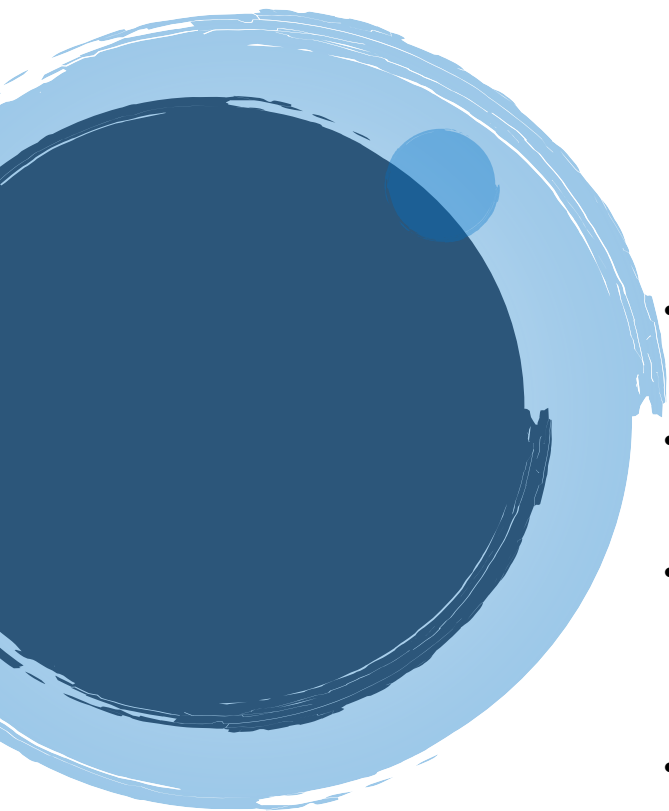
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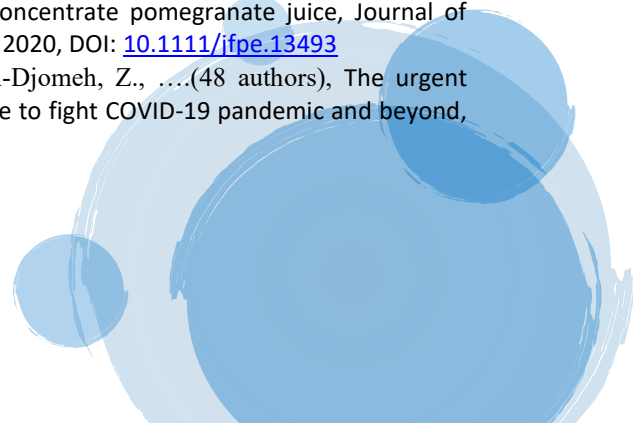


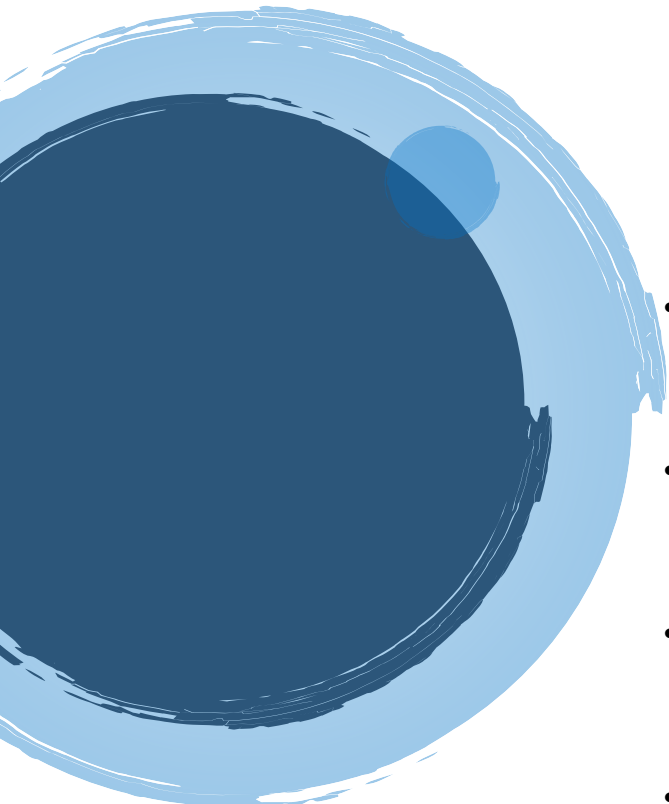
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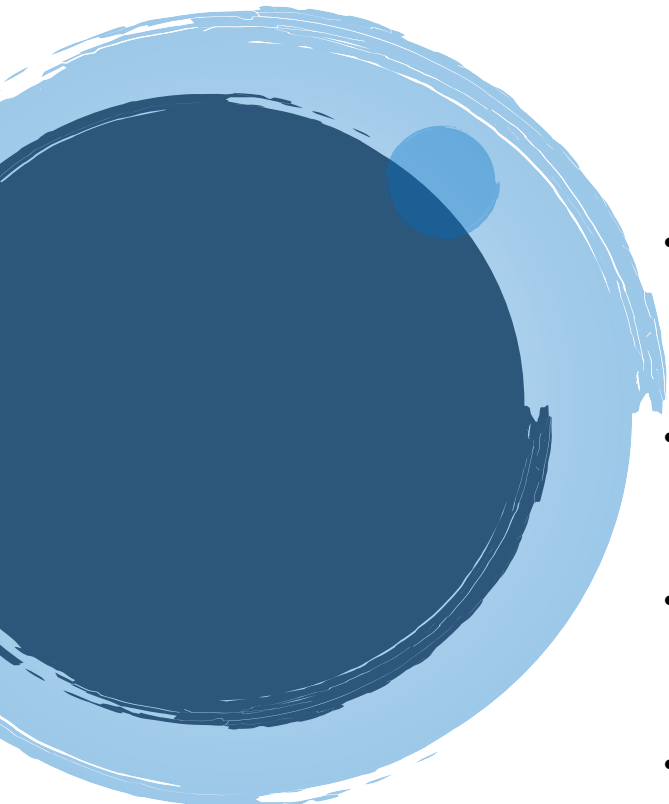




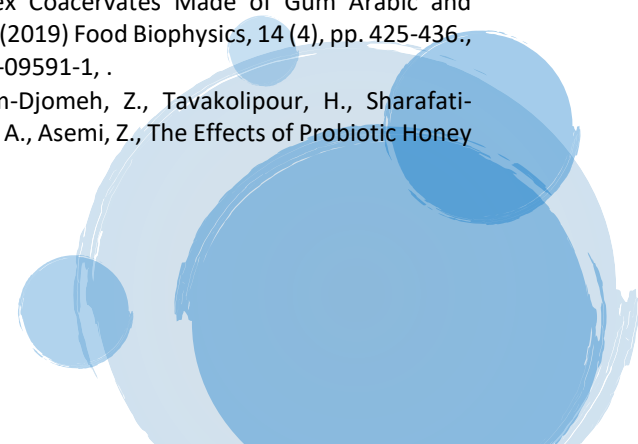
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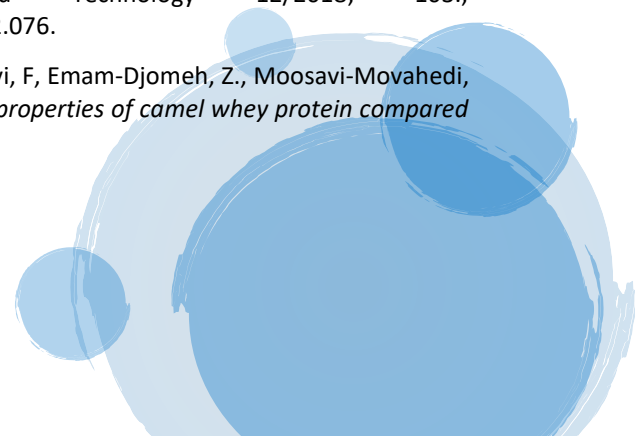


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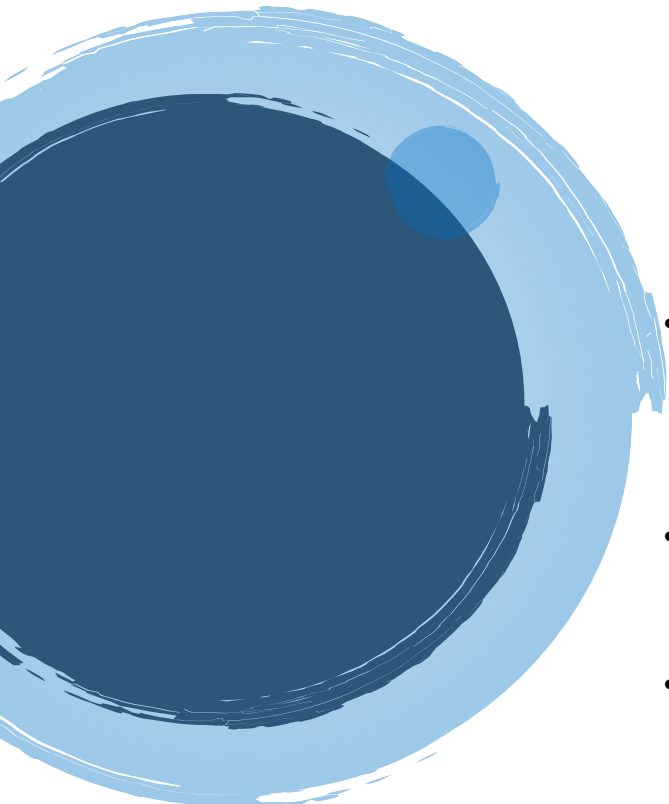
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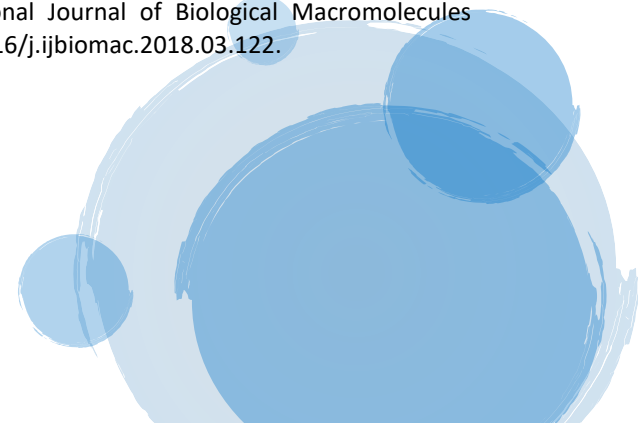
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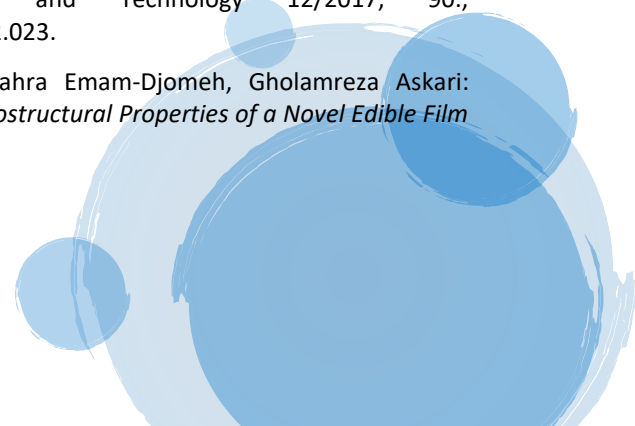
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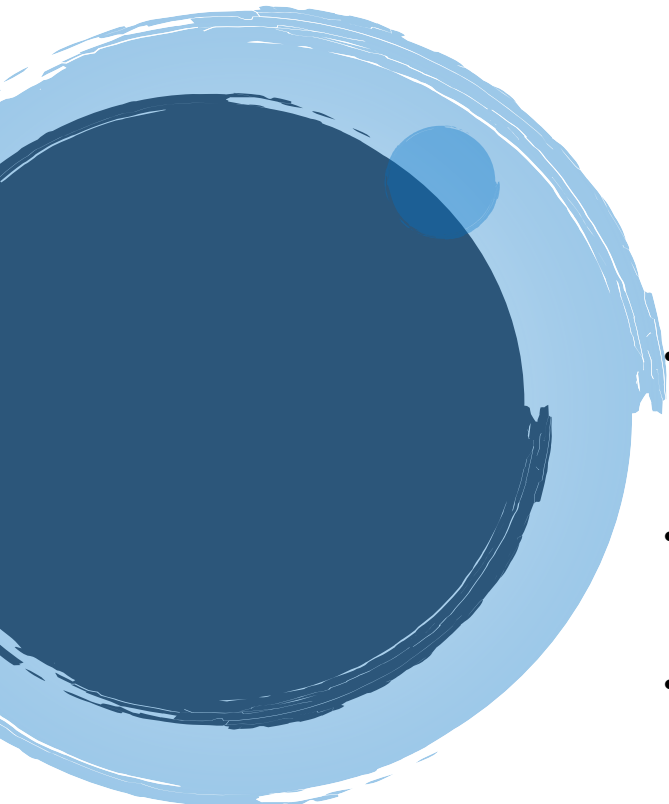
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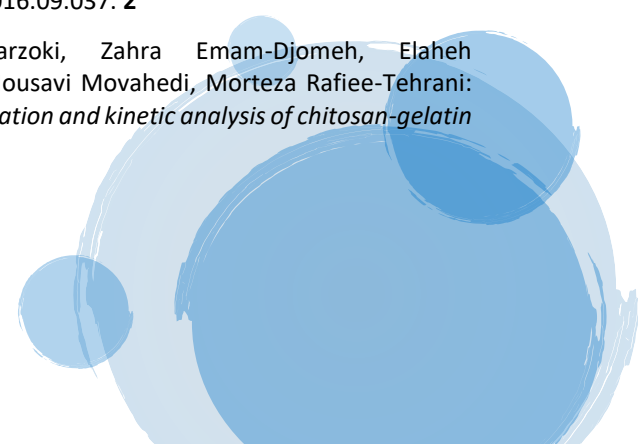
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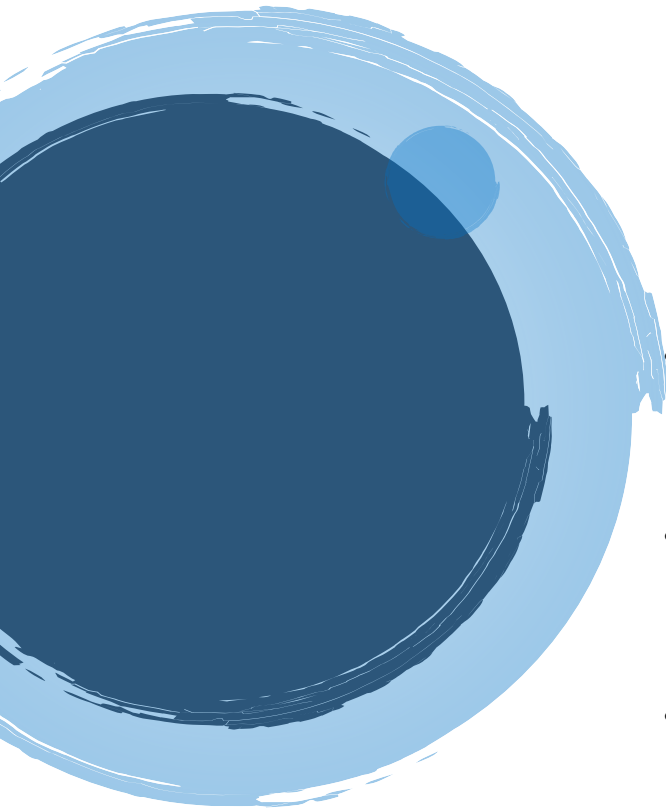




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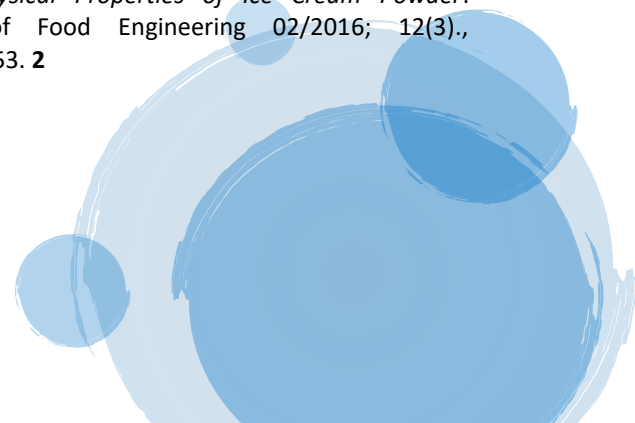
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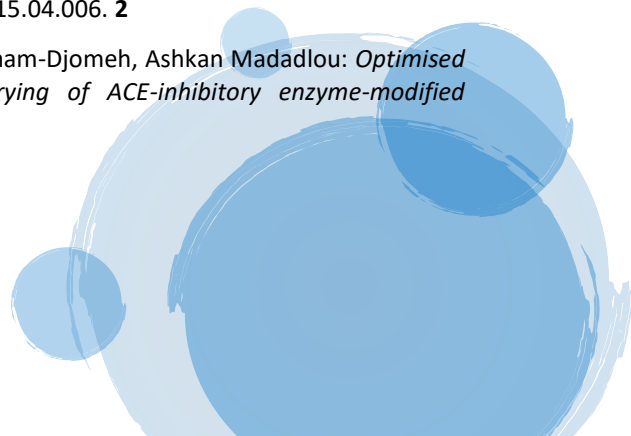
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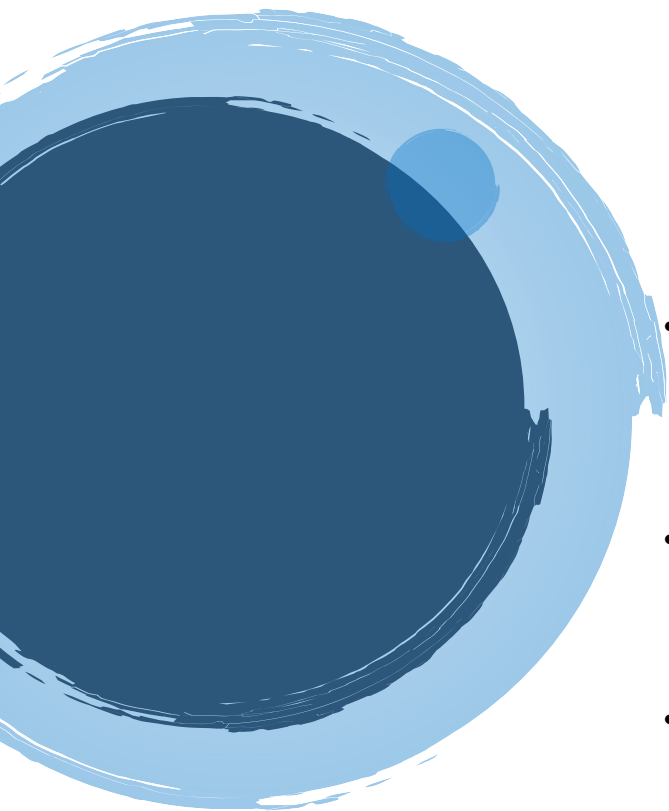
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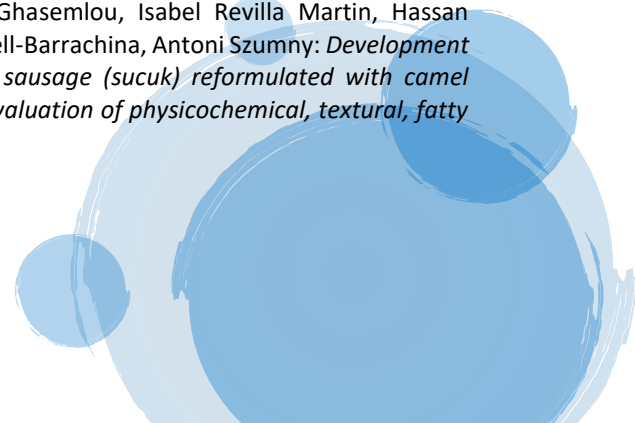


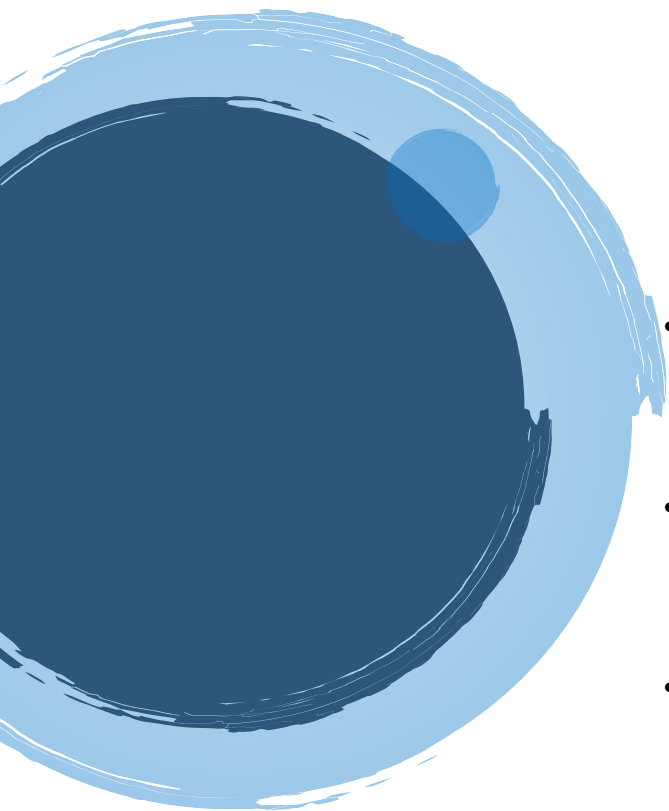
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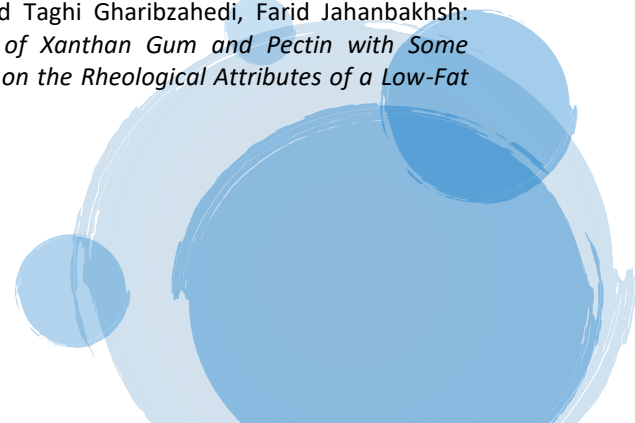


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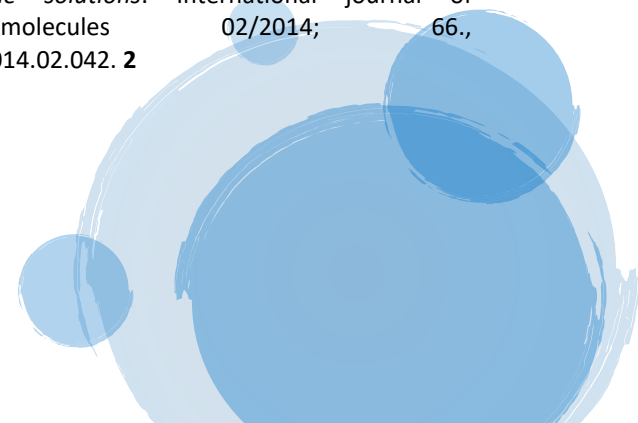
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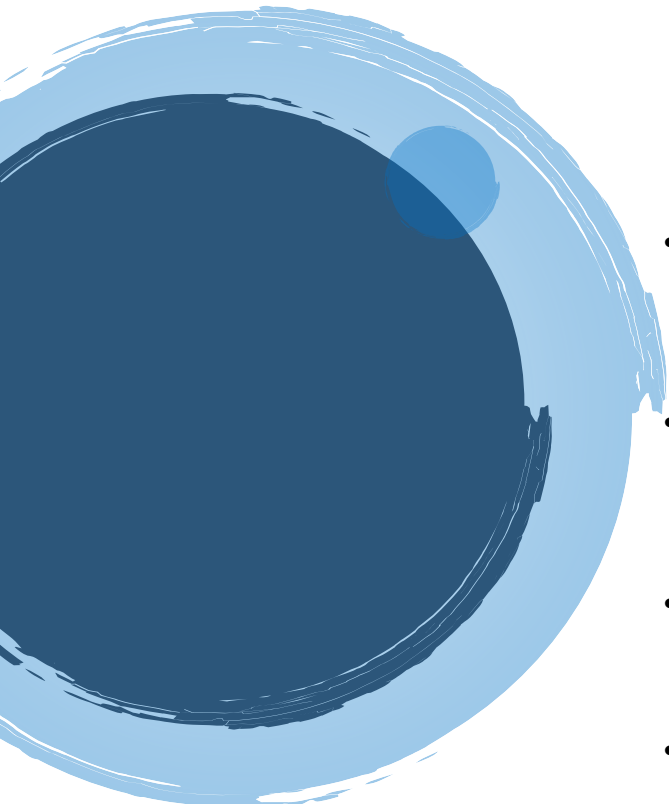




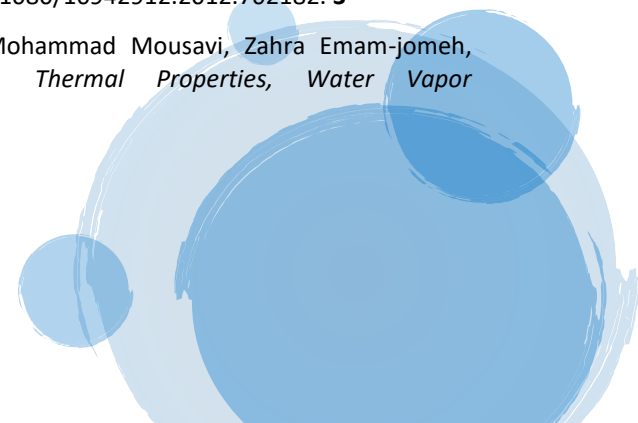
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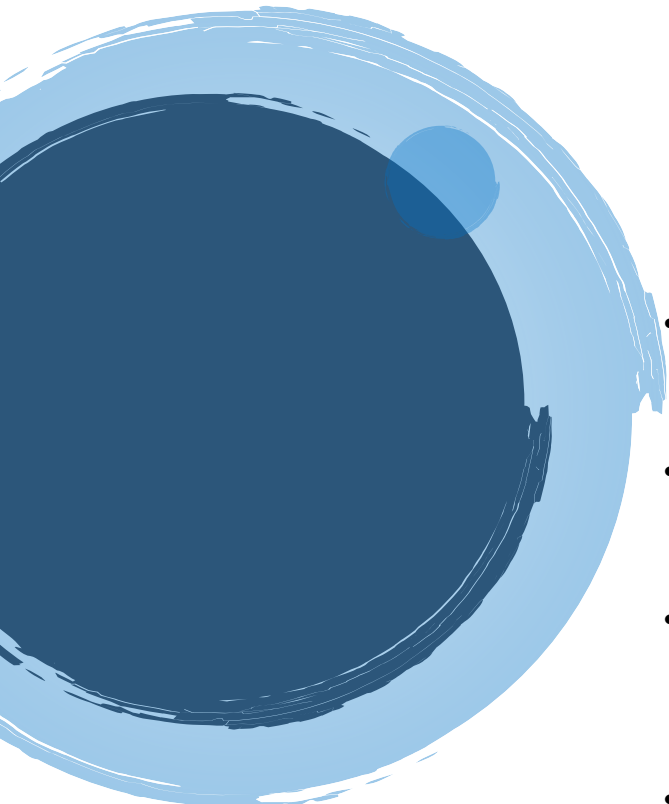
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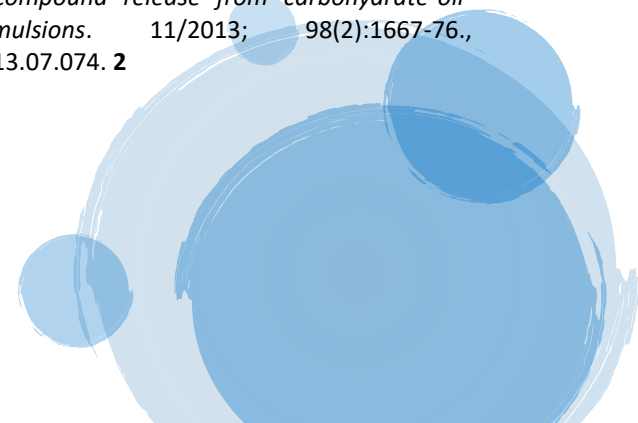
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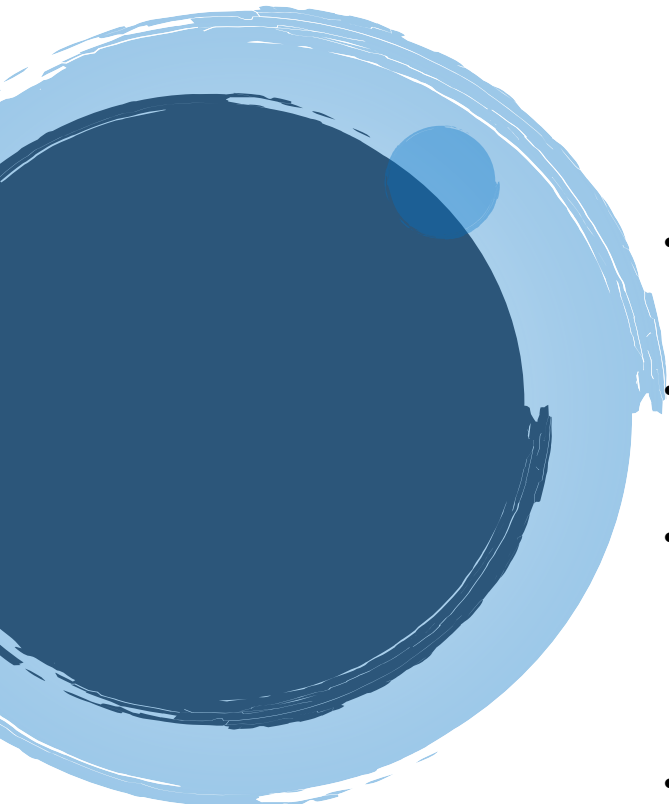




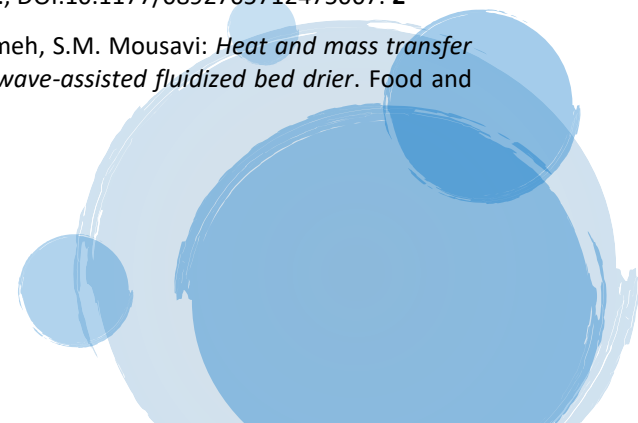
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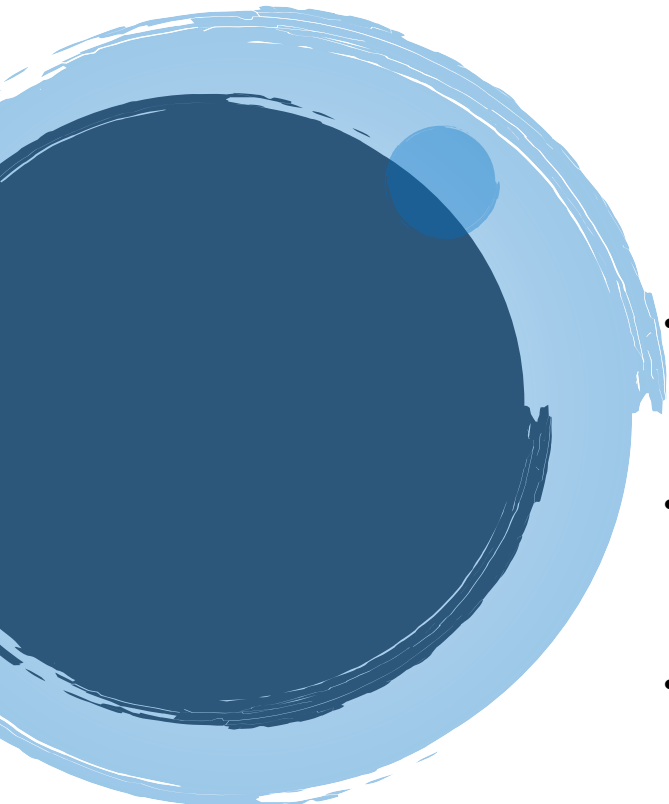
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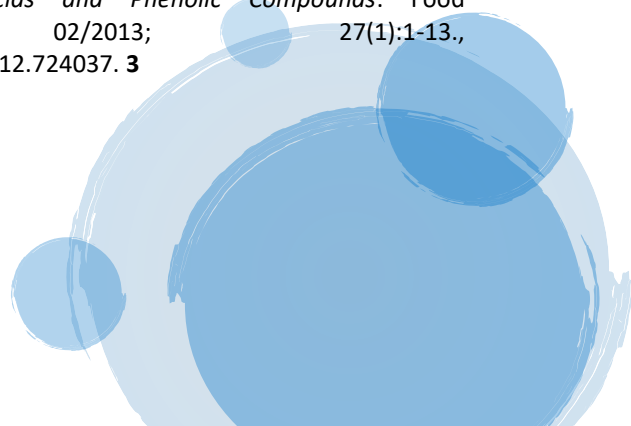
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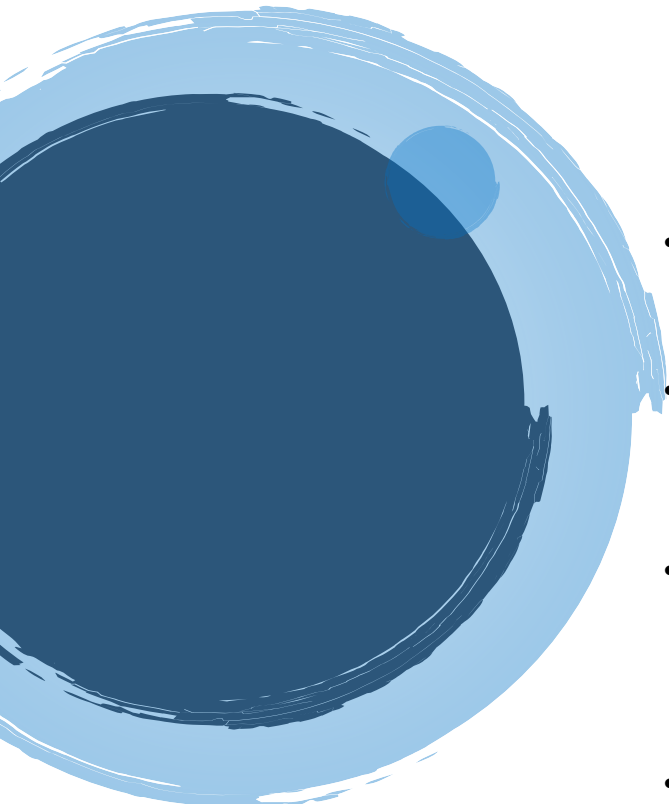
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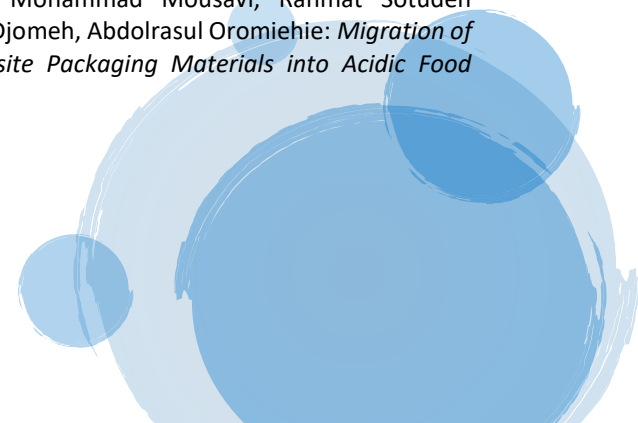


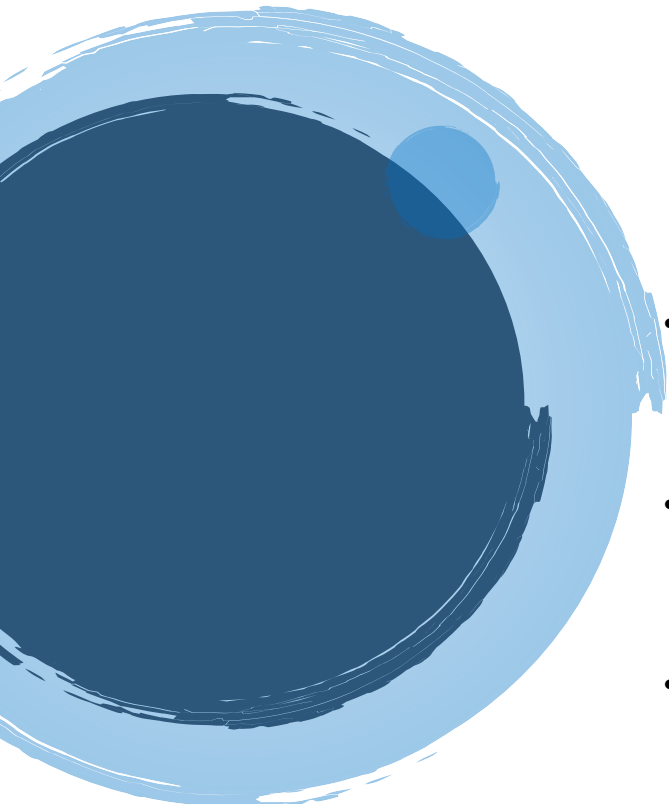
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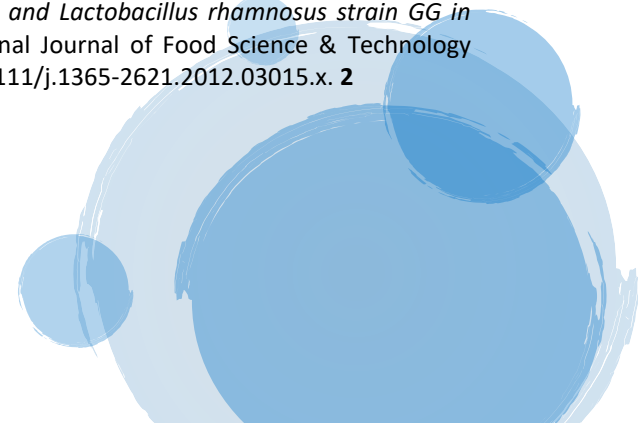
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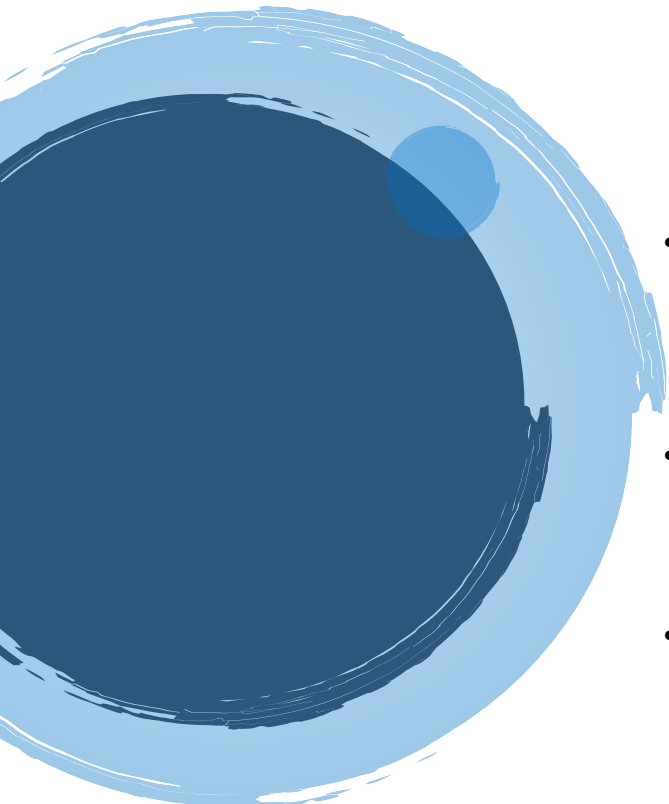




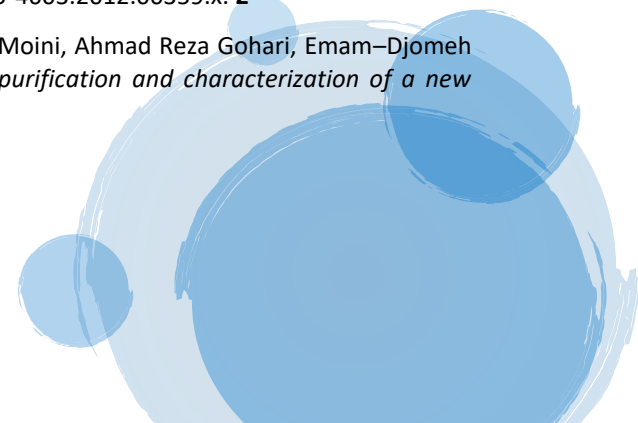
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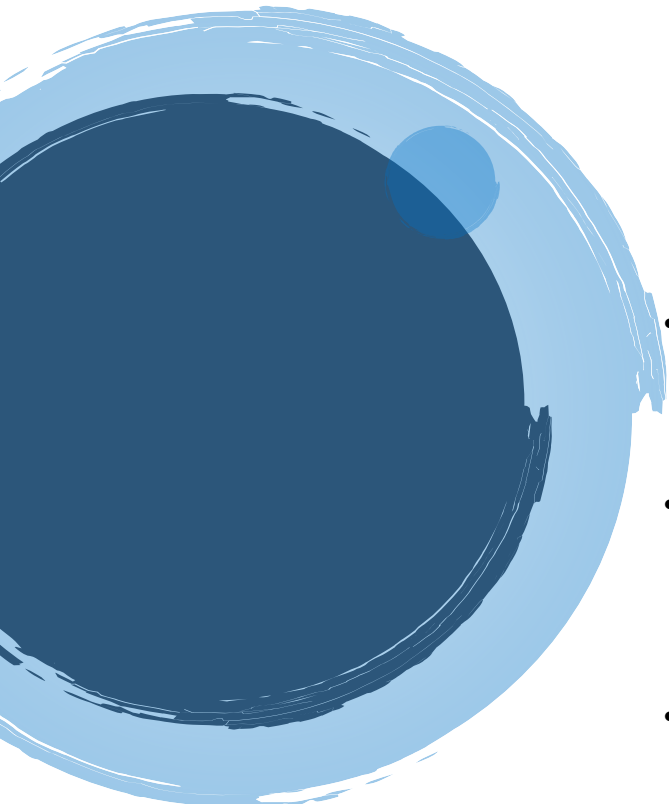
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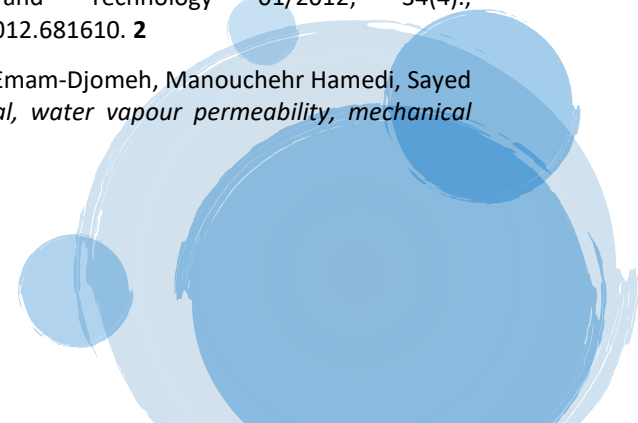


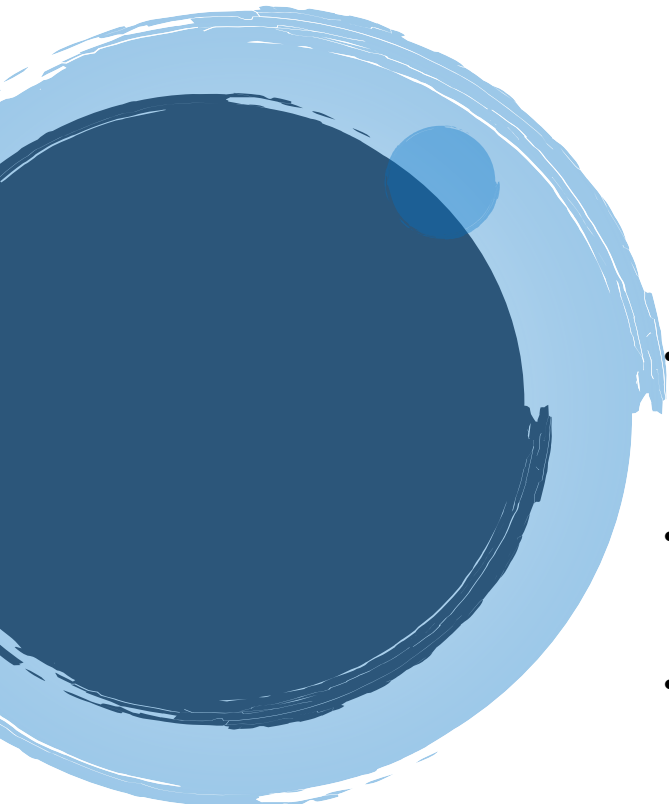
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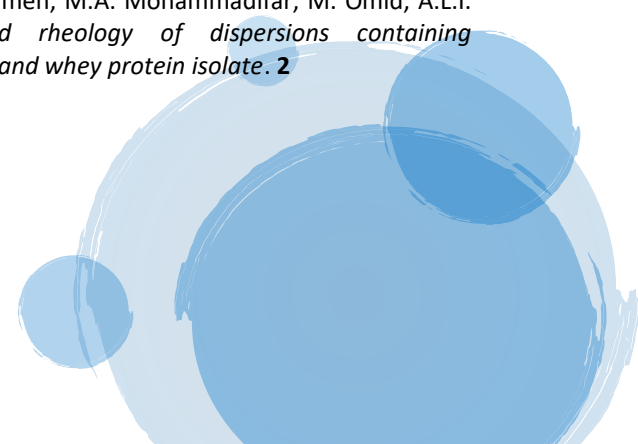
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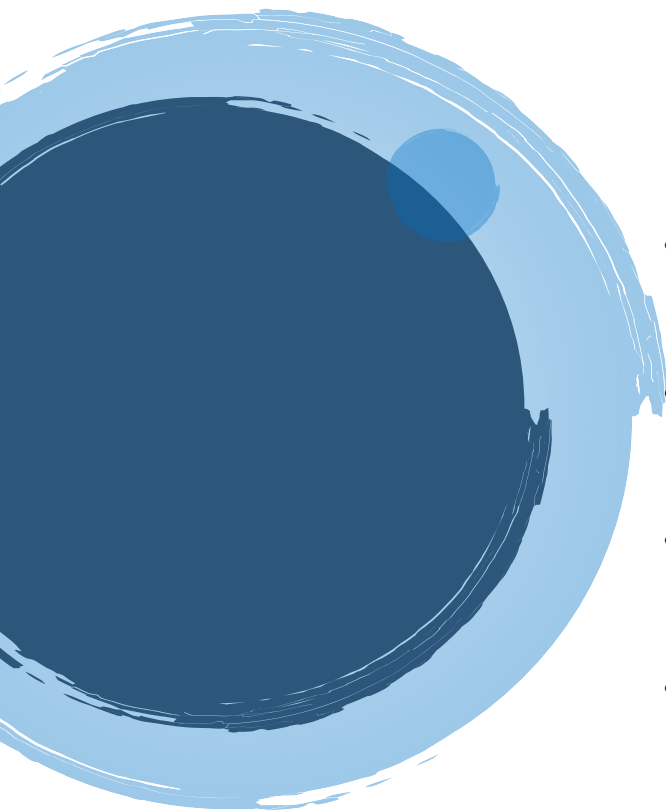




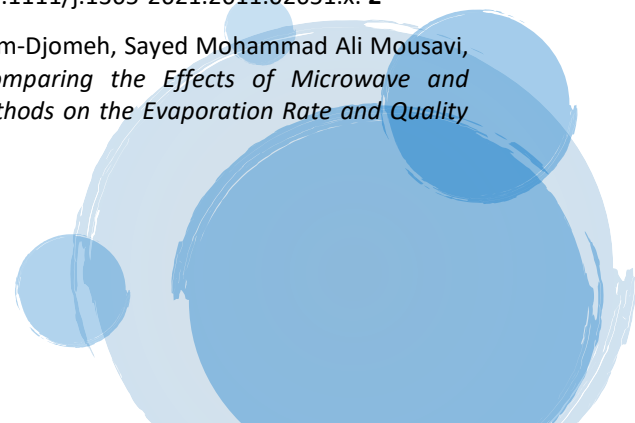
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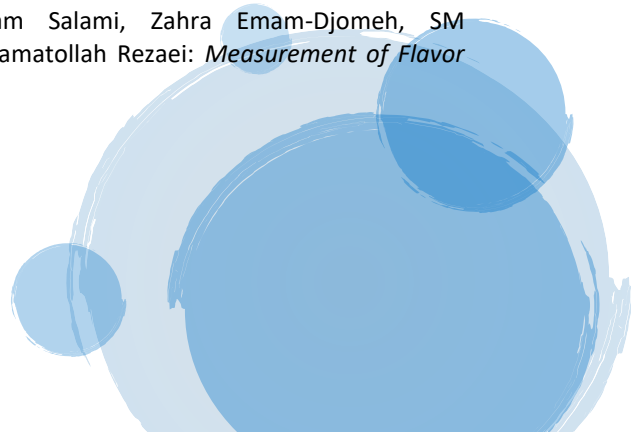
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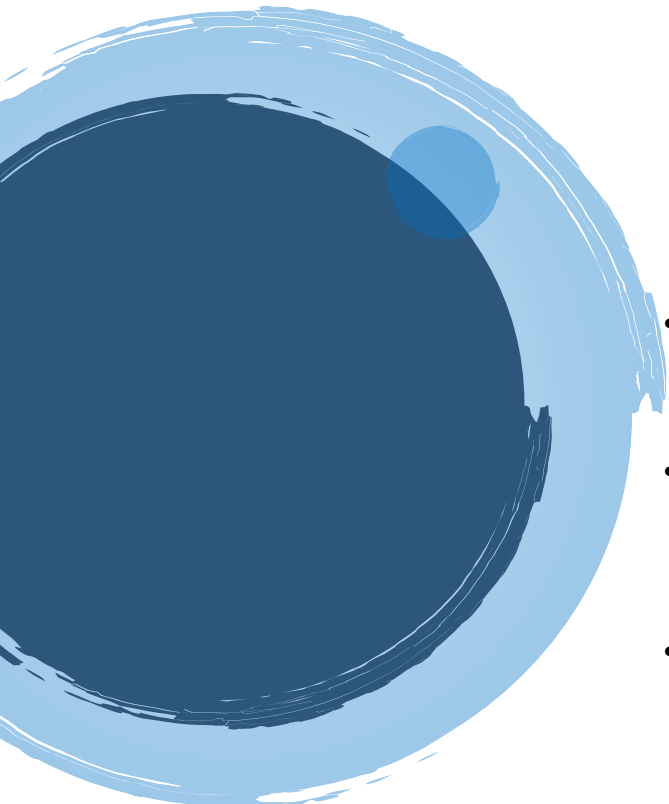




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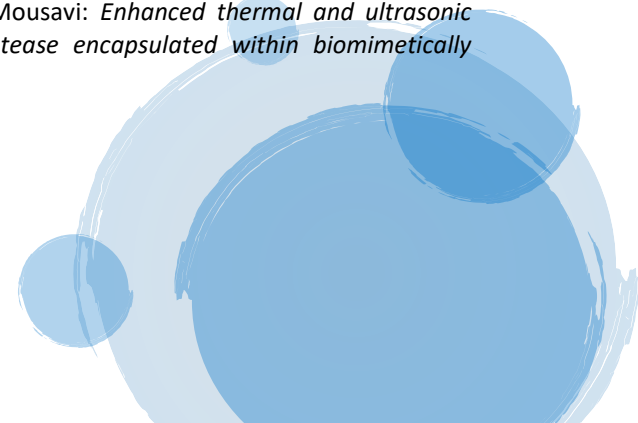
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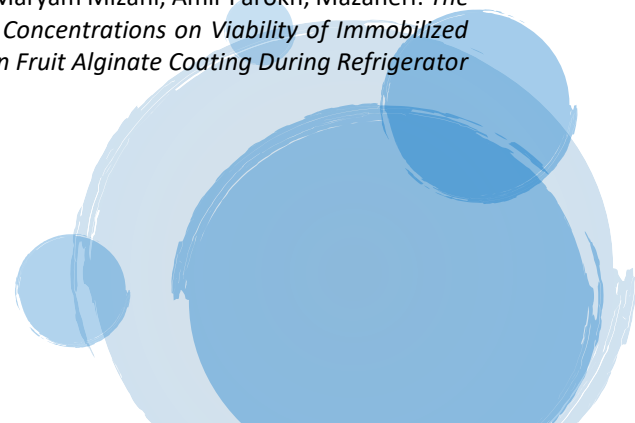
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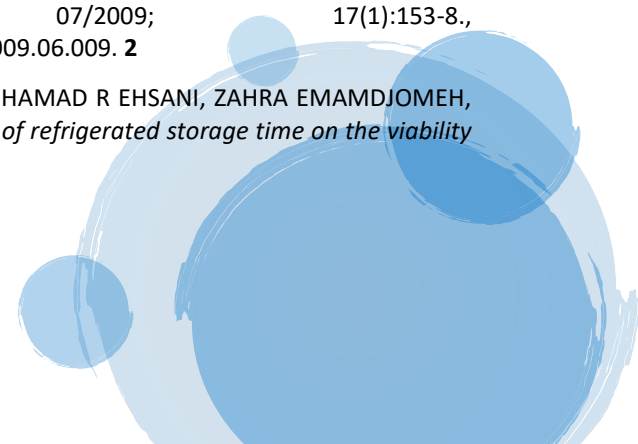
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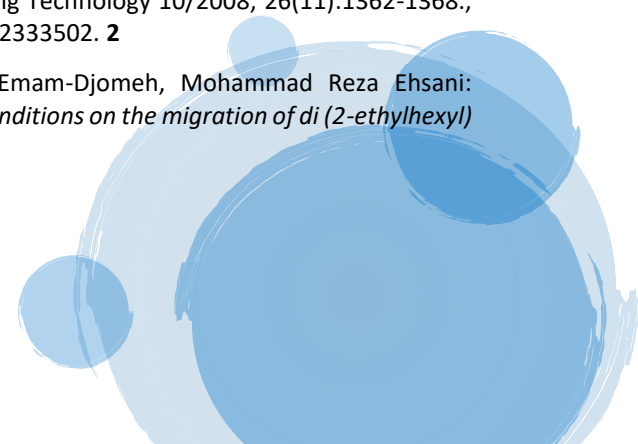
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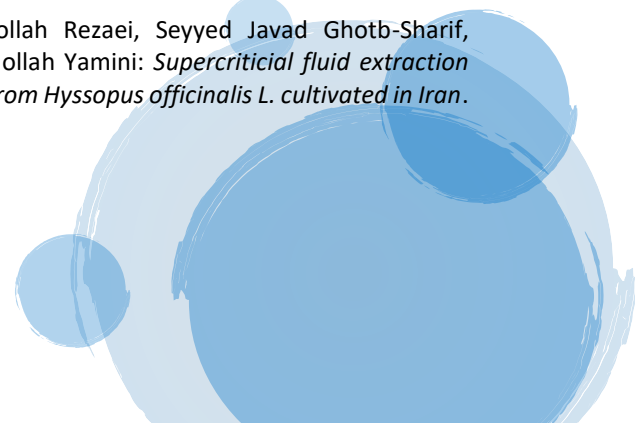
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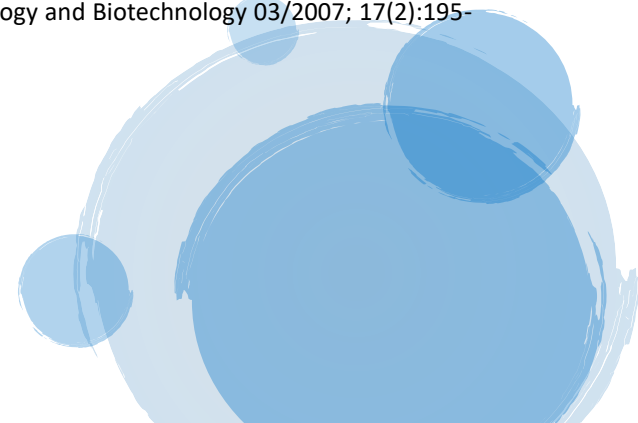
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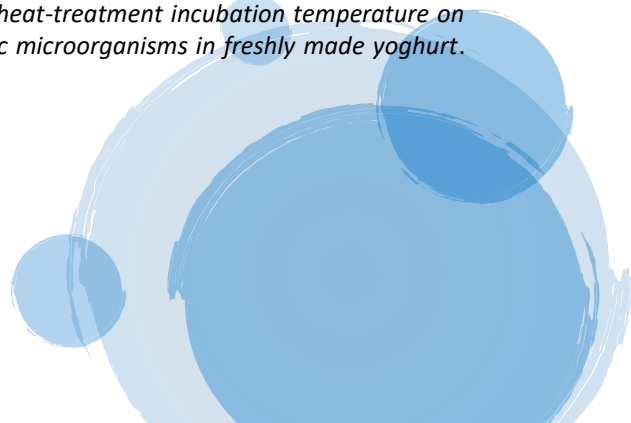
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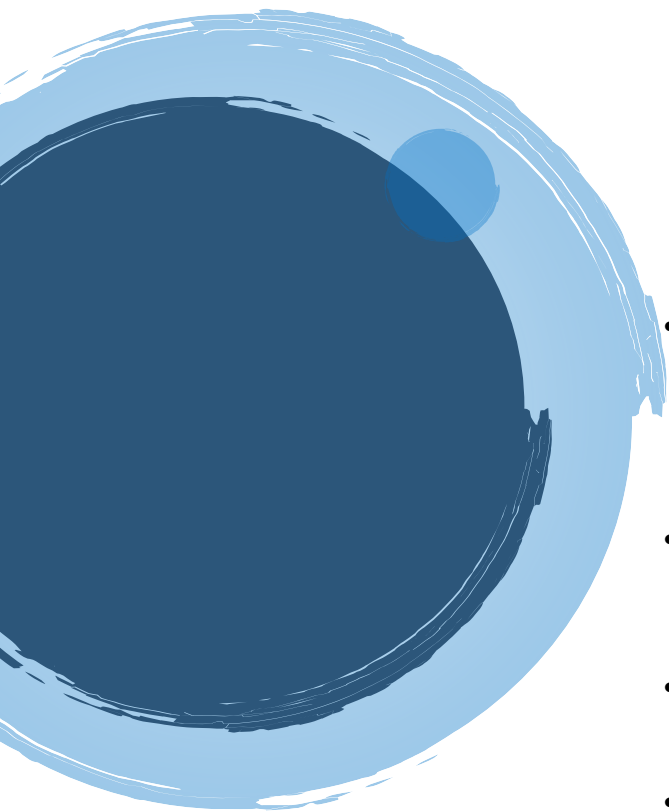
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