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Theodoros Varzakas, Andrea Mahn, Carmen Pérez, Mariela Miranda, and Herna Barrientos

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Athanasia M. Goula

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E. Dermesonlouoglou, Virginia Giannou, and Constantina Tzia

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Sivakumar Manickam and Yuh Xiu Liew

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Constantina Tzia, Loucas Tasios, Theodora Spiliotaki, Charikleia Chranioti, and Virginia Giannou

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Spyridon E. Papadakis

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E. Manolopoulou and Theodoros Varzakas

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Theodoros Varzakas, Georgia-Paraskevi Nikoleli, and Dimitrios P. Nikolelis

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Daniela Bermúdez-Aguirre and Gustavo V. Barbosa-Cánovas