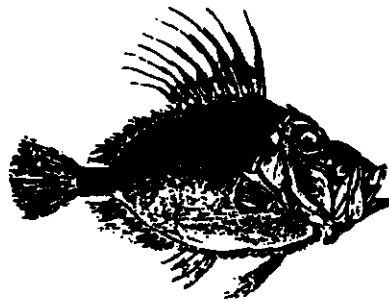
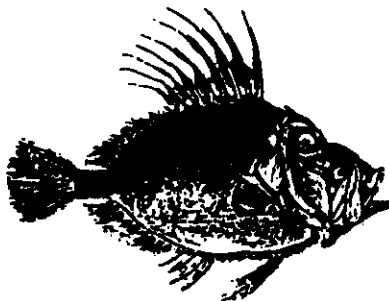


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Technological Conference of the Americas**



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SIXTEENTH ANNUAL CONFERENCE

**TROPICAL AND SUBTROPICAL FISHERIES
TECHNOLOGICAL CONFERENCE OF THE AMERICAS**

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