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6. **အထူး သတိ:** အထက်ပါ အချက်အလက် အတိုင်း အထူး သတိပြု၍ အောက်ပါ အချက်အလက်များကို အထူး သတိပြု၍ အသုံးပြုပါ။ အထက်ပါ အချက်အလက်များကို အထူး သတိပြု၍ အသုံးပြုပါ။ အထက်ပါ အချက်အလက်များကို အထူး သတိပြု၍ အသုံးပြုပါ။ အထက်ပါ အချက်အလက်များကို အထူး သတိပြု၍ အသုံးပြုပါ။

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