

## PREFACE

Praise to God Almighty for all the blessings He has given, so that this Final Project is able to be completed.

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Esther Novianti



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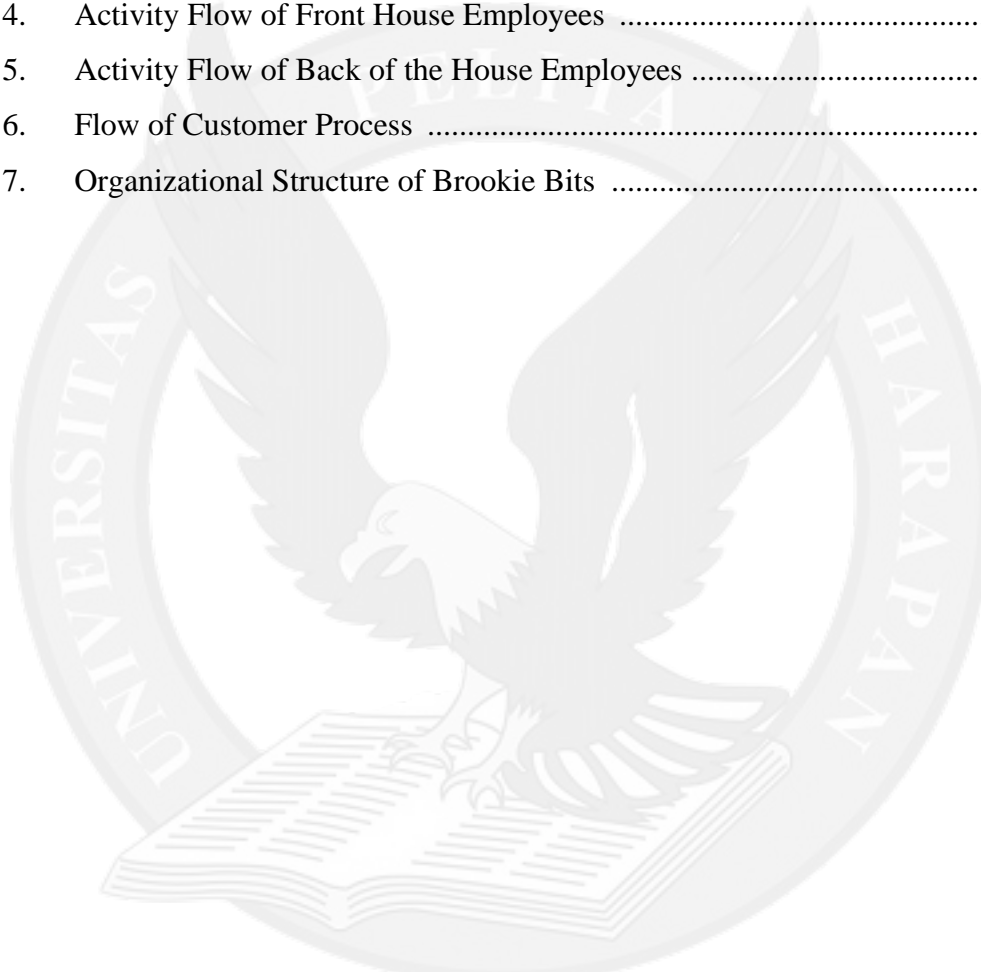
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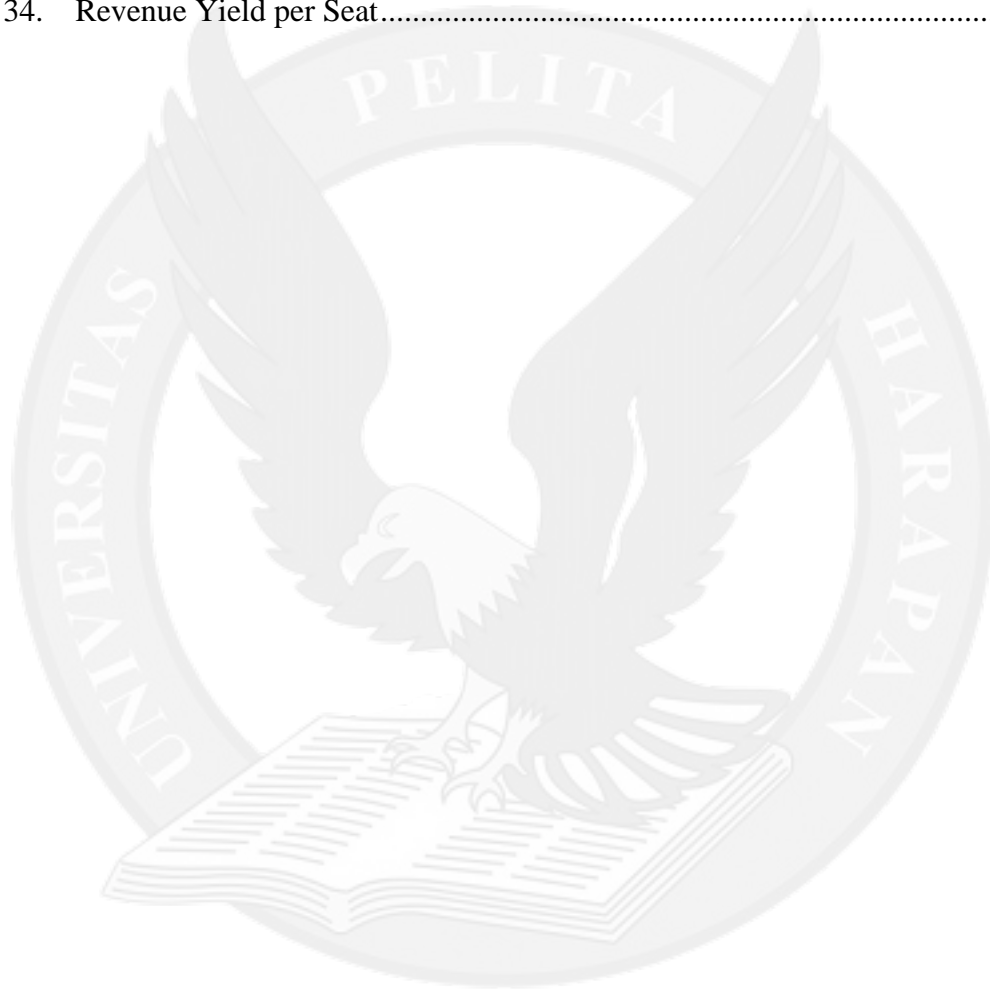
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