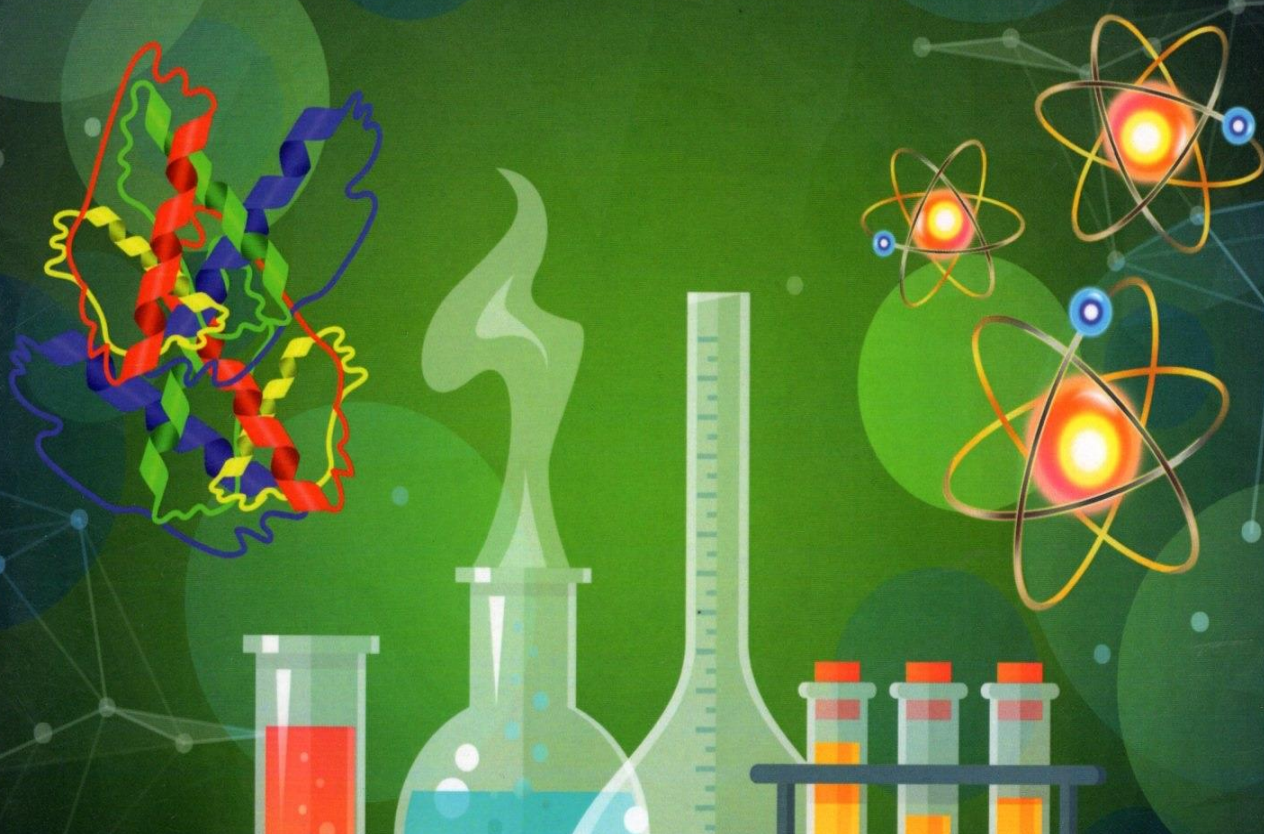


# GENERAL CHEMISTRY 2

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## IMPORTANT REMINDERS

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