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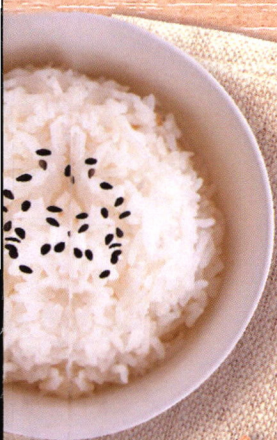
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地址:上海市静安区中兴路1286号402室
邮政编码:200070
电话(传真):021-65126911
E-mail: zzs@shspgy.com
官方网站: http://www.shspgy.com
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