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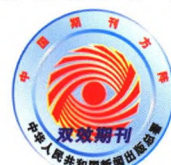
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电话: 0371-56561888

传真: 0371-56567092

郑州市航空港区新港大道
台湾科技园C7-2栋

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电话: 0371-62582555

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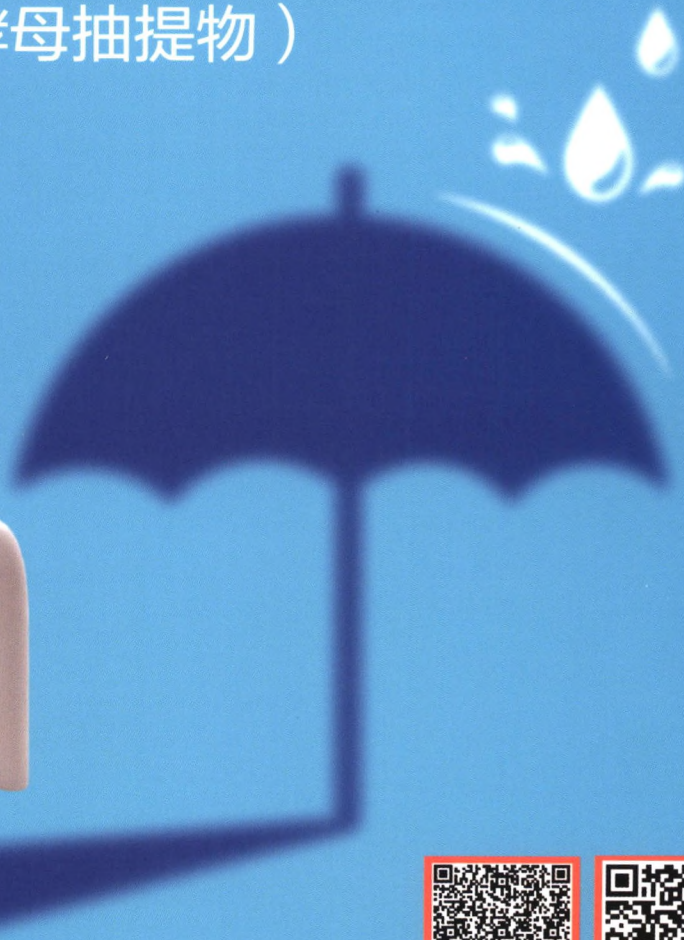
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