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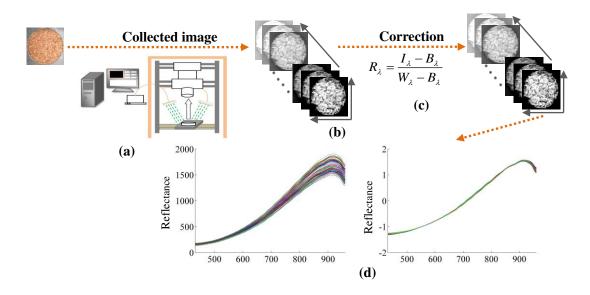


Fig.1 Main steps in pre-processing of hyperspectral image. (a) Hyperspectral system,

(b) data block, (c) correction and (d) Original spectrum and SNV preprocessing spectral