1. TITLE

Author, A.a, Author A. b and Author, A.c

*a* Organization, Country

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**Abstract**

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**Keywords:** X*xx, Yyy, Zzz*

# INTRODUCTION

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# MATERIALS AND METHODS

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## Procedure

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Table 1. Caption of the Table

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## Data Analysis

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# RESULTS AND DISCUSSION

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Figure 1. View of Danang beach.

# CONCLUSION

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ACKNOWLEDGEMENTS

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