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Journal Information

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Classification History

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2026		✓	✓	
2025		✓	✓	
2024		✓		
2023		✓	✓	
2021/2022		✓	✓	
2020		✓	✓	
2019		✓	✓	
2018		✓		

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DOI: 10.1515/ijfe-2019-0289

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2021-6-11 Vol. 17 Issue 7 Pages 507-516
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