

Title of your communication

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Abstract

Text

Keywords: English list of key words

Résumé en Français [optional]

Mots-clés : la liste des mots-clés est à mettre ici

1. Introduction

The introduction of your text here.

2. First section

2.1 Sub-section 1

2.1.1 sub-sub-section 2

EXAMPLE of a table :

Speed	ARL(c)
$c = 0$	370
$c = 0.5$	156
$c = 1$	44
$c = 1.5$	15
$c = 2$	6
$c = 2.5$	3
$c = 3$	2

Table 1: Legend

EXAMPLE for the figures :

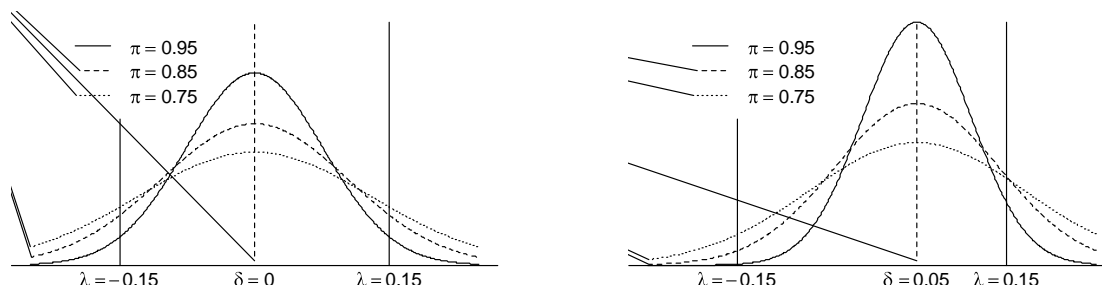


Figure 1: Legend

2.1.2 sub-sub-section 2

Text text text

2.2 Sub-section 2

Text text text

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