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Table.2 The optimizing interval and wave points selected by siPLS and GA on total acid (TAC), pH and MC

Indicators	optimum interval	The optimum wavelength (nm)
TAC	[6 11 14 16]	850.95、440.14、453.41、609.58、 435.18、624.15、625.01、848.32、 442.63 and 610.44
pH	[8 12 15 24]	731.29、722.60、555.02、729.55、 726.08、604.44、568.61、595.04、 717.39、719.13、734.77 and 723.47
MC	[10 13 17 19]	544、546、531、535、575、832、 835、840、849、895、896 and 901