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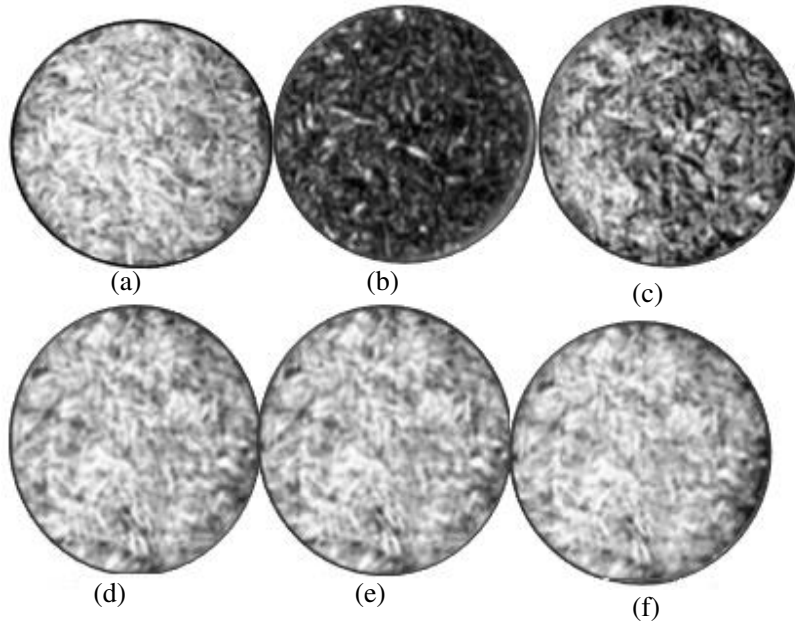


Fig.3 Characteristic pictures selected by PCA. (a–c) First three principle component (PC1, PC2 and PC3) score images; (d–f) three feature pictures at 598 nm, 684 nm and 858 nm selected in PC1 image