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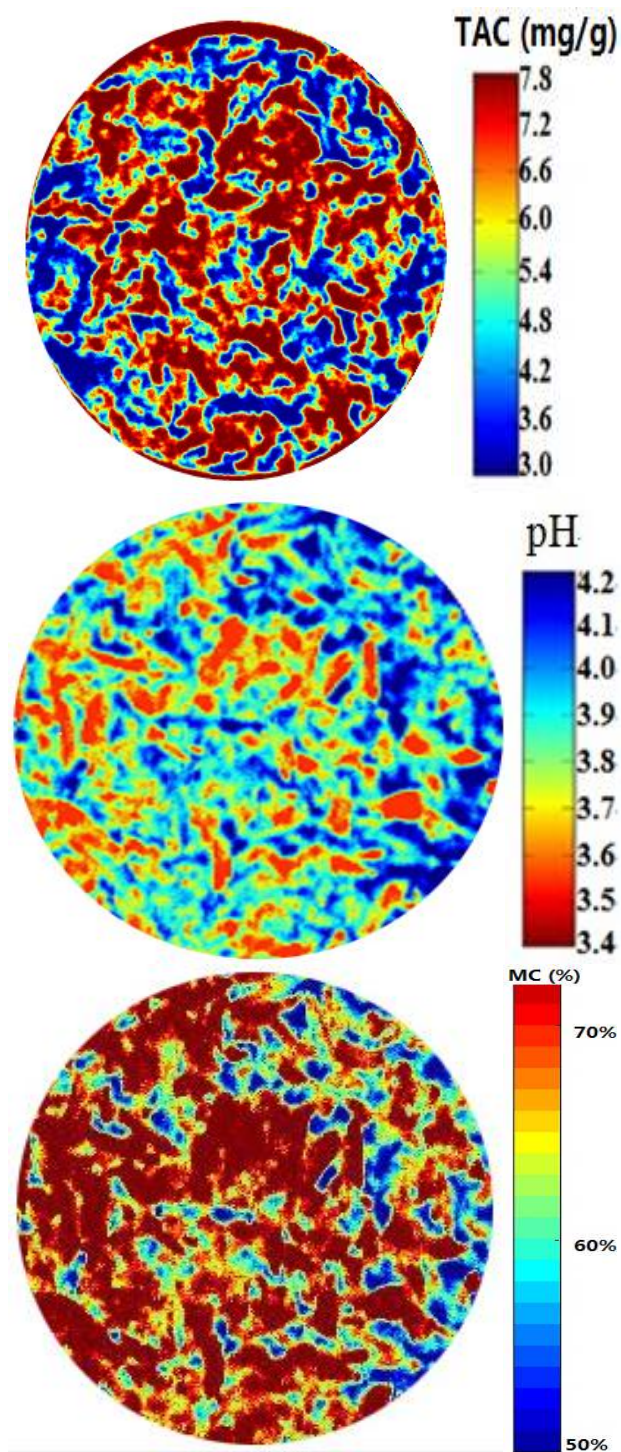


Fig. 4. Distribution of the TAC, pH and MC in the vinegar culture based on the optimal model of GA-PLS and LS-SVM model. (a) The distribution of TAC, (b) the distribution of pH, and (c) The distribution of MC