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Table 1 TAC, pH and MC in vinegar cultural in the calibration and prediction set

	model	N	Range	Mean	S.D.
TAC (10 ⁻² g/g)	Calibration set	40	2.391~7.8	5.713	1.369
	Prediction set	20	2.513~7.136	5.705	1.44
pH	Calibration set	40	3.6~4.22	3.88	0.142
	Prediction set	20	3.68~4.14	3.79	0.092
MC (%)	Calibration set	40	56.74~69.36	62.04	4.31
	Prediction set	20	56.52~69.11	61.99	4.25

N, sample number, S.D., standard deviation.