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CO

pH

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pH

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CO<sub>2</sub>

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CO<sub>2</sub>

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CO<sub>2</sub>

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CO<sub>2</sub>

ppm

( )

CO<sub>2</sub>

O<sub>2</sub>

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(MAP)

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CO<sub>2</sub>

O<sub>2</sub>

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1. Ethylene Forming Enzyme ( EFE )
  2. Randomized complete Block Design

°C

pH .

pH

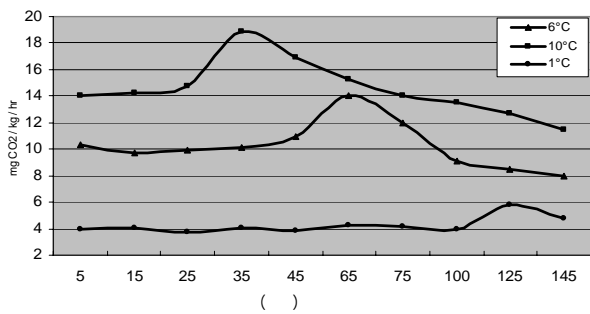
( )

CO<sub>2</sub>

°C

°C ( )

( ) °C ( )



CO<sub>2</sub>

Prope M

Detector TCD

°C

CO<sub>2</sub>

CO<sub>2</sub>

CO<sub>2</sub>

%

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mm

( N

) mm/min

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- 3. Coring
  - 4. SAS
  - 5. Excel

- 
- 1. Jar
  - 2. Instron

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CO<sub>2</sub> (CO<sub>2</sub> O<sub>2</sub>)  
 CO<sub>2</sub> O<sub>2</sub>  
 CO<sub>2</sub>

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/ °C

/ °C

/ °C

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%

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					(S.O.V)
pH					(N)
/ **	/ n.s	/ n.s	/ **	/ **	A)
/ **	/ **	/ **	/ **	/ **	(B)
/ **	/ **	/ **	/ **	/ **	(C)
/ n.s	/ n.s	/ n.s	/ **	/ n.s	A*B
/ *	/ n.s	/ **	/ **	/ n.s	A*C
/ n.s	/ n.s	/ n.s	/ **	/ **	B*C
/ n.s	/ n.s	/ n.s	/ n.s	/ n.s	A*B*C
/	/	/	/	/	C.V

pH					(N)
/ a	/ a	/ a	/ a	/ a	
/ a	/ a	/ a	/ b	/ ab	
/ b	/ a	/ a	/ b	/ a	

% \*

pH					(N)	(°C)
/ a	/ a	/ b	/ c	/ a		
/ b	/ b	/ a	/ b	/ b		
/ c	/ b	/ a	/ a	/ c		

% \*

pH					(N)
/ e	/ a	/ d	/ g	/ a	
/ e	/ a	/ d	/ fg	/ a	
/ d	/ b	/ d	/ ef	/ b	
/ cd	/ b	/ c	/ de	/ c	
/ bc	/ c	/ c	/ cd	/ d	
/ bc	/ cd	/ bc	/ bc	/ e	
/ ab	/ de	b	/ b	/ f	
/ a	/ e	/ a	/ a	/ f	

% \*

( )

( ) . %

( )

°C

°C

/ b	/ ab	/ a	(N)
/ e	/ de	/ cd	
/ g	/ fg	/ f	
/ d	/ d	/ c	
/ d	/ cd	/ de	
/ c	/ c	/ a	
/ cd	/ d	/ cd	pH
/ ab	/ bc	/ ab	
/ ab	/ bc	/ a	
/ a	/ a	/ a	
/ b	/ b	/ b	
/ b	/ b	/ b	
/ bc	/ a	/ a	
/ de	/ bc	/ b	
/ f	/ de	/ d	
%		*	

( )

%

( )

/ hi	/ hg	/ efg	/ de	/ c	/ b	/ a	/ a	(N)
/ j	/ hig	/ ghi	/ ef	/ c	/ b	/ a	/ a	
/ j	/ j	/ ij	/ fgh	/ cd	/ b	/ a	/ a	
/ a	/ b	/ b	/ C	/ d	/ efg	/ hijk	/ l	
/ de	/ def	/ defg	/ fgh	/ ghij	/ hijk	/ jlk	/ l	
/ fgh	/ fhi	/ ghi	/ ghijk	/ hijk	/ jikl	/ lk	/ l	
/ ab	/ cd	/ bc	/ cd	/ gf	/ gh	/ ih	/ i	
/ a	/ c	/ cd	/ fg	/ f	/ i	/ i	/ i	pH
/ a	/ ab	/ cde	/ def	/ ef	/ hi	/ hi	/ i	
/ k	/ hij	/ ij	/ ghi	/ cdef	/ bcde	/ abcd	/ a	
/ k	/ jk	/ hji	/ fgh	/ defg	/ defg	/ ab	/ a	
/ k	/ JK	/ HIJ	/ ghi	/ efg	/ cde	/ abc	/ a	
/ a	/ abc	/ ab	/ abc	/ bcde	/ efg	/ hji	/ jk	
/ a	/ abcd	/ abcde	/ bcdef	/ defg	/ fgh	/ ijk	/ jk	
/ abcd	/ cdef	/ efgh	/ cdef	/ efg	/ ghi	/ k	/ jk	

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pH

pH

%

(Q )

pH

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°C pH

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( )

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(MAP)

( ) )

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%

pH

(.)

( )

pH

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(C0)

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/ jk	/ ij	/ hi	/ f	/ cd	/ bc	/ a	/ ab
/ kl	/ kl	/ jk	/ jk	/ g	/ e	/ ab	/ ab
/ n	/ mn	/ lm	/ kl	/ k	/ gh	/ de	/ ab
/ fghi	/ ghi	/ hij	/ ijk	/ jkl	/ jkl	/ kl	/ l
/ c	/ cd	/ def	/ efgh	/ ghi	/ jkl	/ jkl	/ l
/ ab	/ bc	/ c	/ cde	/ defg	/ ghi	/ jkl	/ l
/ ab	/ efg	/ efg	/ hi	/ ij	/ l	/ kl	/ kl
/ a	/ bcd	/ def	/ fg	/ gh	/ ijk	/ jkl	/ kl
/ ab	/ abc	/ cde	/ def	/ efg	/ ij	/ jkl	/ kl
/ jk	/ ghij	/ fgh	/ def	/ cd	/ ab	/ a	/ a
/ k	/ ijk	/ efij	/ efgh	/ cde	/ cde	/ cb	/ a
/ k	/ jk	/ hji	/ fghi	/ defg	/ def	/ bc	/ a

(N)

pH

%

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CO

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°C

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