

Hibajegyzék

Szövegben elcsúszott számozások korrekciója

Helyes ábraszámozás

Oldalszám	Hibás ábraszám	Helyes ábraszám
47	10. ábra	9. ábra
55	11. ábra	10. ábra
83	21. ábra	20. ábra
84	23. ábra	21. ábra
85	24. ábra	22. ábra
85	25. ábra	23. ábra

Szövegben módosítandó ábra és táblázat számozások

Oldalszám	Sorok száma	Helytelen hivatkozás	Helyes hivatkozás
48	8	1.táblázat	2.táblázat
63	4	12.táblázat	4.táblázat
64	20	4.táblázat	5.táblázat
67	8	4.táblázat	5.táblázat
68	4	5.táblázat	6.táblázat
68	15	4. táblázat	5. táblázat
68	23	5.táblázat	6.táblázat
74	28	4.táblázat	5.táblázat
74	32	5.táblázat	1.táblázat
78	24	-	17.ábra
80	2	17.táblázat	8.táblázat
80	3	8.táblázat, 17.ábra	9.táblázat, 18.ábra
81	9	2.ábra	19.ábra
84	22	-	22.ábra
84	32	22.ábra	23.ábra

Hiányzó rövidítések

ADA	American Dietetic Association Amerikai Dietetikusok Egyesülete
AEC	Átlagos környezet függvény
AOAC	American Association of Analytical Chemists Amerikai Analitikai Kémikusok Szövetsége
FID	Széles dinamikai tartományú lángionizációs detektor
FODMAP	Fermentálható oligo-, di- és monoszacharidok és poliolkok
GGE biplot elemzés	genotípus valamint genotípus és környezet kölcsönhatás variabilitásának ábrázolása PCA alapján
IBS	Irritábilis bélszindróma
NIR	Közeli infravörös spektroszkópia
NSP	Non starch polysaccharides nem keményítő jellegű poliszacharidok
RV	Relatív viszkozitás érték

Irodalomjegyzékből hiányzó szabványok

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