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Tomato variety	Original pH	pH after adding ¼ tsp. citric acid	pH after adding 1 tsp. lemon juice	pH after adding 1 tbsp. lemon juice
Cherokee	4.4	4.1	4.3	4.1
Cherokee 55	4.6	4.2	4.5	4.3
Cherokee 19	4.4	4.0	4.3	4.1
Cherokee 74	4.5	4.1	4.4	4.2
Cherokee 313	4.5	4.2	4.4	4.4
Cherokee 13	4.4	3.9	4.3	4.1

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