Thermal History Estimate Report SAMPLE_NAME

thermal-age.eu autogenerated report

November 17, 2011

Abstract

Buried under X, X years old, DNA is X% fucked etc.

Chapter 1

Summary

Your sample is very fresh. Season with olive oil, sage and parsely and roast at 210 for 70 minutes.

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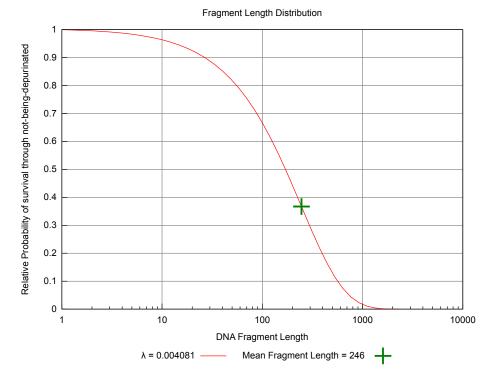


Figure 1.1: Probability of survival by fragment length (Graph SVG ①)

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Chapter 2

Breakdown

Rr-r-rrrewind!

Appendix A

About This Report

This report has been generated automatically using tools at thermal-age.eu including the ttkpl palaeotemperature estimation and kinetic calculation library.