

# Effects of Erythritol and Ultrasound-Assisted Osmotic Dehydration on Drying Kinetics, Bioactive Retention, and Quality of Semi-Dried Red-Fleshed Dragon Fruit

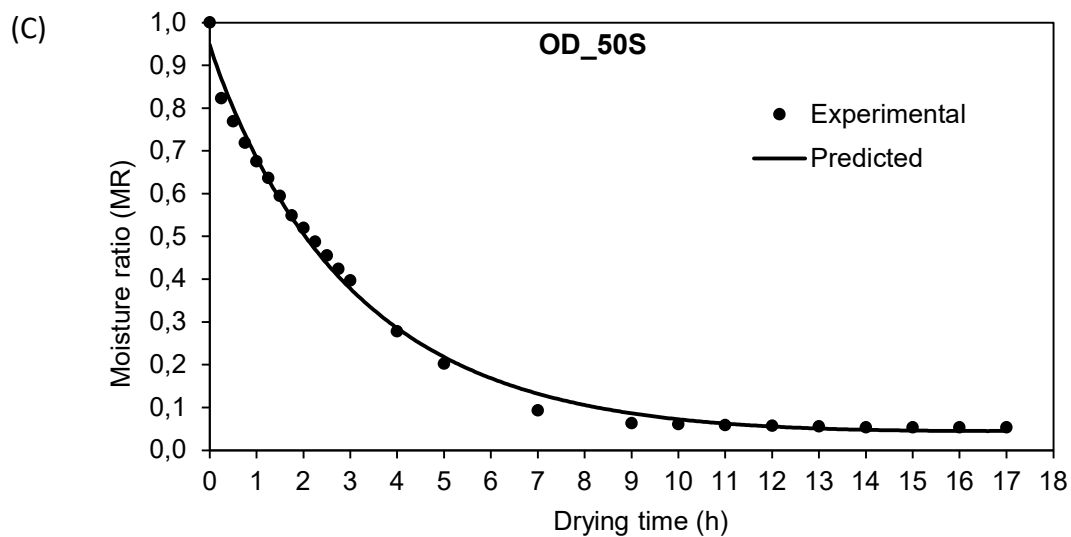
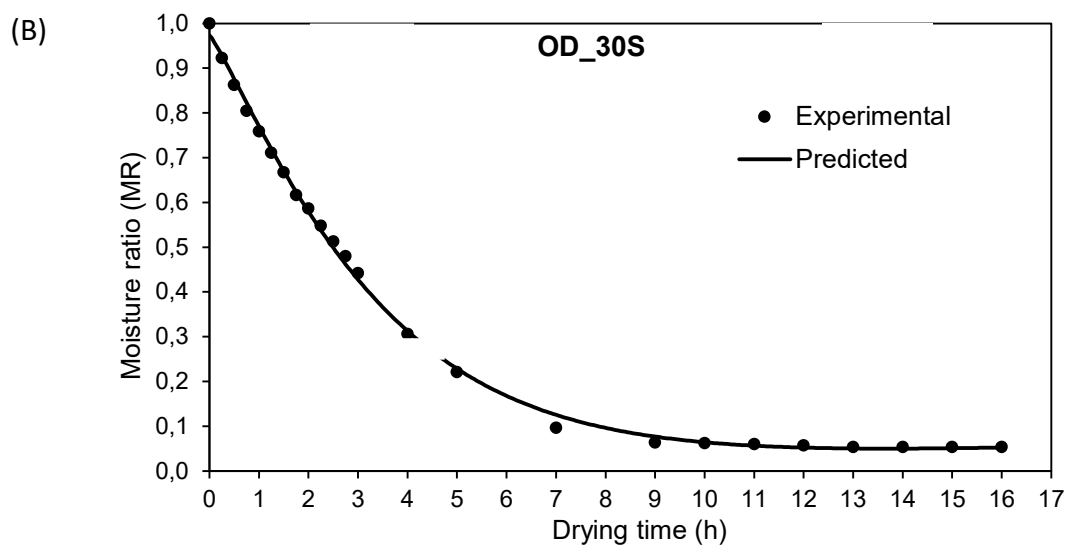
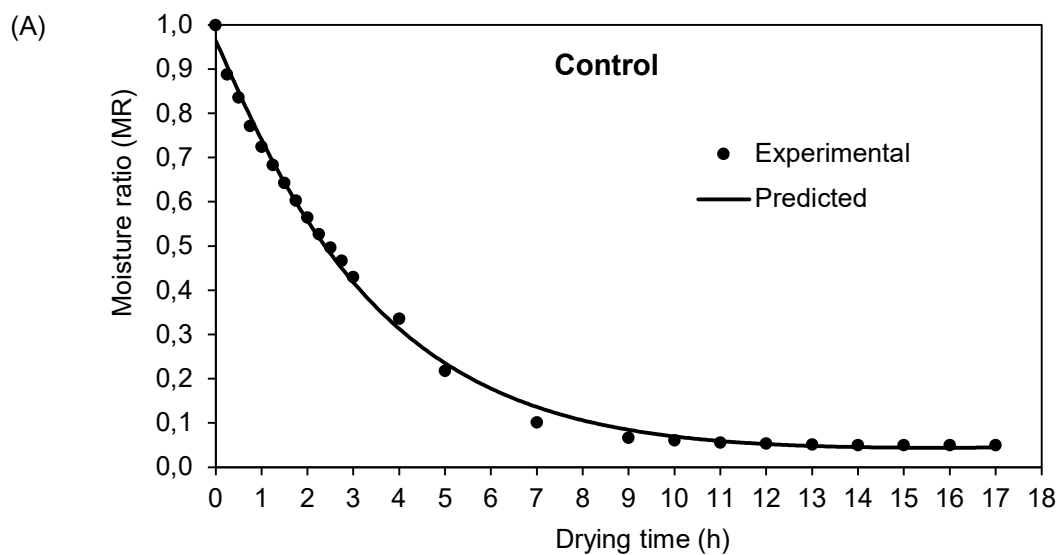
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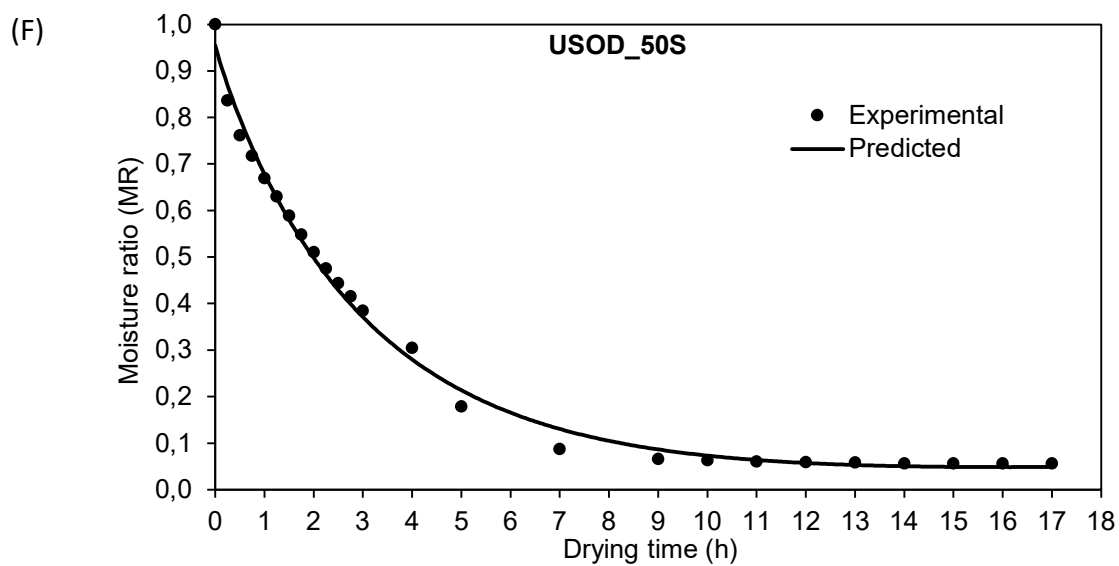
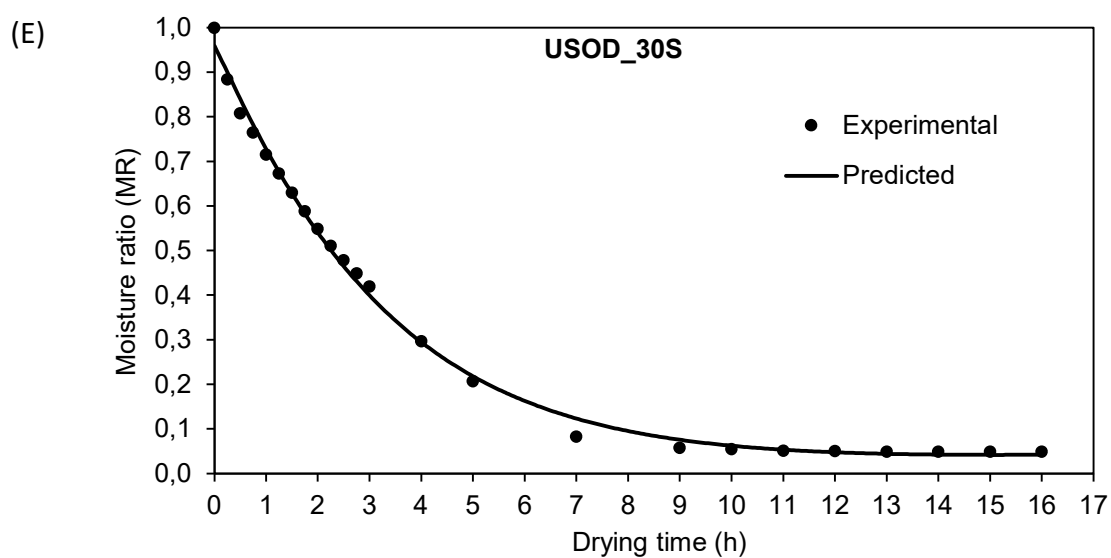
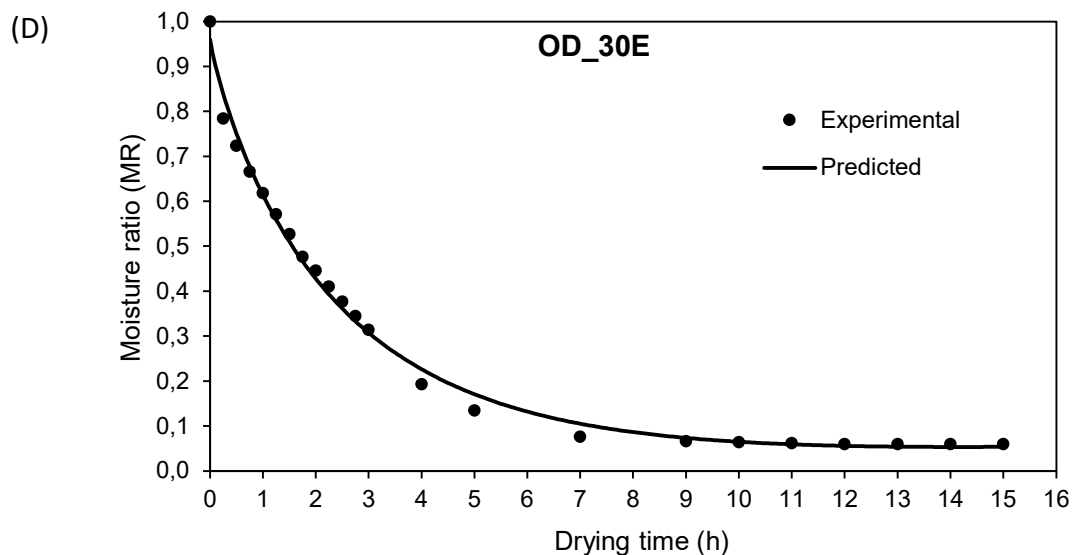
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## Supplementary Materials

**Figure S1.** Experimental and predicted moisture ratio (MR) during drying of red-fleshed dragon fruit (RFDF) slices pretreated by osmotic dehydration (OD) and ultrasound-assisted osmotic dehydration (USOD) as described by the Midilli–Kucuk model: (A) Control without OD or USOD pretreatment; (B) OD in a sucrose (30°Bx) solution, OD\_30S; (C) OD in a sucrose (50°Bx) solution, OD\_50S; (D) OD in an erythritol (30°Bx) solution, OD\_30E; (E) USOD in a sucrose (30°Bx) solution, USOD\_30S; (F) USOD in a sucrose (50°Bx) solution, USOD\_50S; and (G) USOD in an erythritol (30°Bx) solution, USOD\_30E.





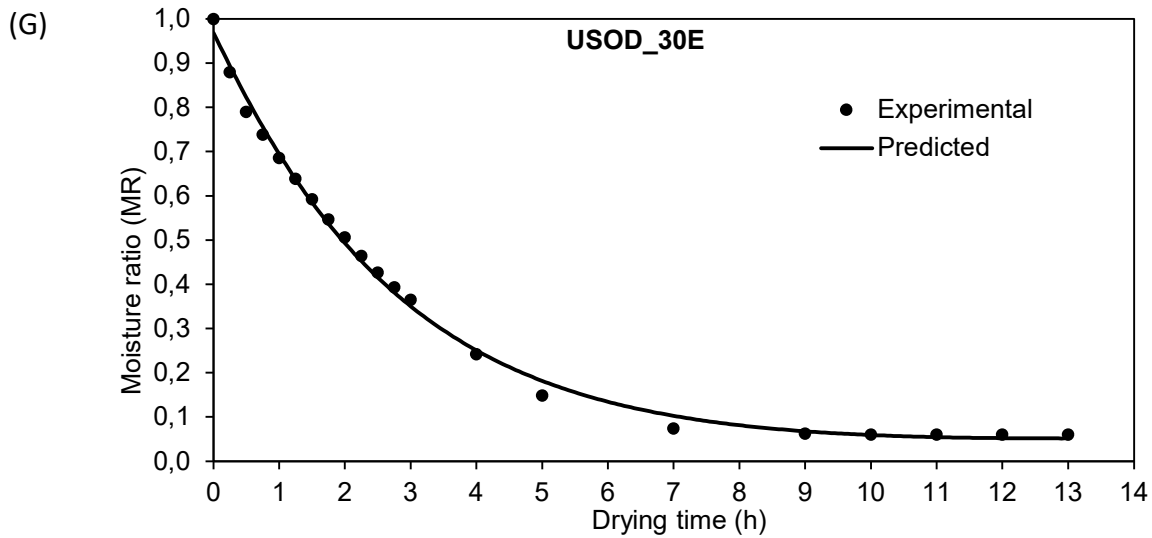


**Figure S1.** Experimental and predicted moisture ratio (MR) during drying of red-fleshed dragon fruit (RFDF) slices pretreated by osmotic dehydration (OD) and ultrasound-assisted osmotic dehydration (USOD) as described by the Midilli–Kucuk model: (A) Control without OD or USOD pretreatment; (B) OD in a sucrose (30°Bx) solution, OD\_30S; (C) OD in a sucrose (50°Bx) solution, OD\_50S; (D) OD in an erythritol (30°Bx) solution, OD\_30E; (E) USOD in a sucrose (30°Bx) solution, USOD\_30S; (F) USOD in a sucrose (50°Bx) solution, USOD\_50S; and (G) USOD in an erythritol (30°Bx) solution, USOD\_30E.