

## **Supplementary information**

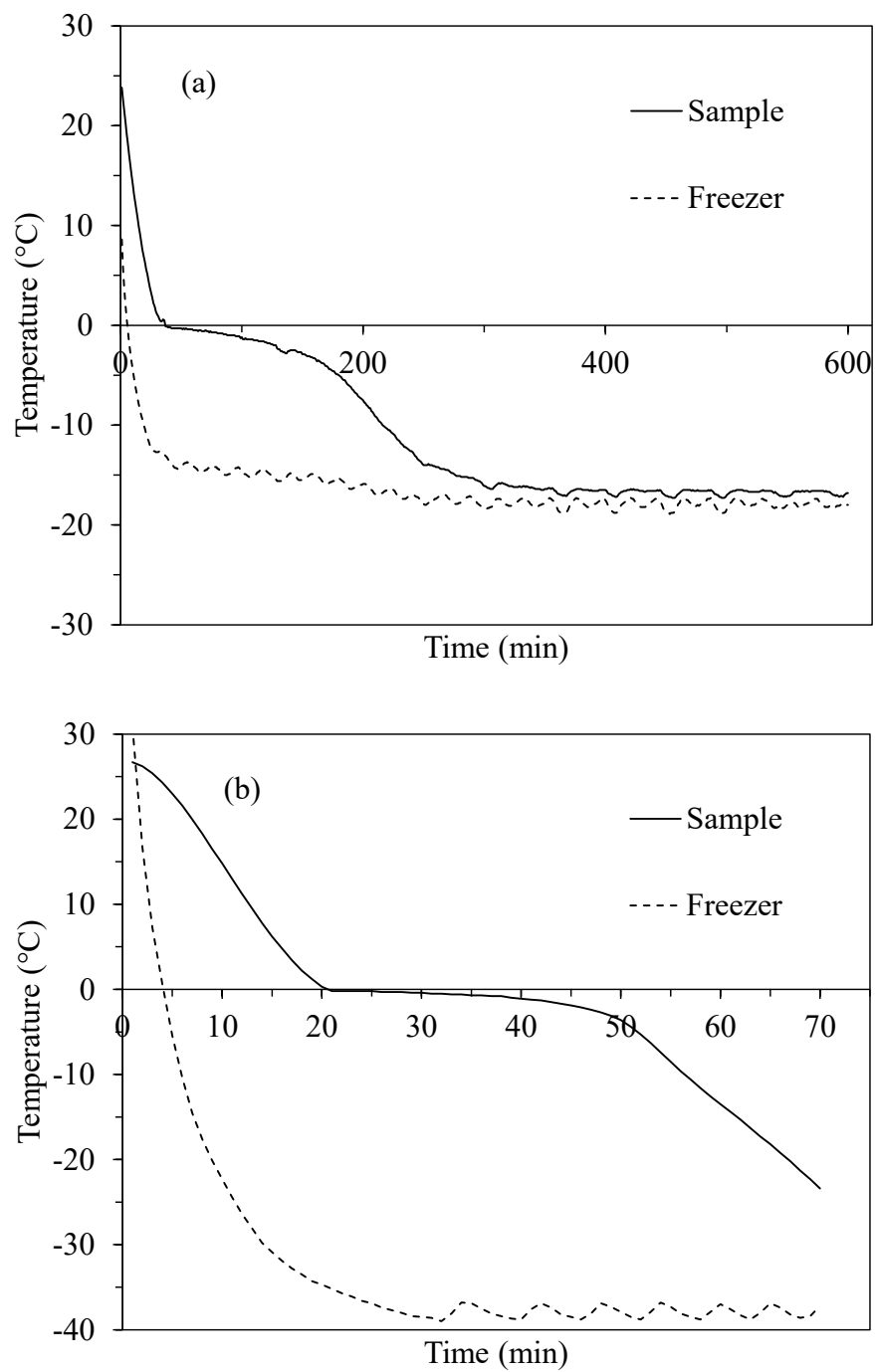
### **Osmotic dehydration, drying kinetics, and quality attributes of osmotic hot air-dried mango as affected by initial frozen storage**

Pramote Khuwijitjaru<sup>1</sup>, Supawadee Somkane<sup>1</sup>, Kyuya Nakagawa<sup>2</sup>, Busarakorn Mahayothee<sup>1\*</sup>

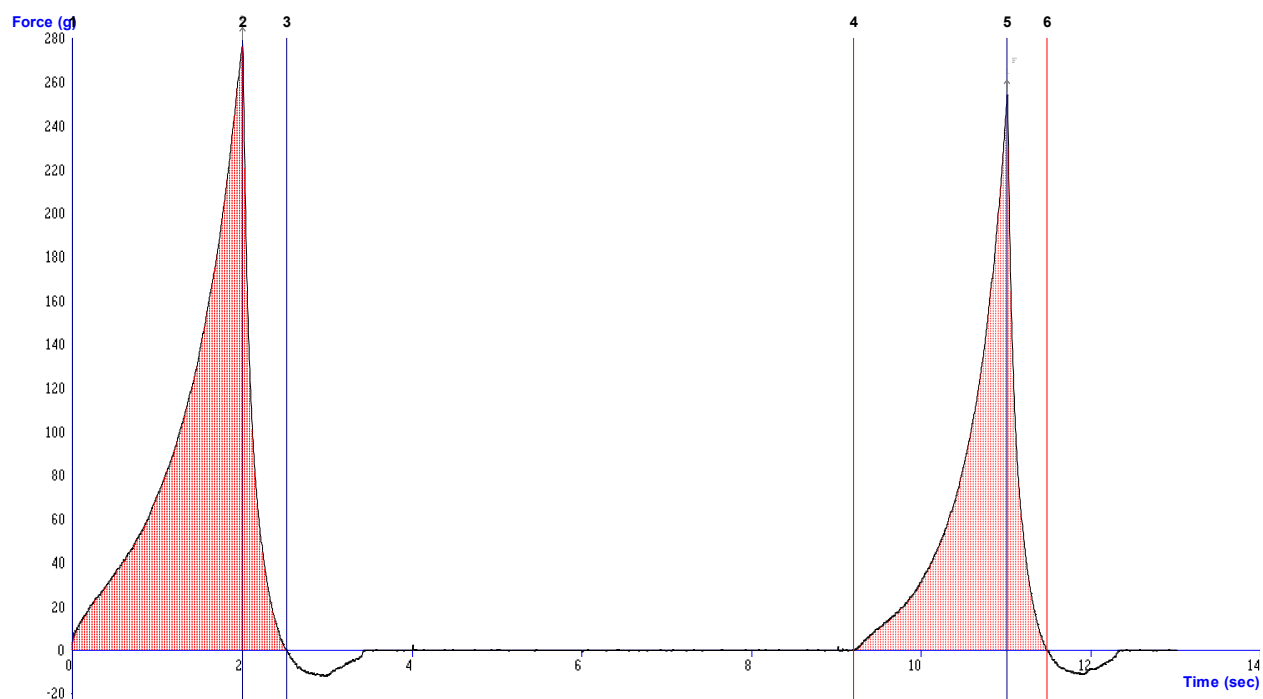
<sup>1</sup>Department of Food Technology, Faculty of Engineering and Industrial Technology, Silpakorn University, Nakhon Pathom 73000, Thailand

<sup>2</sup>Department of Chemical Engineering, Faculty of Engineering, Kyoto University, Katsura, Nishikyo-ku, Kyoto 615-8510, Japan

\*Correspondence. E-mail: mahayothee\_b@su.ac.th (B. Mahayothee)



**Figure S1.** Freezing curves of mango slabs in (a) conventional freezer and (b) air-blast freezer.



**Figure S2.** Figure S2. Texture Analyzer graph using p/2 probe.

**Table S1.** Quality indices of fresh mangoes used in this study.

Quality indices	Range	
Moisture content (% w.b.)	78.89–82.56	
Total soluble solids (°Brix)	18.7–19.2	
Titrateable acidity (%)	0.74–1.08	
pH	3.63–4.28	
Hardness (g)	27.53–58.12	
Flesh color	Peel side	Inner side
L*	43.75–61.32	41.57–57.28
a*	11.27–18.09	10.63–18.31
b*	38.18–64.22	34.46–61.07
C*	39.88–66.76	36.07–62.80
h°	41.57–57.59	70.70–77.68