

Article

Impact of Pulsed Electric Field Treatment on the Process Kinetics and Selected Properties of Air and Dehumidified Air-Dried Mushrooms

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Supplementary Materials:

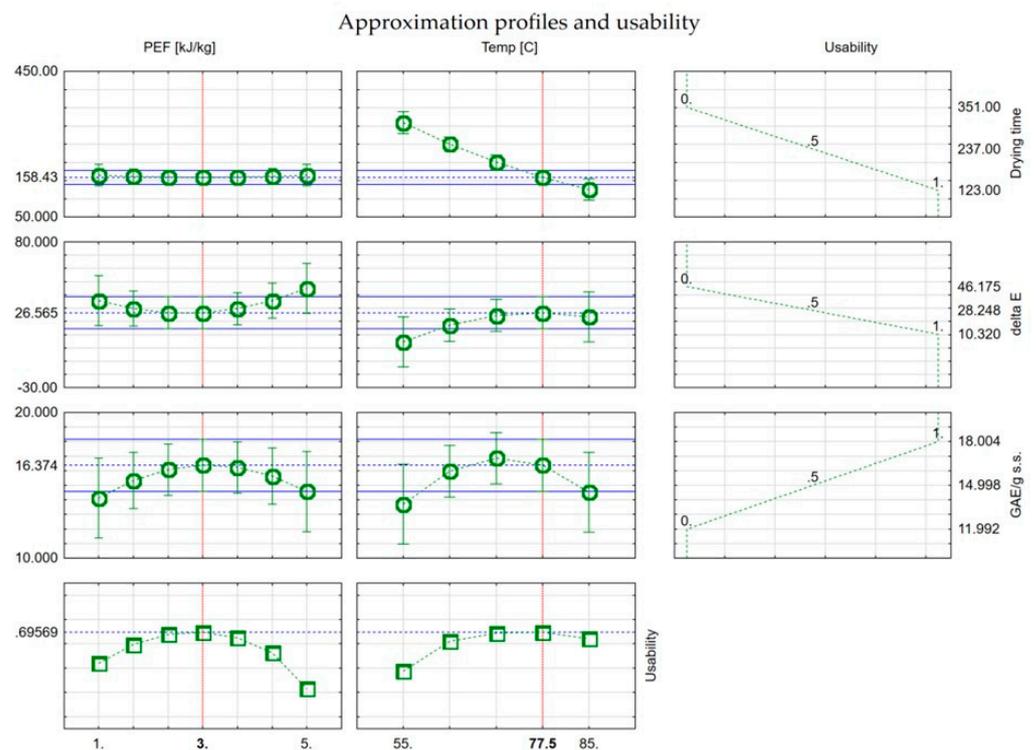


Figure S1. Approximation profiles and usability for dried mushrooms obtained using convective method with non-dehumidified air (CD) subjected or not to PEF.

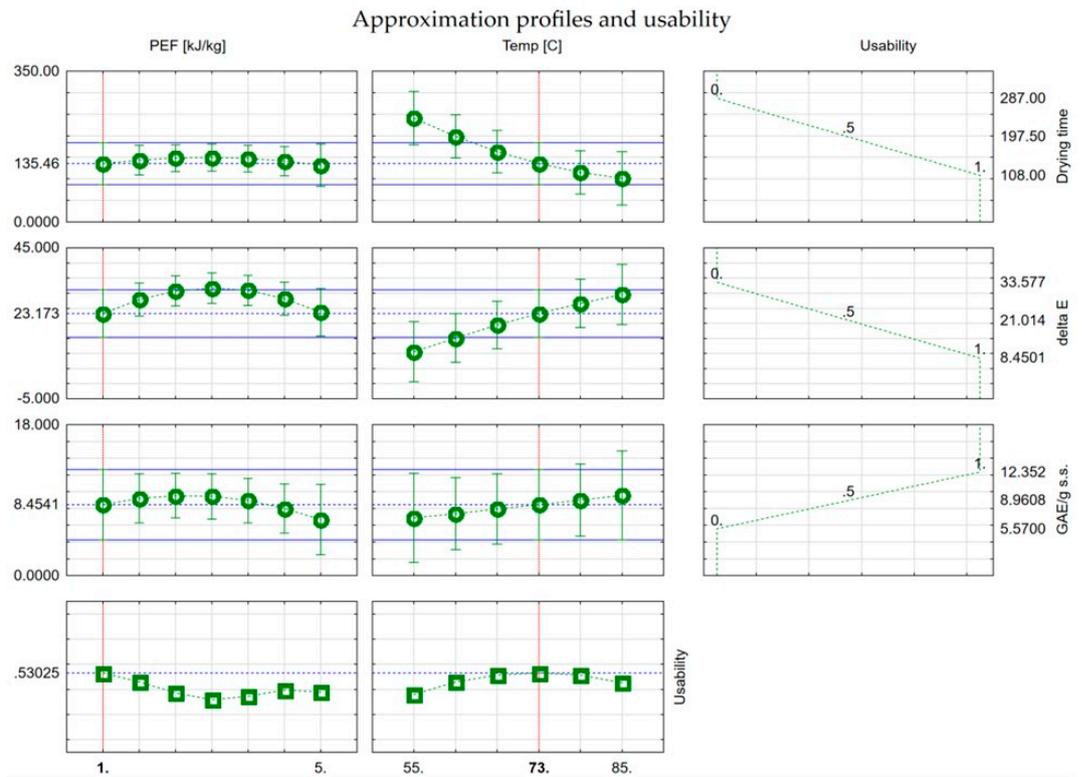


Figure S2. Approximation profiles and usability for dried mushrooms obtained using convective method with dehumidified air (DA) subjected or not to PEF.