

Table S1. Attributes of descriptive sensory analysis of dried apples dehydrated (or not) without the application of ultrasound depending on the osmotic substance used.

Attribute	ANOVA [†]	Osmotic agent			
		Xylitol	Erythritol	Sucrose	Without OD
Appearance					
Color	***	4.8 ^a	3.2 ^b	5.2 ^a	4.7 ^a
Basic taste					
Sweetness	***	8.7 ^a	7.2 ^b	8.4 ^a	4.3 ^c
Sourness	**	2.2 ^{ab}	0.5 ^c	1.3 ^{bc}	2.8 ^a
Bitterness	***	0.8 ^a	0.0 ^b	0.0 ^b	0.0 ^b
Flavor					
Apple ID	***	6.7 ^b	5.8 ^c	8.0 ^a	3.8 ^d
Fruity	***	6.5 ^b	5.0 ^c	7.9 ^a	3.3 ^d
Grassy	**	0.0 ^{ab}	0.0 ^c	0.5 ^a	0.0 ^{bc}
Fresh	NS	3.0 ^a	4.7 ^a	1.8 ^a	2.2 ^a
Vegetable	NS	0.5 ^a	0.0 ^a	0.3 ^a	0.1 ^a
Honey/Carmel	***	5.7 ^a	3.7 ^b	5.0 ^a	0.9 ^c
Citric	*	0.0 ^{ab}	0.0 ^b	0.2 ^a	0.0 ^a
Off flavor	NS	0.0 ^a	0.0 ^a	0.0 ^a	0.0 ^a
Aftertaste	***	5.3 ^b	4.0 ^b	6.6 ^a	3.2 ^c
Cooling effect	***	7.5 ^a	7.7 ^a	2.4 ^b	0.8 ^c
Texture					
Hardness	***	2.3 ^{bc}	2.0 ^c	2.9 ^a	2.3 ^b
Crispiness	*	1.0 ^b	1.0 ^b	1.8 ^a	1.0 ^b
Adhesiveness	***	2.0 ^b	2.3 ^b	3.8 ^a	2.3 ^b
Solubility	***	0.5 ^b	3.2 ^a	1.8 ^b	2.8 ^a
Chewiness	**	5.0 ^a	3.8 ^{ab}	3.3 ^c	4.0 ^{bc}
Flouriness	***	0.0 ^{bc}	1.7 ^a	0.4 ^b	0.0 ^c

† NS – not significant at $p = 0.05$; *, ** and *** -- significant at $p < 0.05$, 0.01 and 0.001, respectively; the letters denote homogeneous groups; values followed by the same letter, within the same row were not significantly different ($p = 0.05$), according to Tukey's least significant difference test.

Table S2. Attributes of descriptive sensory analysis of dried apples dehydrated with the application of ultrasound depending on the osmotic substance used.

Attribute	ANOVA [†]	Osmotic agent		
		Xylitol	Erythritol	Sucrose
Appearance				
Color	***	4.8 ^a	3.2 ^b	4.7 ^a
Basic taste				
Sweetness	***	8.7 ^a	6.8 ^b	8.5 ^a
Sourness	***	2.3 ^a	0.7 ^c	1.3 ^b
Bitterness	***	0.7 ^a	0.0 ^b	0.0 ^b
Flavor				
Apple ID	***	6.8 ^b	5.3 ^c	7.3 ^a
Fruity	***	6.3 ^b	5.0 ^c	7.7 ^a
Grassy	***	0.0 ^b	0.0 ^b	0.3 ^a
Fresh	***	2.7 ^b	4.2 ^a	1.7 ^c
Vegetable	***	0.3 ^a	0.0 ^b	0.0 ^b
Honey/Carmel	***	5.8 ^a	3.0 ^c	5.0 ^b
Citric	**	0.0 ^b	0.0 ^b	0.2 ^a
Off flavor	NS	0.0 ^a	0.0 ^a	0.0 ^a
Aftertaste	***	5.2 ^b	4.0 ^c	6.5 ^a
Cooling effect	***	7.0 ^a	7.5 ^a	1.7 ^b
Texture				
Hardness	*	2.3 ^{ab}	1.8 ^b	2.7 ^a
Crispiness	NS	1.0 ^a	1.0 ^a	1.3 ^a
Adhesiveness	***	2.0 ^b	2.0 ^b	4.2 ^a
Solubility	***	2.2 ^b	3.2 ^a	2.0 ^b
Chewiness	***	5.0 ^a	3.8 ^b	3.7 ^b
Flouriness	***	0.0 ^b	1.7 ^a	0.5 ^b

† NS – not significant at $p = 0.05$; *, ** and *** -- significant at $p < 0.05$, 0.01 and 0.001, respectively; the letters denote homogeneous groups; values followed by the same letter, within the same row were not significantly different ($p = 0.05$), according to Tukey's least significant difference test.

Table S3. Attributes of descriptive sensory analysis of dried apples dehydrated with the application of ultrasound depending on the drying method used.

Attribute	ANOVA [†]	Drying method		
		CD	VM	CD/VM
Appearance				
Color	***	4.5 ^b	5.5 ^a	2.7 ^c
Basic taste				
Sweetness	NS	8.0 ^a	8.2 ^a	7.8 ^a
Sourness	***	1.8 ^a	1.2 ^b	1.3 ^b
Bitterness	NS	0.2 ^a	0.2 ^a	0.3 ^a
Flavor				
Apple ID	***	6.8 ^a	6.3 ^b	6.3 ^b
Fruity	*	6.7 ^a	6.0 ^b	6.3 ^b
Grassy	*	0.2 ^a	0.2 ^{ab}	0.0 ^b
Fresh	NS	3.2 ^a	2.7 ^a	2.7 ^a
Vegetable	NS	0.0 ^a	0.2 ^a	0.2 ^a
Honey/Carmel	NS	4.7 ^a	4.7 ^a	4.5 ^a
Citric	NS	0.2 ^a	0.0 ^a	0.0 ^a
Off flavor	NS	0.0 ^a	0.0 ^a	0.0 ^a
Aftertaste	NS	5.3 ^a	5.2 ^a	5.2 ^a
Cooling effect	NS	5.3 ^a	5.8 ^a	5.0 ^a
Texture				
Hardness	NS	2.0 ^a	2.3 ^a	2.5 ^a
Crispiness	NS	1.0 ^a	1.3 ^a	1.0 ^a
Adhesiveness	NS	3.0 ^a	2.7 ^a	2.5 ^a
Solubility	***	2.7 ^a	2.7 ^a	2.0 ^b
Chewiness	*	4.3 ^{ab}	4.3 ^a	3.8 ^b
Flouriness	NS	0.7 ^a	0.8 ^a	0.7 ^a

† NS – not significant at $p = 0.05$; *, ** and *** -- significant at $p < 0.05$, 0.01 and 0.001, respectively; the letters denote homogeneous groups; values followed by the same letter, within the same row were not significantly different ($p = 0.05$), according to Tukey's least significant difference test.