

Effects of tea polyphenols combined with thermosonication on the population of *Salmonella enterica* in fresh-cut wax gourd during storage and its ANFIS survival model

Supplementary Materials

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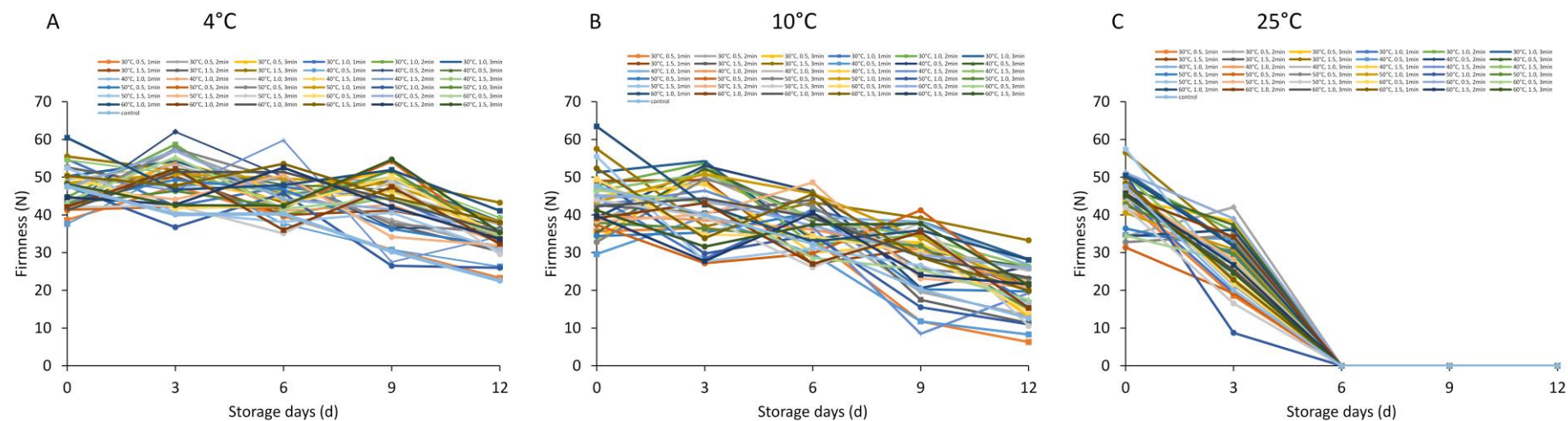


Figure S1. Firmness of fresh cut wax gourd during storage at different temperature: 4°C (A), 10°C (B) and 25°C (C). Firmness of fresh cut wax gourd treated by different conditions were represent with different colors.

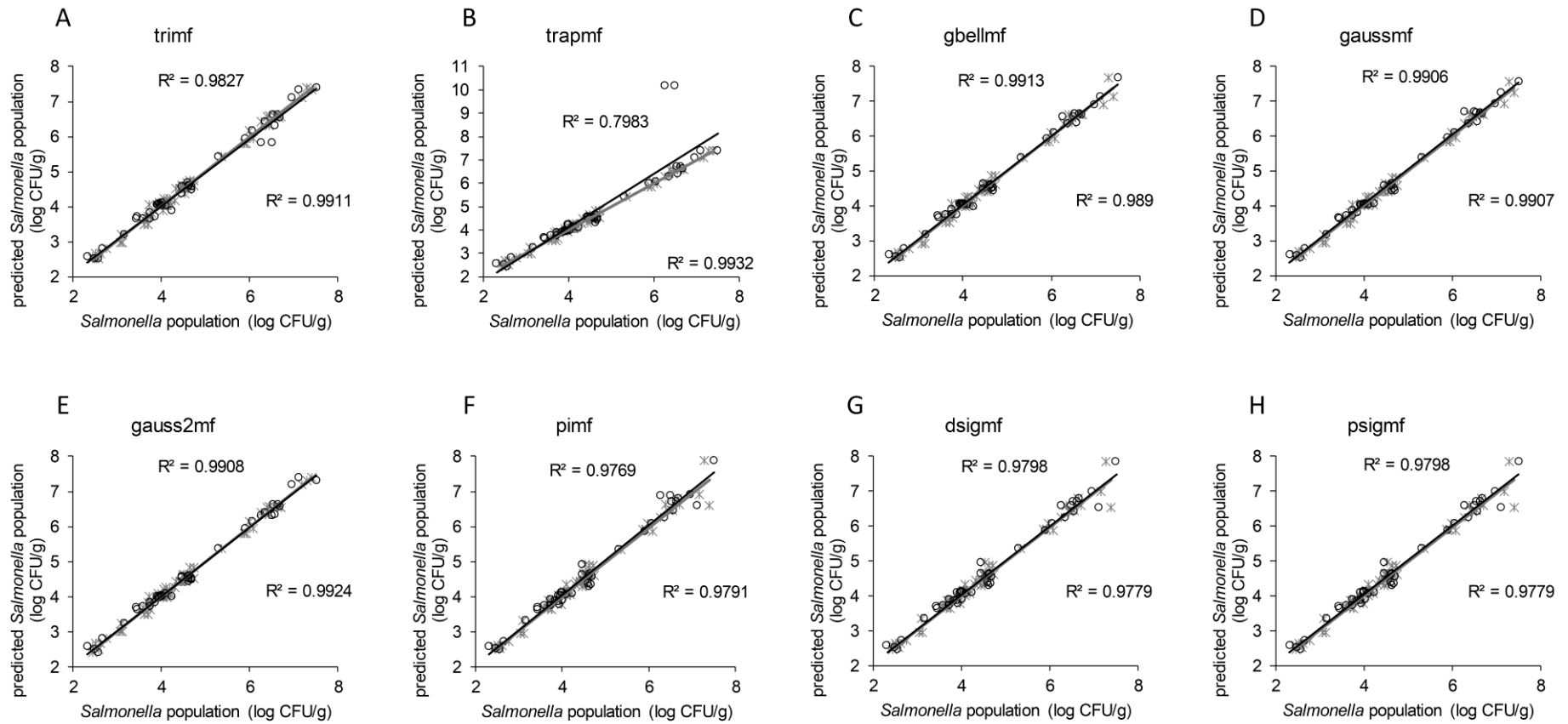


Figure S2. Correlation between experimental and predicted *Salmonella* population in fresh-cut wax guard treated by thermosonication and tea polyphenols during storage using the ANFIS models with different membership functions at training (*) and prediction (O) phases: (A) 'trimf', (B) 'trapmf', (C) 'gbellmf', (D) 'gaussmf', (E) 'gasuss2mf', (F) 'pimf', (G) 'dsigmf', and (H) 'psigmf'. The coefficients of determination (R^2) for experimental populations and prediction data of ANFIS models were shown above (prediction phase) and below (training phase) the regression curve in each panel.

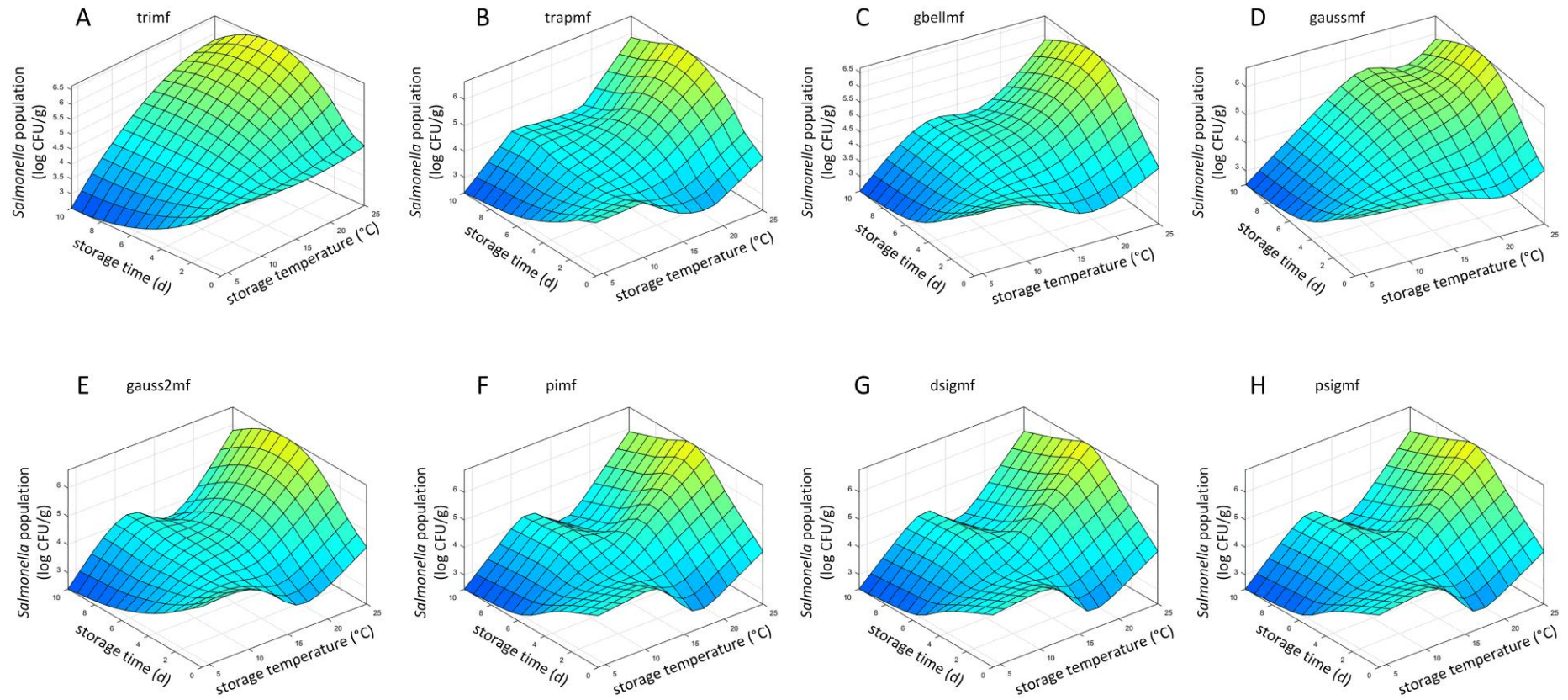


Figure S3. Output value (ie, predicted *Salmonella* populations) surface of ANFIS models with different membership functions for TS and TP treated groups. (A) 'trimf', (B) 'trapmf', (C) 'gbellmf', (D) 'gaussmf', (E) 'gasuss2mf', (F) 'pimf', (G) 'dsigmf', and (H) 'psigmf'.