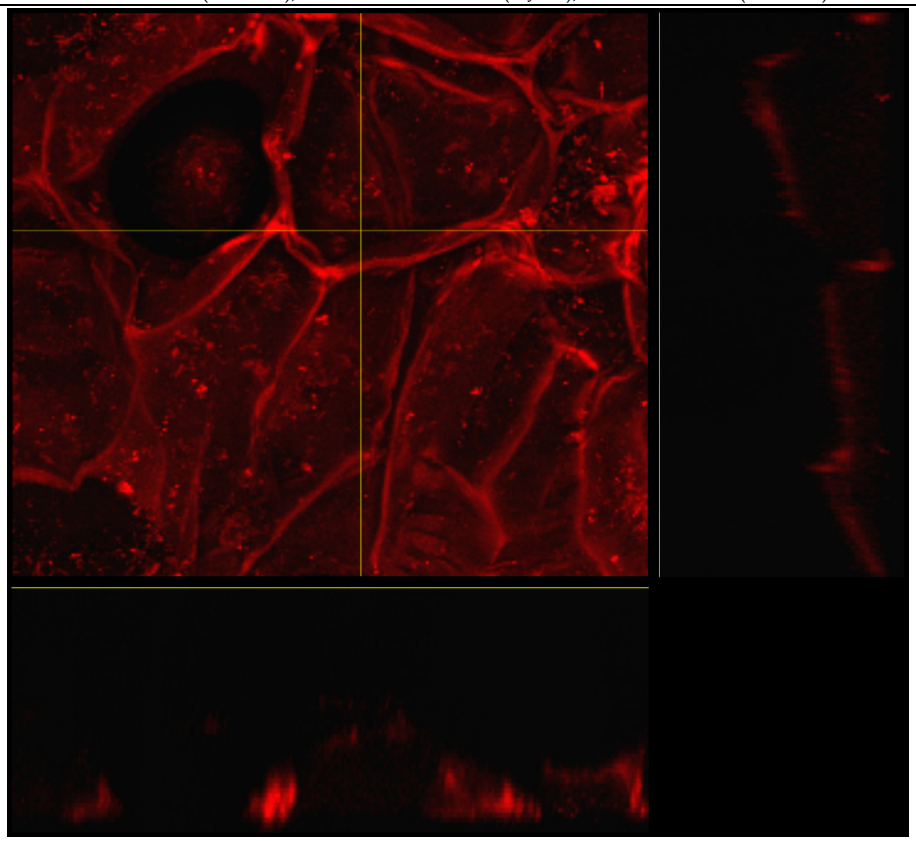
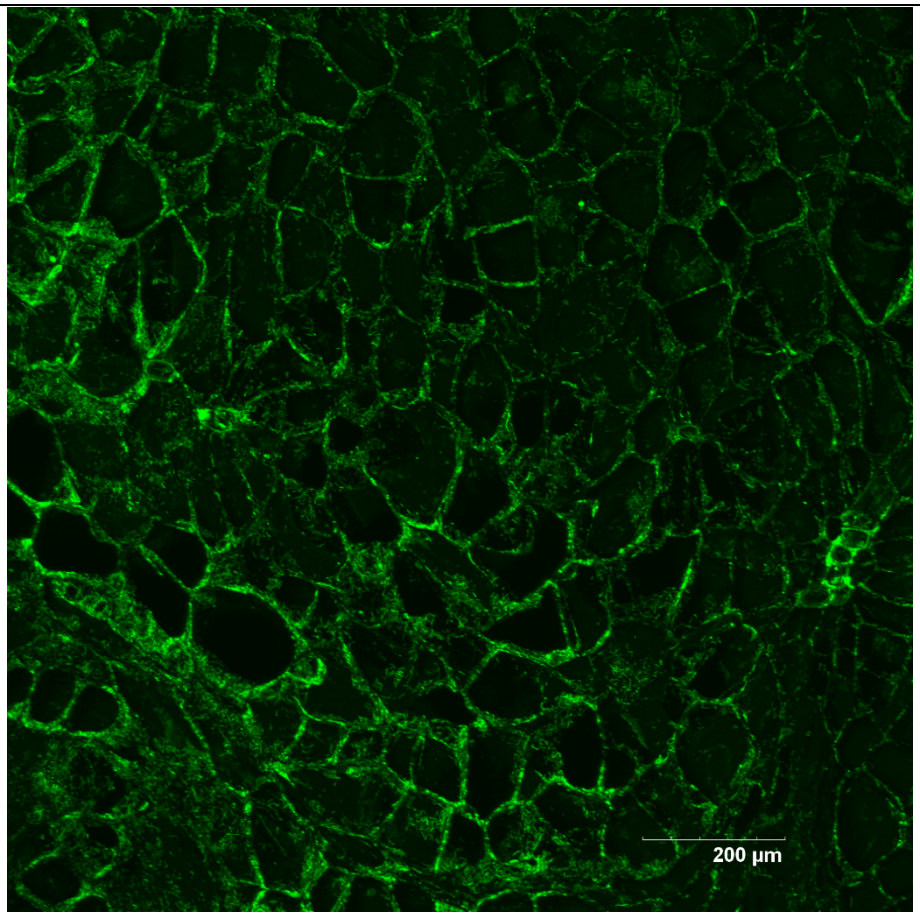
Sustainable Production and Characteristics of Dried Fermented Vegetables

Emilia Janiszewska-Turak [1,*], Katarzyna Rybak [1], Katarzyna Pobiega [2], Anna Nikodem [3] and Anna Gramza-Michałowska [4,*]

[1] Department of Food Engineering and Process Management, Institute of Food Sciences, Warsaw University of Life Sciences—SGGW, 02-787 Warsaw, Poland
[2] Department of Food Biotechnology and Microbiology, Institute of Food Sciences, Warsaw University of Life Sciences—SGGW, 02-787 Warsaw, Poland
[3] Department of Mechanics, Materials and Biomedical Engineering, Wroclaw University of Science and Technology, 7/9 Ignacego Łukasiewicza Street, 50-371 Wrocław, Poland
[4] Department of Gastronomy Science and Functional Foods, Faculty of Food Science and Nutrition, Poznań University of Life Sciences, Wojska Polskiego 31, 60-624 Poznań, Poland
* Correspondence: emilia_janiszewska_turak@sggw.edu.pl (E.J.-T.); anna.gramza@up.poznan.pl (A.G.-M.); Tel.: +48-22-593-7366 (E.J.-T.); +48-61-848-7327 (A.G.-M.)



(**a**)



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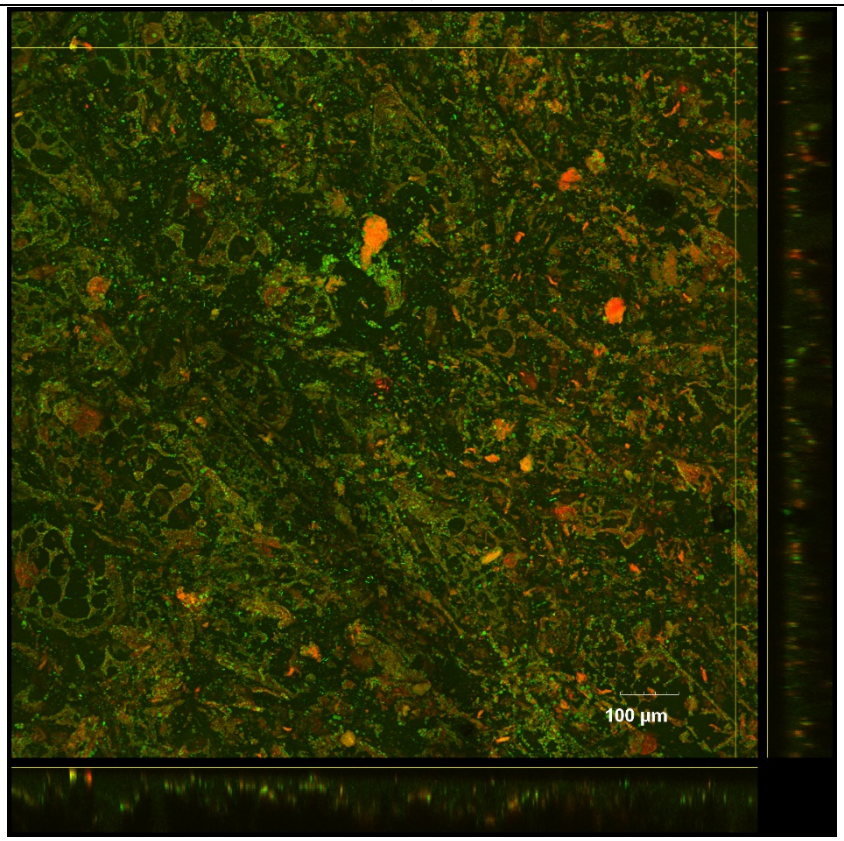

(**c**)

Figure S1. Structure of raw and fermented vegetables (confocal microscope): (**a**) fermented beetroot; (**b**) fermented carrot; (**c**) fermented red bell pepper.