

Supplementary material

Table S1: Model parameters of Equations (4) and (5) fitted to the experimental data of broccoli by-products.

	Thawed by-products		Thawed by-products after cold-press dewatering	
	Test 1	Test 2	Test 1	Test 2
t_c [min]	$1.45 \cdot 10^2 \pm 23.03^a$	$1.40 \cdot 10^2 \pm 30.51^a$	$1.55 \cdot 10^2 \pm 11.71^a$	2.87 ± 136.32^a
k_1 $\left[\frac{\text{g desorbed water}}{100 \text{ g dry matter}} \cdot \frac{1}{\text{min}} \right]$	2.64 ± 0.12^a	2.33 ± 0.13^a	1.39 ± 0.03^a	3.33 ± 5.35^a
k_2 $\left[\frac{\text{g desorbed water}}{100 \text{ g dry matter}} \right]$	375.11 ± 48.24^a	416.23 ± 57.25^a	67.59 ± 14.09^a	263.63 ± 439.01^a
γ $\left[\frac{\text{kWh}}{\text{min}} \right]$	0.0163 ± 0.0001^b	$0.0173 \pm 5.79 \cdot 10^{-5}^a$	0.01754 ± 0.00011^a	0.0166 ± 0.0001^b
$\bar{E}\%$ Dehydration Kinetic	5.74^a	3.89^b	1.95^c	1.89^d
$\bar{E}\%$ Energy Consumption	10.51^a	6.10^d	9.83^b	9.59^c

Data are presented as mean $\pm$ standard deviation. In each row, different lowercase letters denote statistically significant differences ($p < 0.05$).

Table S2: Model parameters of Equations (4) and (5) fitted to the experimental data of asparagus by-products.

	Thawed by-products		Thawed by-products after cold-press dewatering	
	Test 1	Test 2	Test 1	Test 2
t_c [min]	$4.93 \cdot 10^{-5} \pm 435.82^a$	$1.39 \cdot 10^{-1} \pm 212.14^a$	$9.21 \cdot 10^{-5} \pm 1711.8^a$	$2.15 \cdot 10^2 \pm 20.66^a$
$k_1 \left[\frac{\text{g desorbed water}}{100 \text{ g dry matter}} \cdot \frac{1}{\text{min}} \right]$	7.11 ± 17.21^a	3.48 ± 253.23^a	3.63 ± 47.16^a	1.53 ± 0.0440^a
$k_2 \left[\frac{\text{g desorbed water}}{100 \text{ g dry matter}} \right]$	1276.5 ± 3077.7^a	1015.3 ± 73860^a	477.87 ± 6213.2^a	114.72 ± 26.83^a
$\gamma \left[\frac{\text{kWh}}{\text{min}} \right]$	$0.0175 \pm 4.31 \cdot 10^{-5}^a$	$0.0172 \pm 2.98 \cdot 10^{-5}^b$	$0.0174 \pm 6.70 \cdot 10^{-5}^{a,b}$	$0.0174 \pm 6.42 \cdot 10^{-5}^{a,b}$
$\bar{E}\%$ Dehydration Kinetic	2.88^d	4.55^a	3.59^c	4.46^b
$\bar{E}\%$ Energy Consumption	4.64^c	2.97^d	6.64^a	6.29^b

Data are presented as mean $\pm$ standard deviation. In each row, different lowercase letters denote statistically significant differences ($p < 0.05$).

Table S3: Model parameters of Equations (4) and (5) fitted to the experimental data of artichoke by-products.

	Thawed whole Artichoke		Thawed whole Artichoke + Extractor	
	Test 1	Test 2	Test 1	Test 2
t_c [min]	0.00 ^c	162.46 ± 26.21 ^a	114.5 ± 12.3 ^{a,b}	107.0 ± 20.8 ^b
k_1 $\left[\frac{\text{g desorbed water}}{100 \text{ g dry matter}} \cdot \frac{1}{\text{min}} \right]$	4.17 ± 0.195 ^a	2.08 ± 0.10 ^b	1.10 ± 0.03 ^c	1.260 ± 0.073 ^c
k_2 $\left[\frac{\text{g desorbed water}}{100 \text{ g dry matter}} \right]$	625.1 ± 7.46 ^a	229.8 ± 44.4 ^b	53.99 ± 11.54 ^c	42.9 ± 21.4 ^c
γ $\left[\frac{\text{kWh}}{\text{min}} \right]$	0.0167 ± 5.50·10 ⁻⁵ ^c	0.0170 ± 3.03·10 ⁻⁵ ^b	0.0172 ± 7.17·10 ⁻⁵ ^a	0.0172 ± 6.92·10 ⁻⁵ ^a
$\bar{E}\%$ Dehydration Kinetic	3.96 ^b	4.50 ^a	2.21 ^d	3.86 ^c
$\bar{E}\%$ Energy Consumption	5.99 ^b	3.49 ^d	5.61 ^c	6.04 ^a

Data are presented as mean ± standard deviation. In each row, different lowercase letters denote statistically significant differences ($p < 0.05$).