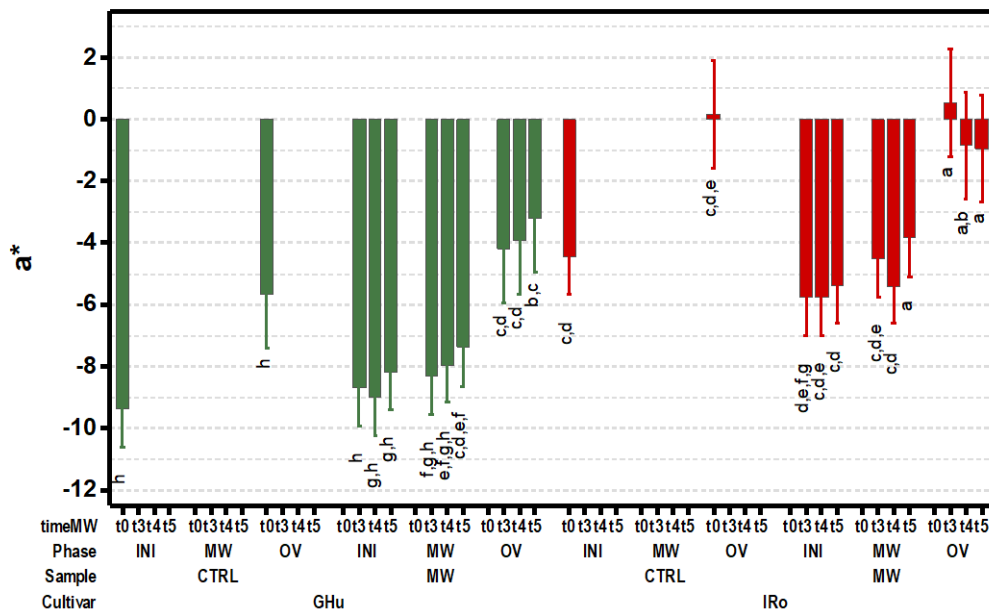
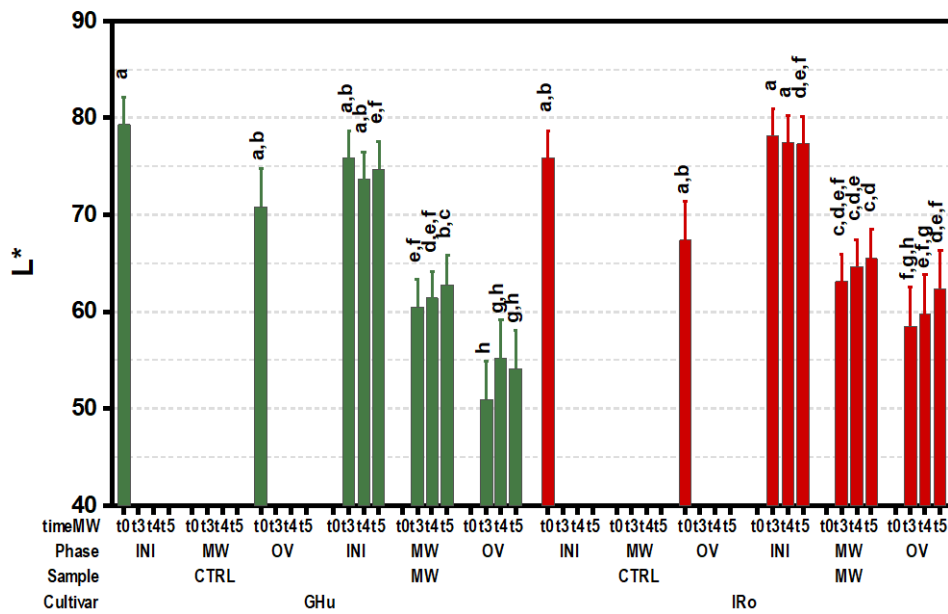
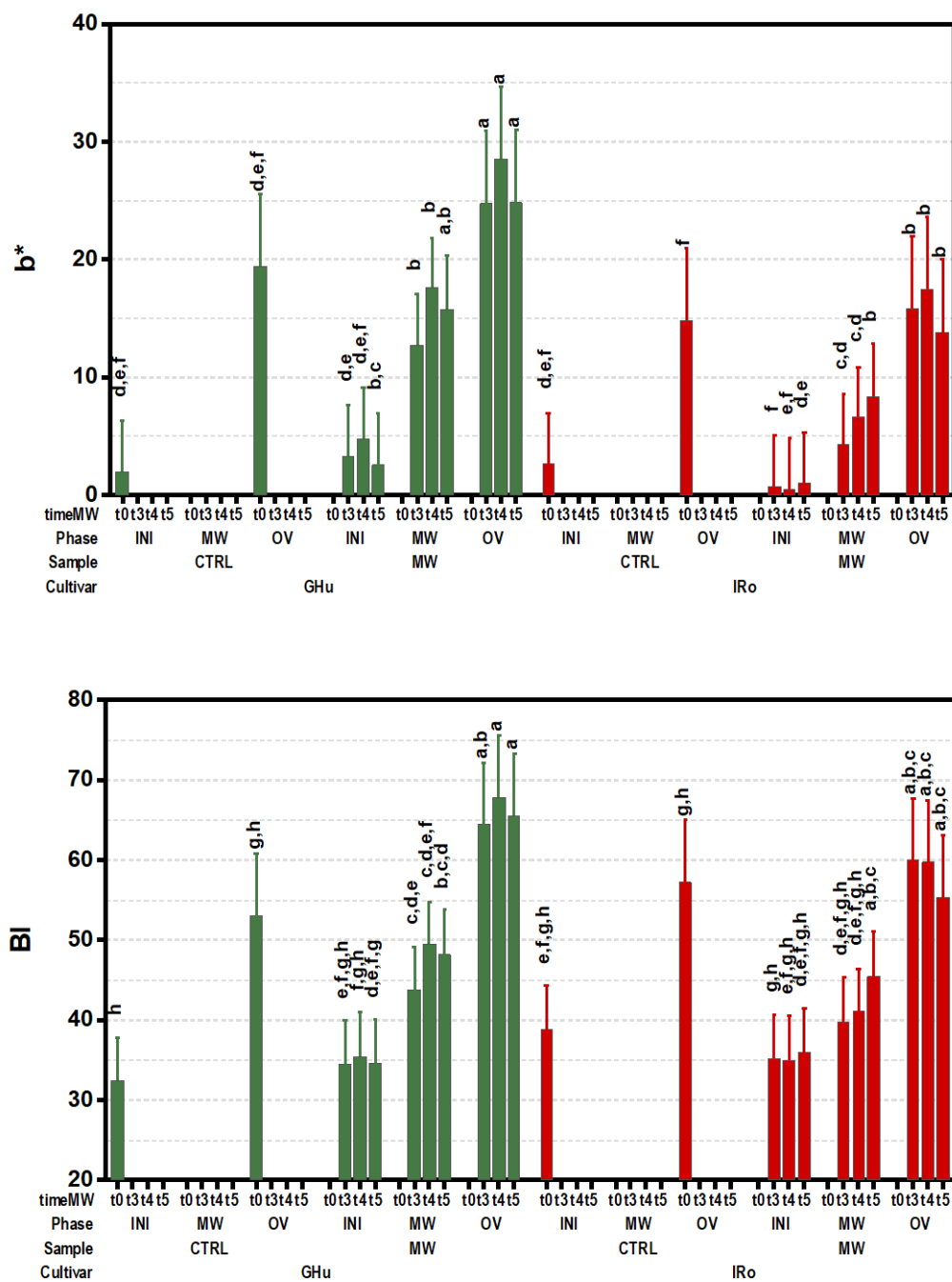


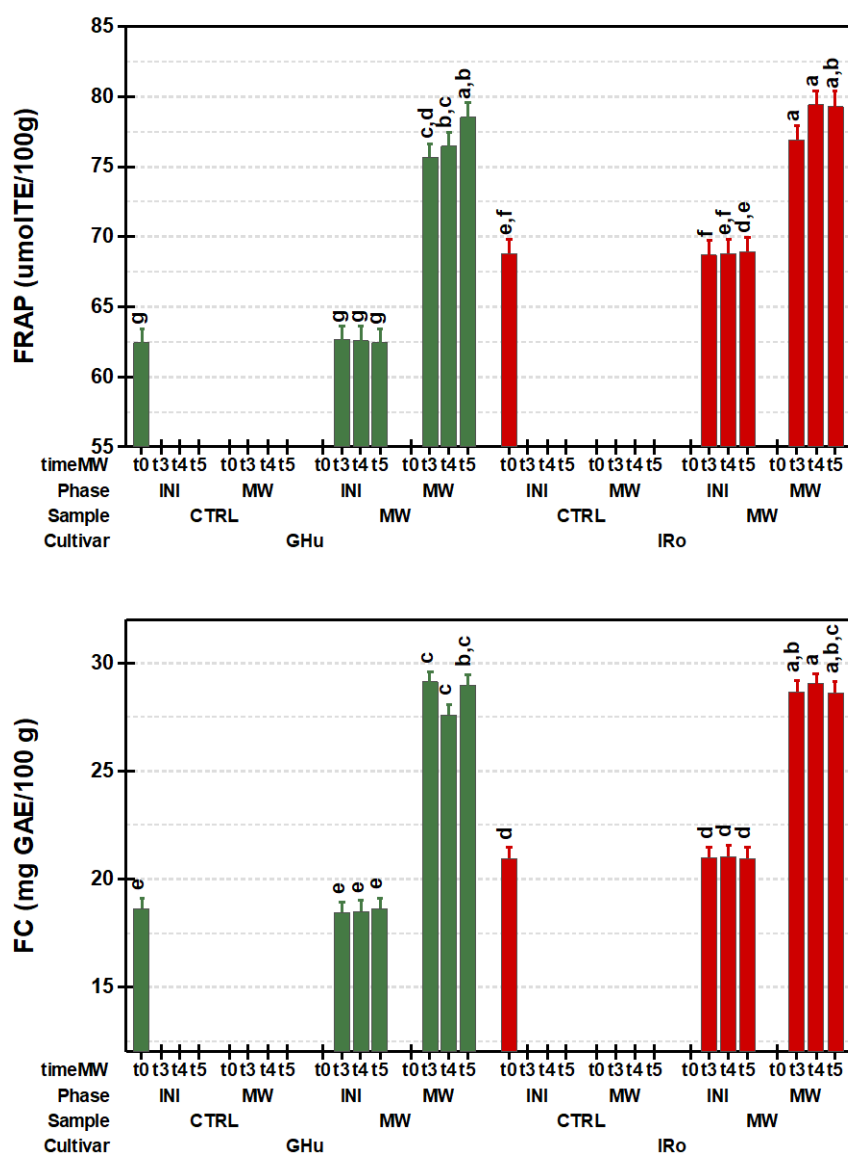


**Figure S1.** The apple slices before (a) and after (b) MW treatment. (c) Drying apple slices in oven at 40 °C.

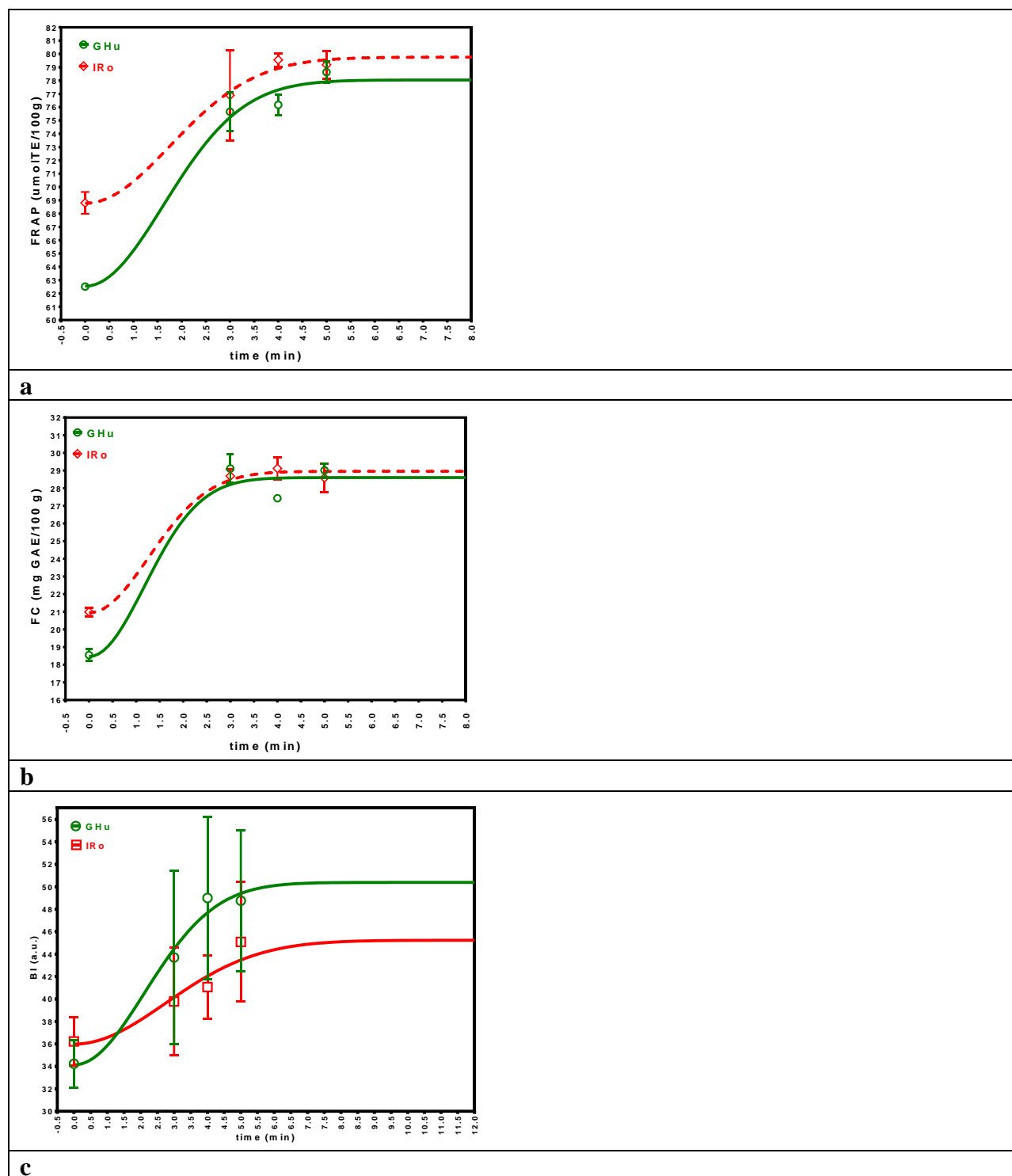




**Figure S2.** Graphical comparison of chromatic parameters,  $L^*$ ,  $a^*$ ,  $b^*$  and BI calculated for factor Cultivar\*Sample\*Phase\*timeMW levels. Data is displayed as mean with confidence intervals derived from four-way ANOVA ( $P = 0.05$ ). Different letters describe statistically significant different means, as results from *post-hoc* Dunn-Sidak test ( $P = 0.05$ ).



**Figure S3.** Graphical comparison of bioactive compounds parameters, FRAP and FC, calculated for factor Cultivar\*Sample\*Phase\*timeMW levels. Data is displayed as mean with confidence intervals derived from four-way ANOVA ( $P = 0.05$ ). Different letters describe statistically significant different means, as results from *post-hoc* Dunn-Sidak test ( $P = 0.05$ ).



**Figure S4.** Graphical comparisons of the results of the non-linear regression of the FRAP (a), FC (b) and BI (c) time series for Cultivar factor levels.