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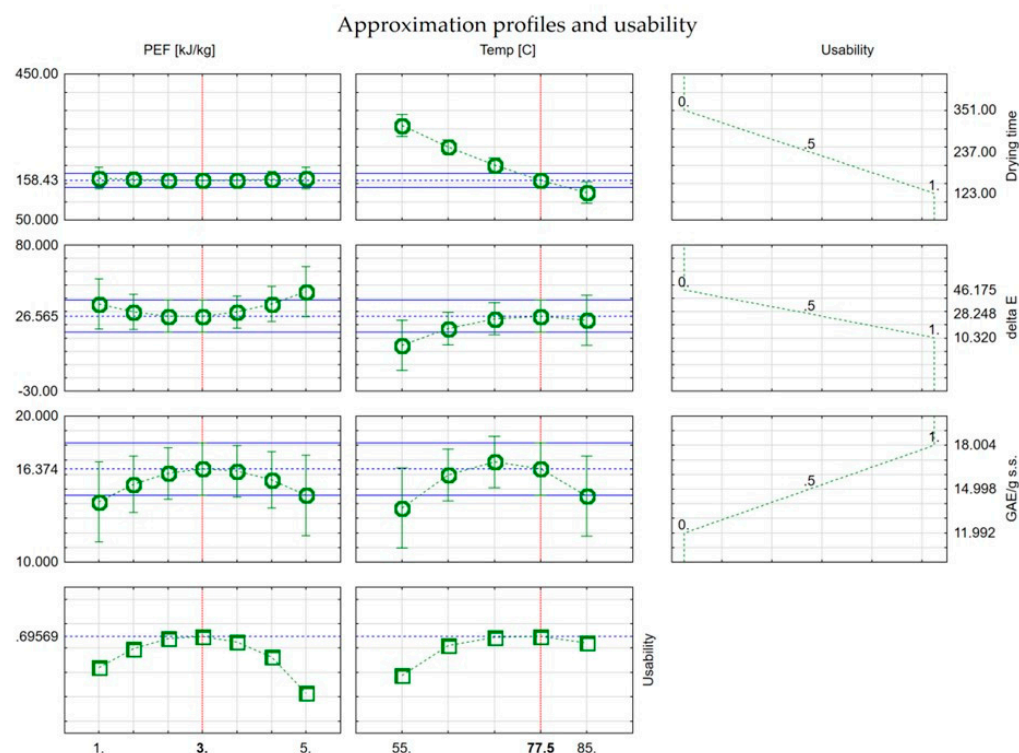
# Impact of Pulsed Electric Field Treatment on the Process Kinetics and Selected Properties of Air and Dehumidified Air-Dried Mushrooms

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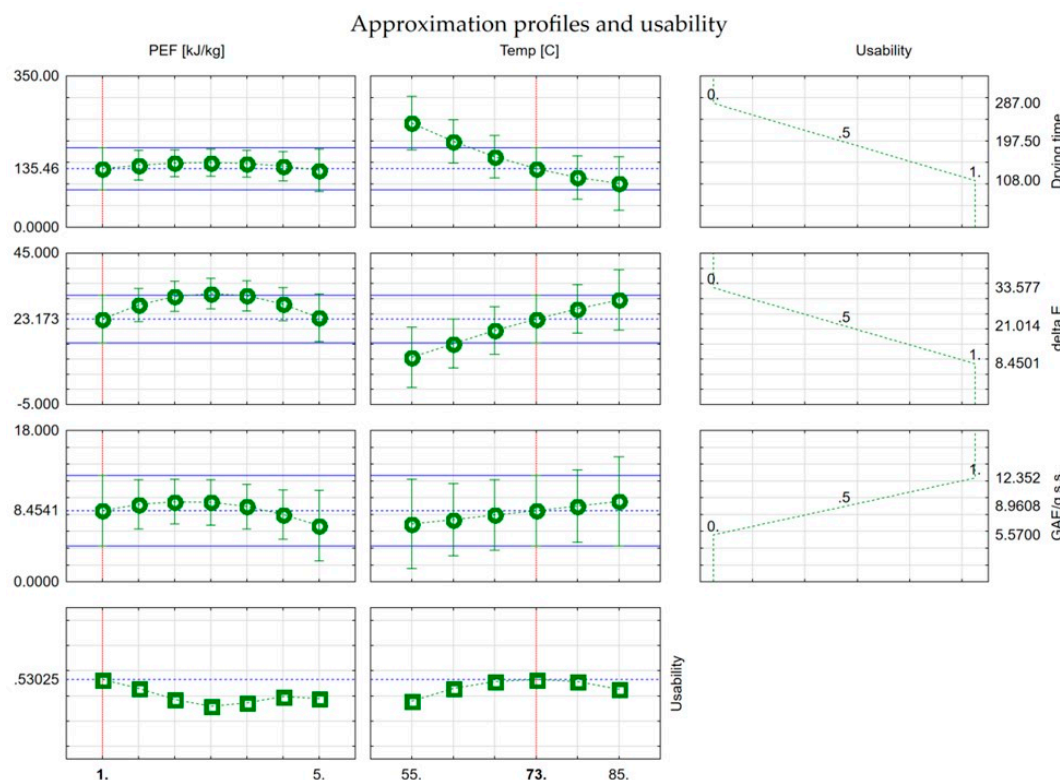
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## Supplementary Materials:



**Figure S1.** Approximation profiles and usability for dried mushrooms obtained using convective method with non-dehumidified air (CD) subjected or not to PEF.



**Figure S2.** Approximation profiles and usability for dried mushrooms obtained using convective method with dehumidified air (DA) subjected or not to PEF.