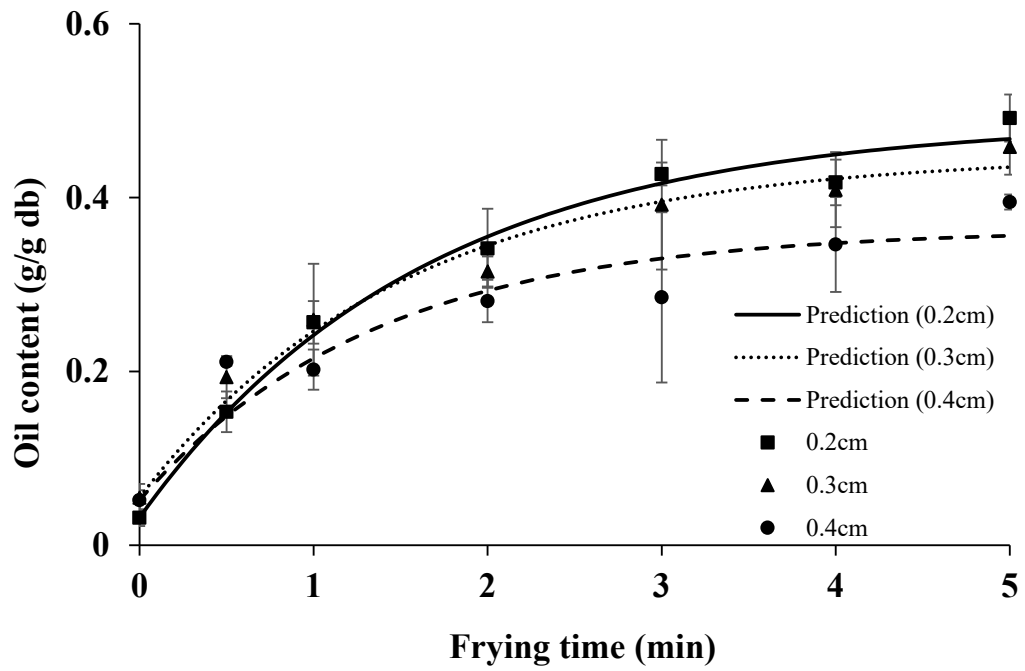


**Figure S1.** Moisture content of fried pork rind with different thickness and frying time. Experimental data and predicted by model equation (1).



**Figure S2.** Oil content of fried pork rind with different thickness and frying time. Experimental data and predicted by model equation (2).

**Table S1.** The correlation coefficient between the frying time and overall properties of fried pork rind

<b>a</b>	<b>Frying time</b>	<b>Water content</b>	<b>Oil content</b>	<b>Breaking force</b>	<b>Water activity</b>	<b>The puffing ratio</b>	<b>Thickness after frying</b>
Frying time	1						
Water content	-0.796**	1					
Oil content	0.857**	-0.802**	1				
Breaking force	-0.506	0.757**	-0.571**	1			
Water activity	-0.790	0.943**	-0.770**	0.731**	1		
The puffing ratio	-0.008	-0.361**	0.006	-0.412**	-0.361	1	
Thickness after frying	0.378**	-0.129	0.134	0.067	-0.138	-0.180	1
<b>b</b>	<b>Frying time</b>	<b>Water content</b>	<b>Oil content</b>	<b>Breaking force</b>	<b>Water activity</b>	<b>The puffing ratio</b>	<b>Thickness after frying</b>
Frying time	1						
Water content	-0.803**	1					
Oil content	0.884**	-0.891**	1				
Breaking force	-0.645**	0.895**	-0.759**	1			
Water activity	-0.762**	0.951**	-0.810**	0.866**	1		
The puffing ratio	-0.008	-0.357**	0.006	-0.400**	-0.363**	1	
Thickness after frying	0.593**	-0.591**	0.566**	-0.458**	-0.502**	-0.180	1

\*\* indicate significance at  $p < 0.01$ . (a) Not include  $t = 0$  in statistical analysis (b) Include  $t = 0$  in statistical analysis.

**Table S2.** The correlation coefficient between the thickness and overall properties of fried pork rind under the similar water content.

	<b>thickness</b>	<b>Water content</b>	<b>Oil content</b>	<b>Breaking force</b>	<b>Water activity</b>	<b>The puffing ratio</b>	<b>Thickness after frying</b>
thickness	1						
Water content	0.266	1					
Oil content	-0.519	-0.068	1				
Breaking force	0.858**	0.442	-0.446	1			
Water activity	-0.645	-0.273	0.348	-0.629	1		
The puffing ratio	-0.025	-0.288	-0.247	-0.247	0.214	1	
Thickness after frying	0.917**	0.013	-0.322	0.697*	-0.131	-0.402	1

\*\* indicate significance at  $p < 0.01$ . \* indicate significance at  $p < 0.05$ .

**Table S3.** The correlation coefficient of the results of fried pork rind's sensory evaluation.

	<b>Appearance</b>	<b>Smell</b>	<b>Flavor</b>	<b>Texture</b>	<b>Greasy Intensity</b>	<b>Overall Acceptability</b>
Appearance	1					
Smell	0.235**	1				
Flavor	0.205**	0.425**	1			
Texture	0.031	0.156*	0.472**	1		
Greasy Intensity	0.06	-0.061	-0.094	0.015	1	
Overall Acceptability	0.190**	0.314**	0.742**	0.666**	-0.048	1

\*\* indicate significance at  $p < 0$ .