Supplementary Materials

Table S1. Weight loss during the osmotic dehydration process of oranges in a solution of sucrose (Su), xylitol (Xy), concentrates of cherry (Ch), strawberries (St), oranges (Or), and rosehip juice (Ro).

Osmotic solution	Time (h)			
	0.5	**1**	**2**	**3**
Su	$0.08 \pm 0.03^{bc.A}$	$0.08 \pm 0.01^{a.A}$	$0.10 \pm 0.03^{ab.AB}$	$0.15 \pm 0.02^{a.B}$
Xy	$0.11 \pm 0.01^{c.A}$	$0.14 \pm 0.01^{c.B}$	$0.18 \pm 0.01^{c.C}$	$0.18 \pm 0.02^{a.C}$
St	$0.08 \pm 0.02^{bc.A}$	$0.13 \pm 0.01^{bc.B}$	$0.14 \pm 0.00^{bc.B}$	$0.19 \pm 0.01^{a.C}$
Ch	$0.05 \pm 0.01^{ab.A}$	$0.11 \pm 0.01^{abc.A}$	$0.11 \pm 0.02^{ab.A}$	$0.17 \pm 0.04^{a.B}$
Or	$0.04 \pm 0.02^{ab.A}$	$0.09 \pm 0.02^{ab.AB}$	$0.13 \pm 0.01^{b.BC}$	$0.15 \pm 0.03^{a.C}$
Ro	$0.03 \pm 0.01^{a.A}$	$0.08 \pm 0.03^{a.AB}$	$0.07 \pm 0.01^{a.B}$	$0.17 \pm 0.02^{a.C}$

Mean values ± standard deviation. Values marked with the same letter symbols in columns (a-c) or rows (A-C) indicate no statistically significant differences (p<0.05).

Table S2. Water loss during the osmotic dehydration process of orange slices in a solution of sucrose (Su), xylitol (Xy), concentrates of cherry (Ch), strawberries (St), oranges (Or), and rosehip juice (Ro).

Osmotic solution	Time (h)			
	0.5	**1**	**2**	**3**
Su	$0.14 \pm 0.02^{c.A}$	$0.16 \pm 0.01^{ab.A}$	$0.18 \pm 0.02^{bc.A}$	$0.26 \pm 0.01^{ab.B}$
Xy	$0.14 \pm 0.01^{c.A}$	$0.21 \pm 0.00^{c.B}$	$0.25 \pm 0.01^{d.C}$	$0.27 \pm 0.01^{b.D}$
St	$0.11 \pm 0.02^{ab.A}$	$0.17 \pm 0.01^{b.B}$	$0.19 \pm 0.00^{bc.B}$	$0.26 \pm 0.00^{ab.C}$
Ch	$0.09 \pm 0.01^{a.A}$	$0.15 \pm 0.01^{ab.B}$	$0.16 \pm 0.02^{ab.B}$	$0.25 \pm 0.03^{ab.C}$
Or	$0.09 \pm 0.02^{a.A}$	$0.13 \pm 0.01^{a.B}$	$0.20 \pm 0.01^{c.C}$	$0.26 \pm 0.02^{ab.D}$
Ro	$0.09 \pm 0.00^{a.A}$	$0.14 \pm 0.02^{ab.B}$	$0.14 \pm 0.01^{a.B}$	$0.22 \pm 0.01^{a.C}$

Mean values ± standard deviation. Values marked with the same letter symbols in columns (a-d) or rows (A-D) indicate no statistically significant differences (p<0.05).

Table S3. Solid gain during the osmotic dehydration process of oranges in a solution of sucrose (Su), xylitol (Xy), concentrates of cherry (Ch), strawberries (St), oranges (Or), and rosehip juice (Ro).

Osmotic solution	Time (h)			
	0.5	**1**	**2**	**3**
Su	$0.06 \pm 0.01^{c.A}$	$0.07 \pm 0.00^{c.AB}$	$0.08 \pm 0.01^{c.B}$	$0.11 \pm 0.01^{d.C}$
Xy	$0.03 \pm 0.00^{ab.A}$	$0.07 \pm 0.00^{c.B}$	$0.07 \pm 0.00^{b.B}$	$0.09 \pm 0.01^{bc.C}$
St	$0.03 \pm 0.00^{a.A}$	$0.04 \pm 0.00^{a.B}$	$0.06 \pm 0.00^{a.C}$	$0.07 \pm 0.00^{a.D}$
Ch	$0.04 \pm 0.00^{b.A}$	$0.04 \pm 0.00^{a.A}$	$0.05 \pm 0.00^{a.A}$	$0.07 \pm 0.01^{ab.B}$
Or	$0.04 \pm 0.00^{b.A}$	$0.05 \pm 0.00^{a.A}$	$0.08 \pm 0.00^{bc.B}$	$0.11 \pm 0.01^{cd.C}$
Ro	$0.06 \pm 0.00^{c.A}$	$0.06 \pm 0.01^{b.A}$	$0.07 \pm 0.00^{bc.A}$	$0.06 \pm 0.00^{a.B}$

Mean values ± standard deviation. Values marked with the same letter symbols in columns (a-d) or rows (A-D) indicate no statistically significant differences (p<0.05).

Table S4. Dry matter content of orange slices in a solution of sucrose (Su), xylitol (Xy), concentrates of cherry (Ch), strawberries (St), oranges (Or), and rosehip juice (Ro).

Osmotic solution	Time (h)				
	0	0.5	1	2	3
Su	14.55 ± 1.23^{A}	$22.68 \pm 0.72^{b.B}$	$23.74 \pm 0.41^{bc.BC}$	$25.20 \pm 1.57^{b.C}$	$30.56 \pm 0.42^{d.D}$
Xy	14.55 ± 1.23^{A}	$20.04 \pm 0.99^{ab.B}$	$25.18 \pm 0.94^{c.C}$	$26.09 \pm 1.96^{b.CD}$	$28.92 \pm 0.56^{c.E}$
St	14.55 ± 1.23^{A}	$18.92 \pm 2.15^{a.B}$	$21.57 \pm 0.67^{a.BC}$	$23.40 \pm 0.41^{ab.CD}$	$24.64 \pm 1.78^{b.D}$
Ch	14.55 ± 1.23^{A}	$19.73 \pm 1.37^{ab.B}$	$21.20 \pm 0.54^{a.BC}$	$22.25 \pm 0.50^{a.C}$	$23.33 \pm 2.48^{a.D}$
Or	14.55 ± 1.23^{A}	$19.47 \pm 1.64^{ab.B}$	$20.95 \pm 0.77^{a.B}$	$25.38 \pm 0.14^{b.C}$	$29.53 \pm 1.10^{c.D}$
Ro	14.55 ± 1.23^{A}	$20.92 \pm 0.58^{ab.B}$	$22.21 \pm 0.28^{ab.BC}$	$22.99 \pm 0.65^{ab.CD}$	$24.19 \pm 0.29^{b.D}$

Mean values ± standard deviation. Values marked with the same letter symbols in columns ([a-c]) or rows ([A-D]) indicate no statistically significant differences (p<0.05).

Table S5. Total soluble solids orange slices in a solution of sucrose (Su), xylitol (Xy), concentrates of cherry (Ch), strawberries (St), oranges (Or), and rosehip juice (Ro).

Osmotic solution	Time (h)				
	0	0.5	1	2	3
Su	10.17 ± 0.40^{A}	$18.6 \pm 2.2^{a.B}$	$22.1 \pm 1.3^{c.C}$	$23.5 \pm 1.1^{b.CD}$	$25.6 \pm 0.6^{bc.D}$
Xy	10.17 ± 0.40^{A}	$18.6 \pm 1.6^{a.B}$	$21.8 \pm 0.7^{bc.C}$	$23.5 \pm 0.8^{b.D}$	$24.8 \pm 0.7^{ab.D}$
St	10.17 ± 0.40^{A}	$19.2 \pm 1.2^{a.B}$	$20.2 \pm 1.3^{ab.B}$	$22.8 \pm 0.3^{b.C}$	$24.0 \pm 0.5^{a.C}$
Ch	10.17 ± 0.40^{A}	$18.4 \pm 1.2^{a.B}$	$20.0 \pm 0.5^{ab.C}$	$22.1 \pm 0.9^{ab.D}$	$26.2 \pm 0.6^{c.E}$
Or	10.17 ± 0.40^{A}	$17.1 \pm 1.4^{a.B}$	$20.3 \pm 0.8^{ab.C}$	$22.8 \pm 0.8^{b.D}$	$25.5 \pm 1.0^{bc.E}$
Ro	10.17 ± 0.40^{A}	$17.9 \pm 1.0^{a.B}$	$18.9 \pm 0.4^{a.B}$	$20.8 \pm 0.8^{a.C}$	$23.6 \pm 0.5^{a.D}$

Mean values ± standard deviation. Values marked with the same letter symbols in columns ([a-c]) or rows ([A-E]) indicate no statistically significant differences (p<0.05).

Table S6. Total color difference (ΔE) of orange slices in a solution of sucrose (Su), xylitol (Xy), concentrates of cherry (Ch), strawberries (St), oranges (Or), and rosehip juice (Ro).

Osmotic solution	Time (h)				
	0	0.5	1	2	3
Su	3.0 ± 2.0^{A}	$2.6 \pm 0.9^{a.A}$	$1.9 \pm 0.8^{a.A}$	$2.7 \pm 1.0^{a.A}$	$2.3 \pm 1.6^{a.A}$
Xy	3.0 ± 2.0^{A}	$2.7 \pm 1.2^{a.A}$	$4.1 \pm 1.2^{ab.AB}$	$6.0 \pm 2.6^{b.B}$	$3.3 \pm 1.6^{ab.A}$
St	3.0 ± 2.0^{A}	$25.1 \pm 3.3^{b.B}$	$30.1 \pm 3.1^{c.C}$	$30.9 \pm 2.0^{c.C}$	$35.1 \pm 2.2^{c.D}$
Ch	3.0 ± 2.0^{A}	$35.9 \pm 4.7^{c.B}$	$41.3 \pm 1.5^{d.C}$	$40.6 \pm 1.3^{d.C}$	$38.8 \pm 2.3^{d.BC}$
Or	3.0 ± 2.0^{A}	$2.9 \pm 1.1^{a.A}$	$2.1 \pm 0.9^{a.A}$	$3.0 \pm 1.5^{a.A}$	$3.9 \pm 2.2^{ab.A}$
Ro	3.0 ± 2.0^{A}	$3.6 \pm 1.7^{a.A}$	$4.8 \pm 1.9^{b.A}$	$4.1 \pm 1.8^{ab.A}$	$5.6 \pm 2.6^{b.A}$

Mean values ± standard deviation. Values marked with the same letter symbols in columns ([a-d]) or rows ([A-D]) indicate no statistically significant differences (p<0.05).