

Table S1. Moisture content and water activity of freeze-dried and contact-dried broccoli pomace

Drying method	Conditions	Water activity	Moisture content (%)
Fresh pomace	-	0.971 ± 0.002	59.18 ± 0.28
Contact-drying	40°C+M	0.209 ± 0.004^a	5.21 ± 0.11^a
	60°C	0.210 ± 0.005^a	5.37 ± 0.16^a
	80°C	0.209 ± 0.009^a	5.15 ± 0.70^a
Freeze-drying	20°C	0.220 ± 0.001^a	5.41 ± 0.23^a
	40°C	0.215 ± 0.005^a	5.28 ± 0.29^a
	60°C	0.206 ± 0.007^a	5.14 ± 0.35^a

M – microwaves (50W), the values are expressed as mean \pm SD, means with different letter superscript are significantly different ($\alpha = 0.05$).