



Fig. S1. Images of non-treated apricots (control) and samples treated by osmotic dehydration (OD) for 30 and 45 min (T30 and T45), ultrasound-assisted osmotic dehydration (UOD) at frequencies of 25 and 35 kHz for 30 and 45 min (T30 and T45), followed by the application of pectin, pectin with citric acid (CA), and pectin with ascorbic acid (AA) coatings