

1 **Characterization of polymethoxyflavone demethylation**
2 **during drying processes of citrus peels**

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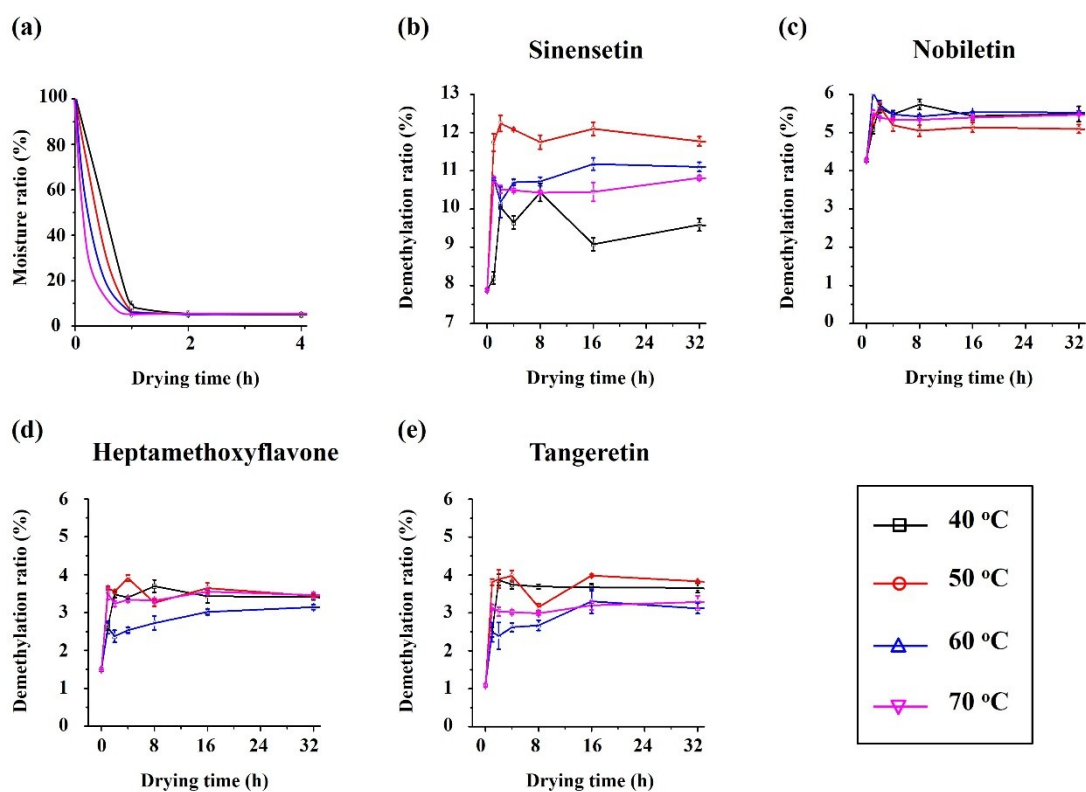
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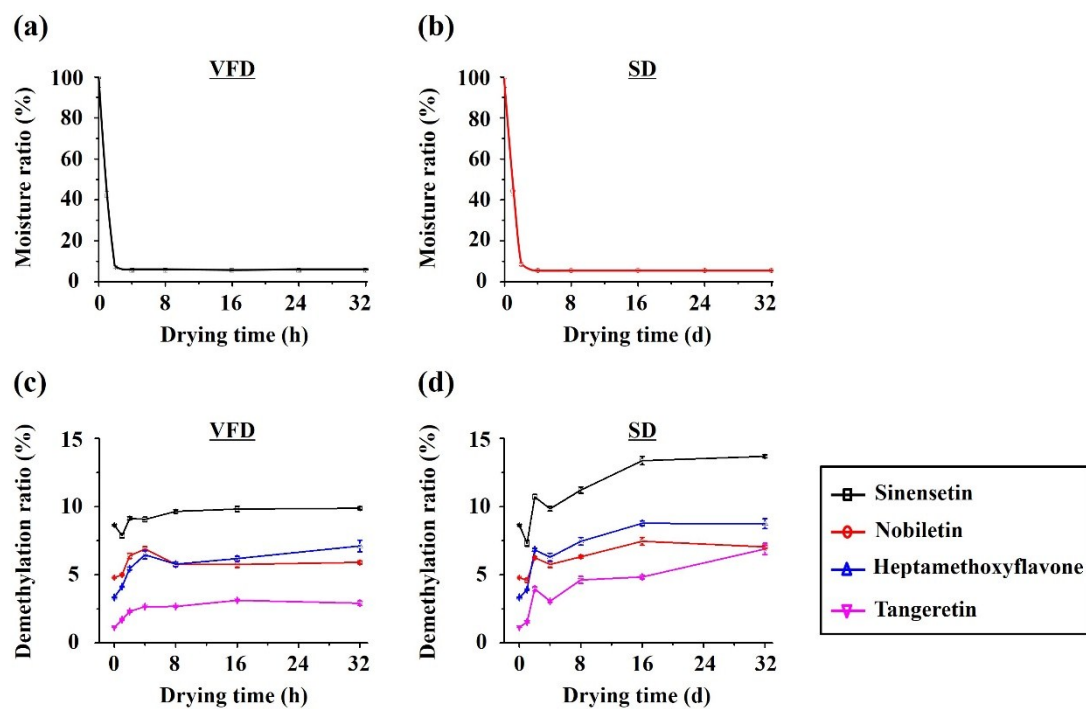
12 **Contents**

13	Fig. S1 The drying curves (a), and the demethylation ratios of sinensetin (b), nobiletin	
14	(c), heptamethoxyflavone (d) and tangeretin (e) in <i>valencia orange</i> peels	
15	during HAD process.....	3
16	Fig. S2 The drying curves and demethylation ratios of PMFs (sinenseti, nobiletin,	
17	heptamethoxyflavone and tangeretin) in <i>hybrid citrus</i> peels during VFD (a, c)	
18	and SD (b, d) processes.....	4
19	Fig. S3 The drying curves and demethylation ratios of 4 PMFs in <i>valencia orange</i> peels	
20	during VFD (a, c) and SD (b, d)	
21	processes.....	5



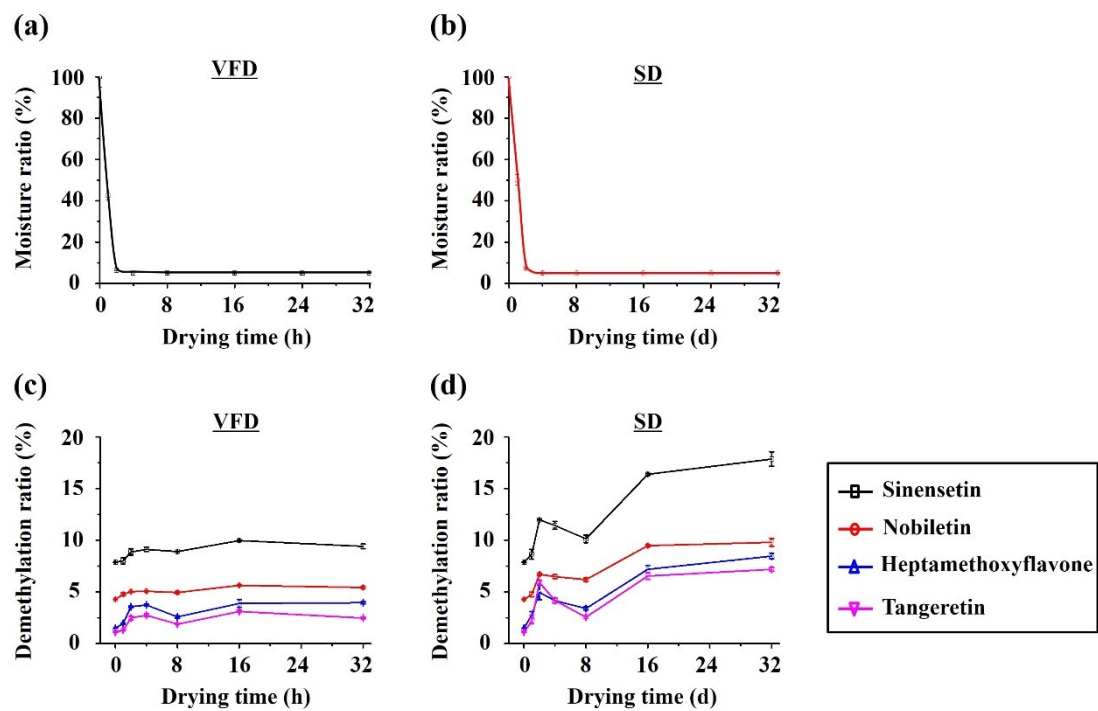
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23 **Fig. S1** The drying curves (a), and the demethylation ratios of sinensetin (b), nobiletin
 24 (c), heptamethoxyflavone (d) and tangeretin (e) in *valencia orange* peels
 25 during HAD process.



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27 **Fig. S2** The drying curves and demethylation ratios of PMFs (sinenseti, nobiletin,
 28 heptamethoxyflavone and tangeretin) in *hybrid citrus* peels during VFD (a, c)
 29 and SD (b, d) processes.



31 **Fig. S3** The drying curves and demethylation ratios of 4 PMFs in *valencia orange* peels
 32 during VFD (a, c) and SD (b, d) processes.