

**OPTIMIZATION OF THE CARROT LEAF DEHYDRATION AIMING AT THE PRESERVATION OF OMEGA-3 FATTY ACIDS**

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**Table 1S.** Original moisture (%) and LNA content values quantified in mg per 100 g of dehydrated carrot leaves, submitted to drying under different time and temperature conditions in air-circulation oven (preliminary assays)

Run	$(x_1, x_2)$	Independent Variables		LNA (mg/100 g of dehydrated carrot leaves)										Mean ± S. D.	Moisture (%)			Mean ± S. D.
		Time (h)	Temperature (°C)															
1	(-1, -1)	41	40	495	618	615	491	580	623	503	574	643	<b>571 ± 60.1</b>	10.14	10.18	10.13	<b>10.15 ± 0.03</b>	
2	(+1,-1)	65	40	667	625	638	674	617	682	613	636	729	<b>653 ± 37.9</b>	7.57	7.76	7.82	<b>7.72 ± 0.13</b>	
3	(-1,+1)	41	60	801	743	724	644	652	760	749	700	745	<b>724 ± 51.2</b>	7.76	7.74	7.46	<b>7.65 ± 0.17</b>	
4	(+1,+1)	65	60	709	572	595	752	655	694	612	754	678	<b>669 ± 65.9</b>	7.63	7.75	7.71	<b>7.70 ± 0.06</b>	

**Table 2S.** Original LNA content values quantified in mg per 100 g of dehydrated carrot leaves, submitted to drying under different time and temperature conditions

Run	$(x_1, x_2)$	Independent Variables		LNA (mg/100 g of dehydrated carrot leaves)										Mean ± S.D.
		Time (h)	Temperature (°C)											
1	(-1, -1)	29	50	497	480	477	486	480	466	511	468	449	<b>479 ± 18.0</b>	
2	(+1,-1)	53	50	636	628	626	627	687	653	602	683	630	<b>641 ± 28.1</b>	
3	(-1,+1)	29	70	670	693	622	645	636	641	629	651	615	<b>645 ± 24.4</b>	
4	(+1,+1)	53	70	751	738	682	741	771	678	725	755	733	<b>730 ± 31.3</b>	
5	(0, 0)	41	60	759	740	756	710	705	732	688	685	653	<b>714 ± 35.7</b>	
6	(0, 0)	41	60	727	734	739	720	725	794	728	775	790	<b>748 ± 29.6</b>	
7	(0, 0)	41	60	801	743	724	644	652	760	749	700	745	<b>724 ± 51.2</b>	

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