

Table S1. Thin-layer drying curve equations.

No	Model name	Model equation	Eq. No	References
1	Newton (Lewis, Exponential, Single exponential)	$M_R = \exp(-kt)$	(1)	[4, 10, 24, 55, 64, 79, 141, 259, 322, 351-352]
		$RU = \exp(-kt)$	(2)	[17, 71, 80, 95, 110, 150, 213, 236, 254, 298, 323]
		$RH = \exp(-kt)$	(3)	[72, 126]
		$ANO = \exp(-kt)$	(4)	[67, 100, 117, 176, 336]
		$X^* = \exp(-kt)$	(5)	[21, 121, 127]
		$MR = e^{-kt}$	(6)	[25, 88, 139, 164, 202, 281, 330, 364, 368]
		$RU = e^{-k_L t}$	(7)	[228]
		$X_R = e^{-kt}$	(8)	[101]
		$MR = \exp^{(-kt)}$	(9)	[136, 158, 226]
		$X_r = \exp(-Kt)$	(10)	[70]
		e^{-kt}	(11)	[69]
		$mr = \exp(-kt)$	(12)	[54, 92, 207]
		$\frac{M_s - M_e}{M_o - M_e} = \exp(-\beta t)$	(13)	[182]
		$\Phi = \exp(-kt)$	(14)	[103]
		$MC = \exp(-kt)$	(15)	[135, 145]
		$MR = \exp(-Kt)$	(16)	[203, 270]
		$y = \exp(-kt)$	(17)	[251]
		$RX = \exp(-Kt)$	(18)	[271]
		$RX = \exp(-kt)$	(19)	[280, 293, 315, 325, 380]
		$XR = \exp(-kt)$	(20)	[290, 329]
		$\Delta M = \exp(-k\tau)$	(21)	[331]
		$MR = \exp(-k\tau)$	(22)	[373, 386]
		$MR = \exp(-k_1 t)$	(23)	[341]
		$f(x) = \exp(-kt)$	(24)	[388]
		$MR = \exp(-kt)$	(25)	[2-3, 5-6, 8-9, 12-14, 16, 18-19, 23, 26-32, 34-38, 41, 43, 44, 46, 49-53, 56, 60, 62-63, 65, 68, 73, 75-76, 82-83, 87-91, 89-92, 94, 96-98, 102, 105, 109, 111, 113, 116, 119, 123, 128-131, 134, 137-138, 142-143, 146, 151-152, 154, 157, 159-160, 162-163, 165, 167-168, 171-175, 177, 179, 181, 183-187, 191-195, 199-201, 204-206, 208-210, 212, 214, 218-219, 221-223, 225, 230, 232-235, 237-238, 240-247, 249-250, 255-256, 258, 260-261, 263, 265-268, 272, 274-275, 278, 282-283, 285, 287-289, 291-292, 294-297, 299-300, 302-311, 313-314, 316, 318, 324, 327-328, 334, 338-340, 342-343, 345, 348, 350, 353-357, 359, 362-363, 369, 371-372, 374-376, 381, 383-385, 387, 389]
2	Page	$M_R = \exp(-kt^n)$	(26)	[4, 10, 24, 55, 64, 79, 124, 141, 259, 317, 322, 351-352]

	$M_R = \exp(-kt^m)$	(27)	[190, 248, 276]
	$MR = \exp(-kt)^m$	(28)	[234, 299]
	$X^* = \exp(-kt^n)$	(29)	[21, 121, 127]
	$RU = e^{-kt^n}$	(30)	[22, 74]
	$RU = e^{-k_p t^n}$	(31)	[228]
	$ANO = \exp(-kt^n)$	(32)	[67, 100, 117, 176, 336]
	$MR = e^{-kt^n}$	(33)	[25, 88, 164, 330, 368]
	$MR = e^{-Kt^N}$	(34)	[139]
	$MR = \exp\left(\frac{-kt^n}{kt^n}\right)$	(35)	[136, 158, 226]
	e^{-kt^n}	(36)	[69]
	$MR = \exp(-Kt^N)$	(37)	[39, 58, 270, 321]
	$mr = \exp(-kt^n)$	(38)	[54, 92, 207]
	$X_r = \exp(-Kt^n)$	(39)	[70]
	$RU = \exp(-kt^n)$	(40)	[71, 95, 110, 114, 132, 189, 213, 227, 236, 254, 262, 284, 298, 323, 333]
	$RU = \exp(-kt^a)$	(41)	[150]
	$RH = \exp(-kt^n)$	(42)	[72, 126]
	$\Phi = \exp(-kt^n)$	(43)	[103]
	$MR = \exp(-kt^v)$	(44)	[128, 199, 222, 310, 371, 374]
	$MC = \exp(-kt^n)$	(45)	[135, 145]
	$MR = \exp(-kt^a)$	(46)	[291]
	$MR = \exp(-k_3 t^{n_2})$	(47)	[341]
	$MR = \exp(-k_1 t^{n_1})$	(48)	[377]
	$MR = \exp(-k\tau^n)$	(49)	[373, 386]
	$MR = \exp(-kt^n)$	(50)	[2-3, 5-6, 8-9, 12-14, 16, 18-19, 23, 26-31, 34-38, 41, 43-46, 49-53, 56, 60, 62-63, 65-66, 73, 75-76, 82-83, 86-87, 89-91, 93-94, 96-98, 102, 105-106, 109, 111, 118-119, 123, 129-131, 134, 137-138, 142-144, 146, 152, 154-155, 157, 159-160, 162-163, 165, 167-168, 171-175, 177, 179, 181, 183, 185-187, 191-195, 198, 200-201, 204-206, 208-210, 212, 214, 218-221, 223, 229-230, 232-233, 237-238, 240-242, 244-247, 249-251, 255-256, 258, 260, 263, 265-269, 272, 274-275, 278, 282-283, 285, 287-289, 292, 294-297, 300, 302-309, 311, 313-314, 316, 318-319, 324, 327-328, 332, 334, 337-340, 342-343, 345, 348, 350, 354-357, 359, 361-362, 366-367, 369, 372, [375-376, 379, 381, 383-384, 389]
	$MR = \exp(-kt^n)$	(51)	[68]
	$f(x) = \exp(-kt^n)$	(52)	[388]
	$MR = \exp(-Kt^N)$	(53)	[387]

		$y = \exp(-kt^n)$	(54)	[251]
		$MR = \exp(-k_1 t^n)$	(55)	[225, 261]
		$RX = \exp(-kt^n)$	(56)	[217, 271, 280, 293, 315, 325, 329, 380, 382]
		$XR = \exp(-kt^n)$	(57)	[290]
		$MR = \exp(-Kt^n)$	(58)	[203]
		$RU = \exp(-kt^m)$	(59)	[228]
		$Ru = \exp(-kt^n)$	(60)	[42]
		$X_R = ae^{-kt^n}$	(61)	[101]
		$\Delta M = \exp(-kn)$	(62)	[331]
		$MR = a \exp(-kt)$	(63)	[235]
		$RU = \exp((-kt)^n)$	(64)	[17, 80]
		$MR = \exp((-kt)^n)$	(65)	[57, 85, 104]
		$MR = k_1 \exp(-k_2 \tau^n)$	(66)	[11]
		$MR = a \exp(-kt^n)$	(67)	[346-347, 363]
3	Kaleta et al.	$MR = a \exp(-kt^n)$	(68)	[357]
4 Modified Page		$MR = \exp((-kt)^n)$	(69)	[5-6, 23, 28, 34, 36, 41, 43, 56, 65, 87, 89, 129, 173-174, 183, 186, 244, 260, 280, 296, 300, 384]
		$MR = \exp(-kt)^y$	(70)	[371]
		$M_R = \exp((-kt)^n)$	(71)	[141]
		$ANO = \exp((-kt)^n)$	(72)	[336]
		$XR = \exp((-kt)^n)$	(73)	[329]
		$RX = \exp((-kt)^n)$	(74)	[280, 325]
		$RU = \exp((-kt)^n)$	(75)	[254]
		$RU = \exp(-kt)n$	(76)	[213]
		$\Phi = \exp((-kt)^n)$	(77)	[103]
		$MR = \exp(-(-kt)^n)$	(78)	[179, 345]
		$MR = -(-Kt)^n$	(79)	[203]
		$M_R = \exp(-(kt)^n)$	(80)	[4, 10, 55, 64, 79, 322, 351-352]
		$MR = e^{-(kt)^n}$	(81)	[25, 88]
		$MR = e^{(-kt)^n}$	(82)	[368]
		$RU = e^{-(k_{pm} t)^n}$	(83)	[228]
		$MR = \exp^{(-(kt)^n)}$	(84)	[158, 226]
		$MR = \exp(-(kt)^y)$	(85)	[128, 255]
		$MC = \exp^{(-(kt)^n)}$	(86)	[135, 145]
		$MR = \exp^{-(Kt)^N}$	(87)	[270]
		$MR = \exp^{-(kt)^n}$	(88)	[2-3, 8, 12, 18-19, 28-29, 31-32, 34, 36, 43, 50, 57, 62, 66, 75-76, 85, 91, 94, 97, 104, 111, 118-119, 130, 146, 152, 154, 159, 162-163, 165, 173, 177, 185, 187, 191-195, 199, 201, 204], 206, 210-212, 218, 221, 223, 242, 245, 265, 274-275, 301, 313, 328, 332, 339-340,

				350, 356-357, 362, 369, 375, 381, 389]
		$MR = \exp(- (kt)^n)$	(89)	[142, 237]
		$MR = \exp(- (kt)^N)$	(90)	[387]
		$MR = \exp(- (k_4 t)^{n_3})$	(91)	[341]
		$MR = \exp(- (k_2 t)^{n_2})$	(92)	[377]
		$MR = \exp(- (kt)^y)$	(93)	[222]
		$ANO = \exp(- (kt)^n)$	(94)	[100, 336]
		$RU = \exp(- (kt)^n)$	(95)	[71]
		$RH = \exp(- (kt)^n)$	(96)	[72, 126]
		$mr = \exp(- (kt)^n)$	(97)	[92]
		$mr = \exp(- (kt)^n)$	(98)	[54]
		$M_R = a \exp(- (kt)^n)$	(99)	[317]
		$MR = a \exp(- (kt)^n)$	(100)	[311]
5	Modified Page-I Overhults et al.	$MR = \exp(- (kt)^n)$	(101)	[14, 102, 105, 168, 200]
		$ANO = \exp(- (kt)^n)$	(102)	[67, 117, 176]
		$MR = \exp(- (kt)^n)$	(103)	[9, 26, 30, 60, 90, 137, 171-172, 249, 383]
		$MR = \exp(- (kt)^y)$	(104)	[149, 310, 374]
		$X^* = \exp(- (kt)^n)$	(105)	[127]
		$MR = a \exp(- (kt)^n)$	(106)	[113, 327]
6	Modified Page-II	$MR = \exp(- (kt)^n)$	(110)	[14, 23, 60, 102, 105, 134, 138, 168, 200]
		$ANO = \exp(- (kt)^n)$	(111)	[67, 117, 176]
		$MR = \exp(- (kt)^n)$	(112)	[26, 30, 52, 171]
		$X^* = \exp(- (kt)^n)$	(113)	[127]
		$MR = \exp\left(- k\left(\frac{t}{L^2}\right)^n\right)$	(114)	[2, 9, 75-76, 119, 191, 294]
		$MR = \exp - k\left(\frac{t}{l^2}\right)^n$	(115)	[200]
		$M_R = \exp\left(- k\left(\frac{t}{L^2}\right)^n\right)$	(116)	[10, 351-352, 383]
		$XR = \exp\left(- k\left(\frac{t}{L^2}\right)^n\right)$	(117)	[290]
		$MR = \exp\left(- b\left(\frac{t}{L^2}\right)^n\right)$	(118)	[46, 192, 223]
		$MR = \exp\left(- c\left(\frac{t}{L^2}\right)^n\right)$	(119)	[8, 56, 136, 173, 211, 233, 300]

		$MR = \exp^{-k} \left(\frac{t}{L^2} \right)^n$	(120)	[158]
		$MR = \exp \left(-k \left(\frac{t}{L^2} \right)^n \right)$	(121)	[226]
		$MR = a \exp \left(-b \left(\frac{t}{L^2} \right)^n \right)$	(122)	[265]
		$MR = \exp \left(-k \left(\frac{t}{L_2} \right)^n \right)$	(123)	[137]
		$XR = a \exp \left(c \left(\frac{t}{L^2} \right)^n \right)$	(124)	[329]
7 Henderson and Pabis (Single term)	Generalized exponential	$MR = A \exp(-Kt)$	(125)	[39, 58]
		$MR = A \exp(-kt)$	(126)	[289]
		$MR = \exp(-kt^n)$	(127)	[235]
		$MR = a \exp(-kt^n)$	(128)	[247]
		$MR = A_0 \exp(-kt)$	(129)	[53, 89, 183, 214, 244]
		$M_R = a \exp(-kt)$	(130)	[4, 10, 24, 55, 64, 79, 141, 259, 322, 351-352]
		$M_R = \alpha \exp(-kt)$	(131)	[124]
		$MR = k_1 \exp(-k_2 \tau)$	(132)	[11]
		$RU = a \exp(-kt)$	(133)	[17, 22, 42, 71, 74, 95, 108, 114, 132, 150, 189, 213, 236, 254, 262, 284, 298, 323]
		$RH = a \exp(-kt)$	(134)	[72, 126]
		$X^* = a \exp(-kt)$	(135)	[21, 127]
		$MR = a e^{-kt}$	(136)	[25, 88, 164, 202, 368]
		$MR = a_a e^{-kt}$	(137)	[330]
		$RU = a e^{-k_b t}$	(138)	[228]
		$MR = a \exp^{(-kt)}$	(139)	[136, 158, 226]
		$a e^{-kt}$	(140)	[69]
		$X' = a \exp(-Kt)$	(141)	[61]
		$ANO = a \exp(-kt)$	(142)	[67, 100, 117, 176, 336]
		$mr = a \exp(-kt)$	(143)	[54, 92, 207]
		$MR = n \exp(-kt)$	(144)	[97]
		$\Phi = A \exp(-kt)$	(145)	[103]
		$MC = a \exp(-kt)$	(146)	[135, 145]
		$MR = A \exp(-Kt)$	(147)	[203, 270]
		$MR = A \exp(-kt)$	(148)	[369]
		$MR = a \exp(-Kt)$	(149)	[366]
		$Y_s^* = k_0 \exp(-k_1 t)$	(150)	[215]
		$RX = a \exp(-kt)$	(151)	[217, 271, 280, 293, 315, 325, 380]
		$XR = a \exp(-kt)$	(152)	[290, 329]
		$MR = a \exp(-kt) + c$	(153)	[327]

	$y = a \exp(-kt)$	(154)	[251]		
	$\Delta M = a \exp(-k\tau)$	(155)	[331]		
	$MR = n_1 \exp(-k_2 t)$	(156)	[341]		
	$MR = c \exp(-kt)$	(157)	[370]		
	$MR = a \exp(-k\tau)$	(158)	[373, 386]		
	$f(x) = a \exp(-kt)$	(162)	[388]		
	$MR = a \exp(-kt)$	(159)	[2-3, 5-6, 8-9, 12-16, 18-19, 23, 26-31, 34-36, 38, 41, 43-44, 46, 49-52, 56-57, 60, 62-63, 65-66, 68, 73, 75-76, 80, 82-83, 85, 87, 90-91, 93-94, 96, 98, 102, 105-106, 109, 111, 113, 118-119, 122-123, 128-131, 134, 137-138, 142-144], 146, 151-152, 154-155, 159-160, 162-163, 165-168, 171-175, 177-179, 181, 185-187, 191-196, 198-201, 204-206, 208-212, 218-219, 221-223, 225, 229-230, 232-234, 237-238, 240-243, 245-246, 249-250, 255-256, 258, 260-261, 263, 265-268, 272, 274-275, 278, 282-283, 285, 287-288, 291-292, 294-297, 299-305, 307-311, 313-314, 316, 318, 324, 328, 332, 334, 338-340, 342, 343, 345, 348, 350, 353-357, 359, 361-363, 371-372, 374-376, 381, 383-385, 387, 389]		
Approximation of diffusion	$MR = B e^{-At}$	(160)	[139]		
McCormick	$RU = a \exp((-k)t)$	(161)	[108, 110]		
Brooker et al.	$X_r = c \exp(-Kt)$	(163)	[70]		

Continued to Table S1.

8	Logarithmic (Asymptotic) Yagcioglu et al.	$M_R = a \exp(-kt) + c$	(164)	[4, 10, 24, 55, 64, 124, 141, 190, 248, 259, 276, 317, 322, 351-352]
		$X^* = a \exp(-kt) + c$	(165)	[21, 121, 127]
		$MR = a e^{-kt} + c$	(166)	[25, 88, 164, 368]
		$MR = a_a e^{-kt} + c$	(167)	[330]
		$a e^{-kt} + c$	(168)	[69]
		$MR = a \exp^{(-kt)} + c$	(169)	[136, 158, 226]
		$MR = A \exp(-Kt) + C$	(170)	[39, 58, 203, 270]
		$MR = A \exp(-kt) + C$	(171)	[368]
		$MR = a \exp(-kt) + b$	(172)	[53, 183, 192, 214, 220, 223, 256, 263, 265, 272, 278, 291, 303, 319, 328, 337, 342, 348, 355, 357, 367]
		$MR = a \exp(-k\tau) + b$	(173)	[373, 386]
		$RU = a \exp(-kt) + b$	(174)	[284]
		$ANO = a \exp(-kt) + c$	(175)	[67, 100, 117, 176, 336]
		$mr = a_0 + a \exp(-kt)$	(176)	[54, 92, 207]
		$MR = a + b \exp(-kt)$	(177)	[288, 354]
		$MR = a_0 + a \exp(-kt)$	(178)	[51]
		$M_R = a_0 + a \exp(-kt)$	(179)	[79]
		$RU = a \exp(-kt) + c$	(180)	[71, 95, 132, 213, 236, 254, 323]
		$RH = a \exp(-kt) + c$	(181)	[72, 126]
		$MR = n \exp(-kt) + a$	(182)	[97]
		$\Phi = A \exp(-kt) + B$	(183)	[103]
		$MC = a \exp(-kt) + c$	(184)	[135, 145]
		$MR = p \exp(-qt) + r$	(185)	[198]
		$y = a \exp(-kt) + c$	(186)	[251]
		$RX = a \exp(-kt) + c$	(187)	[271, 280, 293, 315, 380]
		$RX = a \exp(-kt) + b$	(188)	[325]
		$XR = a \exp(-kt) + c$	(189)	[290, 329]
		$MR = C + n_1 \exp(-k_1 t)$	(190)	[277]
		$MR = n_3 + n_4 \exp(-k_3 t)$	(191)	[377]
		$MR = n_5 \exp(-k_6 t) + c$	(192)	[341]
		$MR = a \exp(-kt) + c$	(193)	[2-3, 5-6, 8-9, 12-14, 16, 19, 23, 26-32, 34-36, 41, 43, 46, 49-50, 56-57, 60, 62-63, 65-66, 73, 75-76, 82-83, 85-87, 89-91, 93, 96, 98, 102, 105-106, 109, 113, 116, 118, 122, 128-131, 134, 137-138, 141-144, 146, 149, 154-155, 159-160, 162-163, 165-168, 171-175, 177-178, 185-187, 193-196, 199, 200-201, 204-206, 208, 210-211, 218-219, 221-222, 225, 229-230, 233-235, 237-238, 240-241, 243-247, 250, 255, 258, 260-261, 266-268, 274-275, 282-283, 285, 287, 289, 294]

				296, 299-301, 305, 307-311, 313, 316, 318, 327, 332, 334, 338, 340, 343, 347, 350, 353, 356, 359, 361-362, 371-372, 374-376, 381, 383-385, 387, 389]
9 Midilli-Kucuk (Midilli, Midilli et al.)		$MR = a \exp\left(-c\left(\frac{t}{L^2}\right)\right)$	(194)	[119, 191]
		$MR = a \exp(-kt) + (1-a) \exp(-kbt)$	(195)	[297]
		$f(x) = a \exp(-kt) + c$	(196)	[388]
		$MR = b + a \ln t$	(197)	[68]
		$M_R = a \exp(-kt^n) + bt$	(198)	[10, 24, 55, 64, 124, 141, 259, 317, 322, 351-352]
		$M_R = a \exp(-kt^m) + bt$	(199)	[248, 276]
		$M_R = a \exp(-kt^n) + a_0 t$	(200)	[79]
		$RU = a \exp(-kt^n) + bt$	(201)	[17, 22, 42, 71, 74, 80, 95, 110, 114, 132, 189, 213, 227, 236, 254, 262, 298, 323, 333]
		$RU = a \exp(-kt^n) - bt$	(202)	[284]
		$RH = a \exp(-kt^n) + bt$	(203)	[72, 126]
		$X'(t) = a e^{-kt^n} + bt$	(204)	[61]
		$a e^{-kt^n} + bt$	(205)	[69]
		$MR = a e^{-kt^n} + bt$	(206)	[88, 164]
		$MR = e^{-kt^n} + b_a t$	(207)	[330]
		$MR = A e^{-kt^n} + B t$	(208)	[281, 364]
		$MR = a e^{(-k_m t)^n} + bt$	(209)	[228]
		$MR = a \exp(-kt^n) + bt$	(210)	[136, 158, 226]
		$X_R = a e^{-kt^n} + bt$	(211)	[101]
		$ANO = a \exp(-kt^n) + bt$	(212)	[67, 100, 117, 176, 336]
		$X^* = a \exp(-kt^n) + bt$	(213)	[21, 127]
		$mr = a \exp(-kt^n) + bt$	(214)	[54, 92, 207]
		$MR = a \exp(-kt^n) + a_1 t$	(215)	[157, 269]
		$MC = a \exp(-kt^n) + bt$	(216)	[135, 145]
		$\frac{M - M_e}{M_o - M_e} = a \exp(-Kt^u) + bt$	(217)	[184]
		$MR = a \exp(-kt^m) + bt$	(218)	[190, 196, 234, 299]
		$RX = a \exp(-kt^n) + bt$	(219)	[217, 271, 280, 293, 315, 325, 380, 382]
		$XR = a \exp(-kt^n) + bt$	(220)	[290, 329]
		$MR = a \exp(-k_1 t^n) + bt$	(221)	[225]
		$y = a \exp(-kt) + bt$	(222)	[251]

		$MR = a \exp(-k_1 t^n) + b$	(223)	[261]
		$MR = n_7 \exp(-k_7 t^{n_8}) + Ct$	(224)	[277]
		$MR = a \exp(-kt^b) + ct$	(225)	[291]
		$MR = a \exp(-k\tau^n) + b\tau$	(226)	[326, 373, 386]
		$\Delta M = \exp(-k\tau^n) + bt$	(227)	[331]
		$MR = n_{11} \exp(-k_{12} t^{n_{12}}) + ct$	(228)	[341]
		$MR = n_{10} \exp(-k_9 t^{n_{11}}) + n_{12} t$	(229)	[377]
		$MR = a \exp(-kt^n) + b_1 t$	(230)	[350]
		$MR = a \exp(-k(t)^n + bt)$	(231)	[376]
		$MR = a \exp(-kt^n) + bt$	(232)	[3, 5-6, 8-9, 12-14, 16, 19, 23, 27-29, 32, 34-36, 38, 41, 43-44, 46, 49-51, 53, 57, 60, 63, 65-66, 70, 73, 75-76, 82-83, 85-86, 89-91, 93-94, 96-98, 102, 104-106, 109, 116, 118, 122, 128-129, 131, 134, 137-138, 140, 142-144, 146, 149, 151, 154, 159-160, 162-163, 167-168, 170-173, 175, 177-178, 181, 183, 185-186, 192, 194-195, 199, 204-206, 208-211, 214, 218-223, 229-230, 232-233, 235, 240-242, 244, 246-247, 249-250, 255-256, 258, 260, 263, 265-268, 271-272, 274-275, 278, 282-283, 285, 288-289, 292, 294-297, 301-307, 310, 312-314, 316, 318-319, 324, 327-328, 332, 337-339, 342-343, 346-348, 353-356, 362-363, 366-367, 372, 374-375, 378, 381, 383, 389]
		$MR = a \exp(-kt) + ct$	(233)	[384]
		$f(x) = a \exp(-kt^n) + bt$	(234)	[388]
		$MR = a \exp(-kt^N) + bt$	(235)	[387]
		$MR = A \exp(-Kt^N) + Ct$	(236)	[39, 58]
		$MR = A \exp(-Kt^N) + bt$	(237)	[270]
		$MR = A \exp(-K_1 t^n) + Bt$	(238)	[321]
		$MR = A \exp(-Kt^n) + Bt$	(239)	[203]
		$MR = A \exp(-kt^n) + Bt$	(240)	[369]
		$MR = a \exp(-k(tn)) + bt$	(241)	[45, 111]
		$MR = a \exp(-kt) + bt$	(242)	[155, 200]
		$MR = a \exp(-Kt^n) + bt$	(243)	[165]
		$MR = a \exp((-kt)^n) + bt$	(244)	[228]
		$MR = \exp(-kt^n) + bt$	(245)	[31, 62, 308]
10	Modified Midilli et al. (Ghazanfari et al.)	$MR = \exp(-kt) + bt$	(246)	[200]
		$MR = \exp(-kt^n) + bt$	(247)	[37]
11	Abbasi et al.	$MR = a \exp(-kt^n) + b$	(248)	[134]

	(Modified Midilli-Kucuk)			
12	Demir et al.	$MR = a \exp(-kt)^n + b$	(249)	[142, 200, 347, 352, 357]
		$M_R = a \exp(-kt)^n + b$	(250)	[351]
		$M_R = a \exp(-kt)^n + c$	(251)	[352]
		$MR = a \exp(-kt)^n b$	(252)	[346]
13	Modified Henderson and Perry	$MR = A \exp(-Kt^N)$	(253)	[270]
	Agrawal and Singh	$MR = A e^{-kt^n}$	(254)	[281, 364]
14	Three parameter	$MR = A \exp(-(Kt)^n)$	(255)	[270]
15	Two-Term	$MR = a \exp(-kt) + b \exp(-kt)$	(256)	[41]
		$MR = a \exp(k_1 t) + (1-a) \exp(-k_2 t)$	(257)	[65]
		$MR = a \exp(k_0 t) + (1-a) \exp(-k_a t)$	(258)	[183, 244]
		$MR = A \exp(Kt) + (1-A) \exp(-KA t)$	(259)	[203]
		$MR = a \exp(kt) + (1-a) \exp(-kat)$	(260)	[343]
		$MR = a \exp(-k_0 t) + b \exp(-k_1 t)$	(261)	[2-3, 5-6, 9, 12, 14, 26-27, 30-31, 35, 43, 50, 52, 56-57, 60, 66, 73, 76, 80, 83, 85, 91, 94, 98, 102, 104-106, 119, 128-130, 134, 137-138, 142-143, 146, 154, 160, 165, 171, 173, 186, 191-192, 194-196, 199, 201, 205-206, 218-219, 221-222, 230, 233, 235, 240-242, 245-247, 249-250, 255, 260, 266-267, 274, 282-283, 296, 305, 308, 316, 334, 338-339, 346, 348, 356, 359, 362, 372, 375, 381, 383]
		$RX = a \exp(-k_0 t) + b \exp(-k_1 t)$	(262)	[271a, 280, 293, 315, 325, 380]
		$RX = a \exp(-kt) + b \exp(-qt)$	(263)	[382]
		$XR = a \exp(-kt) + b \exp(-k_1 t)$	(264)	[290]
		$XR = a \exp(-k_0 t) + b \exp(-k_1 t)$	(265)	[329]
		$MC = a \exp(-k_0 t) + b \exp(-k_1 t)$	(266)	[135, 145]
		$MR = A \exp(Kt) + C \exp(-Gt)$	(267)	[270]
		$MR = a \exp(-kt) + b \exp(-k_0 t)$	(268)	[275, 387]
		$X^* = a \exp(-k_0 t) + b \exp(-k_1 t)$	(269)	[121, 127]
		$ANO = a \exp(-k_0 t) + b \exp(-k_1 t)$	(270)	[67, 117, 176]
		$ANO = a \exp(-kt) + b \exp(-k_1 t)$	(271)	[336]
		$MR = a e^{-k_0 t} + b e^{-k_1 t}$	(272)	[25, 88]
		$MR = a \exp^{(-kt)} + c \exp^{(-gt)}$	(273)	[136]
		$MR = a \exp^{(-k_0 t)} + b \exp^{(-k_1 t)}$	(274)	[158, 226]
		$a e^{-k_1 t} + b e^{-k_2 t}$	(275)	[69]
		$MR = a e^{-k_1 t} + b e^{-k_2 t}$	(276)	[164, 281]
		$MR = A e^{-k_1 t} + B e^{-k_2 t}$	(277)	[364]
		$MR = a_a e^{-k_1 t} + b_a e^{-k_2 t}$	(278)	[330]
		$RU = a \exp(-k_0 t) + b \exp(-k_1 t)$	(279)	[17, 71, 95, 132, 227, 236, 323]

		$RU = a \exp(-kt) + b \exp(-gt)$	(280)	[284]
		$RU = a \exp(-kt) + b \exp(-qt)$	(281)	[213, 254]
		$RH = a \exp(-k_0 t) + b \exp(-k_1 t)$	(282)	[72, 126]
		$M_R = a \exp(-k_0 t) + b \exp(-k_1 t)$	(283)	[10, 55, 141, 259, 351-352]
		$MR = A \exp(-K_0 t) + B \exp(-K_1 t)$	(284)	[58]
		$MR = a \exp(-kt) + b \exp(-k_i t)$	(285)	[13]
		$MR = a \exp(-kt) + b \exp(-k_1 t)$	(286)	[23, 28, 34, 36, 82, 181, 185, 256, 258, 272, 291, 389]
		$M_R = a \exp(-kt) + b \exp(-k_1 t)$	(287)	[24]
		$M_R = a \exp(-kt) + b \exp(-k_0 t)$	(288)	[190, 248, 276]
		$MR = a \exp(-bt) + c \exp(-dt)$	(289)	[75]
		$MR = a \exp(-kt) + b \exp(-gt)$	(290)	[46, 223, 229, 265, 278]
		$M_R = a \exp(-kt) + b \exp(-gt)$	(291)	[322]
		$f(x) = a \exp(-kt) + b \exp(-gt)$	(292)	[388]
		$MR = a \exp(-kt) + c \exp(-gt)$	(293)	[384]
		$MR = a \exp(-kt) + b \exp(-nt)$	(294)	[238, 243, 385]
		$MR = a \exp(-gt) + b \exp(-kt)$	(295)	[63]
		$mr = a_1 \exp(k_1 t) + a_2 \exp(-k_2 t)$	(296)	[54, 92, 207]
		$MR = a \exp(-kt) + a_1 \exp(-k_1 t)$	(297)	[157]
		$MR = n_2 \exp(-k_2 t) + n_3 \exp(-k_3)$	(298)	[277]
		$MR = n_5 \exp(-k_4 t) + n_6 \exp(-k_5)$	(299)	[377]
		$MR = n_6 \exp(-k_7 t) + n_7 \exp(-k_8 t)$	(300)	[341]
		$MR = A \exp(-k_1 t) + B \exp(-k_2 t)$	(301)	[369]
		$MR = a \exp(-k_1 t) + b \exp(-k_2 t)$	(302)	[15-16, 19, 29, 38, 49, 53, 70, 90, 131, 163, 172, 177, 200, 208, 211, 299-300, 310, 313, 318, 328, 355, 357, 363, 374]
	Two-factor	$MR = a \exp(-k\tau) + b \exp(-k_i\tau)$	(303)	[373, 386]
	Two Terms Exponential-I	$MR = a \exp(-k_0 t) + b \exp(-k_1 t)$	(304)	[62, 162]
	Exponential two terms	$\Phi = A \exp(-k_0 t) + B \exp(-k_1 t)$	(305)	[103]
	Henderson	$X_R = a e^{-k_1 t} + b e^{-k_2 t}$	(306)	[101]
	Double logarithmic	$MR = a \exp(-kt) + b \exp(-k_1 t)$	(307)	[168]
	Two-Term Exponential	$M_R = a_1 \exp(k_1 t) + a_2 \exp(-k_2 t)$	(308)	[79]
	Sharaf-Elddeen et al.	$MR = A_0 \exp(-k_1 t) + A_1 \exp(-k_2 t)$	(309)	[89]
	Sharma et al.	$MR = a \exp(-bt) + c \exp(-dt)$	(310)	[45]
16	Two-Term Exponential-II	$MR = a \exp(-kt) + (1-a) \exp(-kat)$	(311)	[62, 162]

			[2-3, 5-6, 9, 12-14, 23, 26-28, 30-31, 34-36, 43, 46, 50, 57, 60, 66, 75-76, 83, 85, 90-91, 98, 102, 105-106, 109, 113, 118-120, 127, 129-131, 134, 137-138, 142, 146, 151, 154, 159-160, 163, 165, 171-172, 175, 177, 181, 185-186, 191-192, 195, 200-203, 205, 219, 221-223, 229, 234, 238, 240-241, 243, 245, 247, 250, 255-256, 258, 263, 265, 267, 272, 274-275, 287, 296, 300-301, 306, 310, 313, 327-328, 334, 356, 372, 374-376, 381, 383, 385, 387, 389]
Two-Term Exponential		$MR = a \exp(-kt) + (1-a) c \exp(-kat)$	(312) [384]
		$MR = a e^{-kt} + (1-a) e^{-kat}$	(313) [25, 88]
		$f(x) = a \exp(-kt) + \exp(-mt)$	(314) [388]
		$MR = a \exp(-kt) + (1-a) \exp(-akt)$	(315) [357]
		$RX = a \exp(-kt) + (1-a) \exp(-kat)$	(316) [271, 280, 293, 315, 325, 380]
		$MR = A \exp(-Kt) + (1-A) \exp(-KAt)$	(317) [270]
		$MR = a \exp^{(-kt)} + (1-a) \exp^{(-kat)}$	(318) [136, 158, 226]
		$MC = a \exp(-kt) + (1-a) \exp(-kat)$	(319) [135, 145]
		$mr = a \exp(-kt) + (1-a) \exp(-kat)$	(320) [54, 92, 207]
		$ANO = a \exp(-kt) + (1-a) \exp(-kat)$	(321) [67, 100, 117, 176, 336]
		$RU = a \exp(-kt) + (1-a) \exp(-kat)$	(322) [17, 71, 80, 95, 108, 132, 213, 254, 323]
		$RH = a \exp(-kt) + (1-a) \exp(-kat)$	(323) [72, 126]
		$X^* = a \exp(-kt) + (1-a) \exp(-kat)$	(324) [127]
		$M_R = a \exp(-kt) + (1-a) \exp(-kat)$	(325) [10, 24, 55, 141, 259, 322, 351-352]
		$MR = a \exp(-kt) + (1-a) \exp(-kt)$	(326) [41]
		$MR = a \exp(-kt) + (1-a) \exp(-k_1 t)$	(327) [291]
		$MR = a \exp(-kt) + b \exp(-k_1 t)$	(328) [311]
		$MR = a \exp(-kt) + (1-a) \exp(-kbt)$	(329) [278]
		$MR = A \text{Exp}(-K_0 t) + B \text{Exp}(-K_1 t)$	(330) [39]
		$MR = a_1 \exp(-k_1 t) + a_2 \exp(-k_2 t)$	(331) [51]
		$MR = a \exp(-kt) + (1-b) \exp(-kct)$	(332) [347, 363]
17	Verma et al. (Modified Two-Term Exponential)	$M_R = a \exp(-kt) + (1-a) \exp(-gt)$	(333) [10, 55, 141, 259, 322, 351-352]
		$M_R = a \exp(-kt) + (1-a) \exp(-bt)$	(334) [24]
		$X^* = a \exp(-kt) + (1-a) \exp(-gt)$	(335) [21, 127]
		$mr = a \exp(-kt) + (1-a) \exp(-gt)$	(336) [54, 92]
		$MR = a \exp(-kt) + (1-a) \exp(-k_0 t)$	(337) [60]
		$X^* = a \exp(-kt) + (1-a) \exp(-k_0 t)$	(338) [121]
		$RU = a \exp(-kt) + (1-a) \exp(-k_1 t)$	(339) [95, 132, 236, 323]
		$RU = a \exp(-kt) + (1-a) \exp(-gt)$	(340) [284]

	$MR = a \exp(-kt) + (1-a) \exp(-k_1 t)$	(341)	[106]
	$RX = a \exp(-kt) + (1-a) \exp(-k_1 t)$	(342)	[271, 293, 315, 380]
	$RH = a \exp(-kt) + (1-a) \exp(-gt)$	(343)	[72, 126]
	$XR = a \exp(-kt) + (1-a) \exp(-gt)$	(344)	[290]
	$MR = a e^{-kt} + (1-a) e^{-gt}$	(345)	[88]
	$MR = a \exp^{(-kt)} + (1-a) \exp^{(-gt)}$	(346)	[136, 158, 226]
	$ANO = a \exp(-kt) + (1-a) \exp(-gt)$	(347)	[67, 100, 117, 176, 336]
	$MC = a \exp(-kt) + (1-a) \exp(-gt)$	(348)	[135, 145]
	$MR = a \exp(-kx) + (1-a) \exp(-gx)$	(349)	[142]
	$MR = A \exp(-Kt) + (1-A) \exp(-KGt)$	(350)	[270]
	$MR = A \exp(-K_1 t) + (1-A) \exp(-K_2 t)$	(351)	[321]
	$f(x) = a \exp(-kt) + (1-a) \exp(-gt)$	(352)	[388]
	$MR = a \exp(-kt) + (1-a) \exp(-gt)$	(353)	[2-3, 5-6, 9, 12-14, 23, 26, 28, 30-31, 34, 36, 41, 43, 46, 50, 53, 57, 62, 66, 73, 75-76, 85, 90-91, 98, 102, 104-105, 109, 113, 118-119, 129-130, 134, 137-138, 146, 154, 159-160, 162-163, 165, 168, 171-173, 175, 177, 191-192, 195, 200, 205, 218-219, 221-223, 229, 233, 240-241, 247, 250, 255-256, 258, 265, 267, 274, 278, 282, 285, 291, 295, 297, 306, 310, 313, 316, 332, 338, 343, 348, 350, 355, 357, 374-376, 381, 383]
	$MR = a \exp(-kt) + (1-a) \exp(-kgt)$	(354)	[334]

Continued to Table S1

	Simplified Diffusion		[130]
18	Approximation of Diffusion (Diffusion approach)	$MR = a \exp(-kt) + (1-a) \exp(-kbt)$	(355) [2-3, 5-6, 8-9, 12-14, 16, 19, 23, 26-32, 34-36, 38, 41, 46, 49-51, 54, 60, 62-63, 66, 73, 75-76, 80, 82, 87, 90-91, 94, 98, 102, 105-106, 109, 113, 118-119, 126, 129, 134, 137-138, 142, 146, 149, 151, 154, 159-160, 162-163, 165, 168, 171-172, 175, 177, 181, 186, 191-192, 194-195, 199-200, 206, 209, 211, 218-219, 221-223, 225, 229, 237, 240-241, 243, 249-250, 255-256, 258, 265-266, 278, 295, 300-301, 307-308, 310, 313-314, 327-328, 334, 343, 350, 355, 372, 374-376, 381, 383, 385, 387, 389]
		$X^* = a \exp(-kt) + (1-a) \exp(-kbt)$	(356) [21, 127]
		$f(x) = a \exp(-kt) + (1-a) \exp(-kbt)$	(357) [388]
		$MR = a \exp(-kt) + (1-a) \exp(-kbt)$	(358) [357]
		$MR = A \exp(-Kt) + (1-a) \exp(-KBt)$	(359) [270]
		$MC = a \exp(-kt) + (1-a) \exp(-kbt)$	(360) [135, 145]
		$MR = a e^{-kt} + (1-a) e^{-kbt}$	(361) [88, 164]
		$MR = a_a e^{-kt} + (1-a_a) e^{-kb_a t}$	(362) [330]
		$RX = a \exp(-kt) + (1-a) \exp(-kbt)$	(363) [271, 280, 325, 380, 382]
		$MR = a \exp^{(-kt)} + (1-a) \exp^{(-kbt)}$	(364) [158, 226]
		$a e^{(-kt)} + (1-a) e^{-kbt}$	(365) [69]
		$ANO = a \exp(-kt) + (1-a) \exp(-kbt)$	(366) [67, 100, 117, 176, 336]
		$RU = a \exp(-kt) + (1-a) \exp(-kbt)$	(367) [17, 71, 95, 132, 213, 227, 236, 254, 284, 323]
		$RH = a \exp(-kt) + (1-a) \exp(-kbt)$	(368) [72, 126]
		$mr = a \exp(-kt) + (1-a) \exp(-kbt)$	(369) [92, 207]
		$M_R = a \exp(-kt) + (1-a) \exp(-kbt)$	(370) [10, 24, 55, 141, 190, 248, 276, 322, 351-352]
		$XR = a \exp(-kt) + (1-a) \exp(-kat)$	(371) [329]
		$MR = a \exp(-kt) + (1-a) \exp(-kat)$	(372) [56, 136, 173, 233]
19	Three-term exponential	$MR = a \exp(-kt) + b \exp(-k_1 t) + c \exp(-k_2 t)$	(373) [272]
	Modified Henderson and Pabis (Three Term Exponential)	$MR = a \exp(-kt) + b \exp(-gt) + c \exp(-ht)$	(374) [2-3, 5, 6, 9, 12, 14, 16, 19, 23, 26-29, 31, 34-36, 41, 43, 46, 49-50, 52, 62, 69, 73, 75-76, 89-91, 98, 102, 105, 113, 119, 129-130, 134], 137-138, 142, 146, 154, 160, 162-163, 168, 171-173, 191-192, 195, 199-200, 218-219, 221-223, 229, 234-235, 240-241, 250, 255, 258, 265, 267, 274, 278, 282, 285, 300, 306, 310, 313, 327, 334, 348, 359, 374-375, 381, 383]
		$X^* = a \exp(-kt) + b \exp(-gt) + c \exp(-ht)$	(375) [21, 127]
		$MR = a \exp(-k_1 t) + b \exp(-k_2 t) + c \exp(-k_3 t)$	(376) [357]
		$MR = n_8 \exp(-k_9 t) + n_9 \exp(-k_{10} t) + n_{10} \exp(-k_{11} t)$	(377) [341]

		$MR = n_4 \exp(-k_4 t) + n_5 \exp(-k_5) + n_6 \exp(-k_6)$	(378)	[277]
		$MR = n_7 \exp(-k_6 t) + n_8 \exp(-k_7) + n_9 \exp(-k_8)$	(379)	[377]
		$XR = a \exp(-kt) + b \exp(-gt) + c \exp(-ht)$	(380)	[290]
		$MR = A \exp(-Kt) + B \exp(-Gt) + C \exp(-Ht)$	(381)	[270]
		$RX = a \exp(-kt) + b \exp(-k_0 t) + c \exp(-k_1 t)$	(382)	[271, 280, 293, 315, 325]
		$RU = a \exp(-kt) + b \exp(-qt) + c \exp(-wt)$	(383)	[213, 254]
		$MC = a \exp(-kt) + b \exp(-gt) + c \exp(-ht)$	(384)	[135, 145]
		$RU = a \exp(-kt) + b \exp(-k_0 t) + c \exp(-k_1 t)$	(385)	[17, 71, 95, 132, 236]
		$RU = a \exp(-kt) + b \exp(-k_0 t) + \exp(-k_1 t)$	(386)	[323]
		$MR = a \exp(-kt) + b \exp(-k_1 t) + c \exp(-k_2 t)$	(387)	[185]
		$ANO = a \exp(-kt) + b \exp(-gt) + c \exp(-ht)$	(388)	[67, 117, 176, 336]
		$MR = a \exp(-kt) + b \exp(-k_0 t) + c \exp(-k_1 t)$	(389)	[60, 80, 106]
		$M_R = a \exp(-kt) + b \exp(-gt) + c \exp(-ht)$	(390)	[10, 55, 141, 322, 351-352]
		$RH = a \exp(-kt) + b \exp(-gt) + c \exp(-ht)$	(391)	[72, 126]
		$a e^{-kt} + b e^{-gt} + c e^{-ht}$	(392)	[69]
		$MR = a e^{-kt} + b e^{-gt} + c e^{-ht}$	(393)	[164]
		$MR = a_a e^{-kt} + b_a e^{-gt} + c e^{-ht}$	(394)	[330]
		$MR = a \exp^{(-kt)} + b \exp^{(-gt)} + c \exp^{(-ht)}$	(395)	[158, 226]
		$MR = a \exp(-kt^n) + b \exp(-gt) + c \exp(-ht)$	(396)	[247]
		$MR = a \exp(-kt) + b \exp(-gt) + \exp(-ht)$	(397)	[323]
20	Thompson	$t = a \ln(M_R) + b (\ln(M_R))^2$	(398)	[10, 351-352]
		$t = a \ln(RU) + b (\ln(RU))^2$	(399)	[17, 71]
		$t = a \ln(ANO) + b (\ln(ANO))^2$	(400)	[67, 117, 176]
		$t = a \ln(MR) + b (\ln(MR))^2$	(401)	[3, 6, 23, 28, 34, 36, 41, 50], 80, 87, 89, 91, 154, 158, 168, 186, 200, 213, 226, 274, 311, 336]
		$t = ALn(MR) + B(Ln(MR))^2$	(402)	[75]
		$t = A \ln(MR) + B (\ln(MR))^2$	(403)	[270]
		$t = a \ln(X_r) + b (\ln(X_r))^2$	(404)	[70]
		$MR = 1 + at + bt^2$	(405)	[87]
		$RU = \exp\left(\frac{-a - (a^2 + 4bt)^{0.5}}{2b}\right)$	(406)	[95, 132, 284, 323]
		$RX = \exp\left(\frac{-a - (a^2 + 4bt)^{0.5}}{2b}\right)$	(407)	[271, 280, 293, 315, 325, 380, 382]
		$MR = \exp\left(\frac{-a - (a^2 + 4bt)^{0.5}}{2b}\right)$	(408)	[106]
21	Wang and Singh	$M_R = 1 + at + bt^2$	(409)	[10, 24, 55, 141, 259, 317, 351-352]
		$M_R = at^2 + bt + 1$	(410)	[322]
		$MR = 1 + a\tau + b\tau^2$	(411)	[11, 373, 386]

		$\Delta M = 1 + a\tau + b\tau^2$	(412)	[331]
		$RU = 1 + at + bt^2$	(413)	[17, 71, 95, 213, 254, 323]
		$RH = 1 + at + bt^2$	(414)	[72, 126]
		$XR = 1 + at + bt^2$	(415)	[290]
		$X^* = 1 + at + bt^2$	(416)	[21, 121, 127]
		$1 + at + bt^2$	(417)	[69]
		$ANO = 1 + at + bt^2$	(418)	[67, 100, 117, 176]
		$mr = 1 + at + bt^2$	(419)	[54, 92, 207]
		$MR = 1 + a_1 t + b_1 t^2$	(420)	[225]
		$MR = k_s t^2 + n_4 t + 1$	(421)	[341]
		$MR = 1 + a_2 t + b_2 t^2$	(422)	[350]
		$f(x) = 1 + at + bt^2$	(423)	[388]
		$MR = 1 + at + bt^2$	(424)	[2-3, 5-6, 8-9, 12-16, 19, 23, 25, 27-28, 30-31, 34, 36-38, 41, 43, 45-46, 49-50, 53, 56-57, 62, 65-66, 72-73, 75-76, 80, 85, 89-91, 102, 105, 109, 111, 113, 118, 129-131, 134, 136-138, 142-143, 158-160, 162-164, 168, 171-172, 175, 177-178, 181, 183, 186, 192, 194, 199-201, 204, 206, 211, 214, 219-220, 222-223, 226, 229-230, 232-235, 237-238, 240-241, 243-247, 250, 255-256, 258, 265, 267, 274, 282-283, 285, 287], [299, 302-303, 305-307, 310-311, 313, 318, 328330, 332, 334, 336-338, 340, 342-343, 346-347, 356, 359, 362, 367-368, 372, 374-376, 383, 387, 389]
		$MR = 1 + at + b(\ln MR)^2$	(425)	[29]
		$MR = 1 + (a \times t) + (b \times (t \times 2))$	(426)	[385]
		$MR = 1 + At + Bt^2$	(427)	[203, 270, 281]
		$RX = 1 + at + bt^2$	(428)	[280, 293, 315, 325, 380]
		$RX = 1 + At + Bt^2$	(429)	[271, 364]
		$MC = 1 + at + bt^2$	(430)	[135, 145]
		$MR = 1 + a_1 t + a_2 t^2$	(431)	[51]
		$M_R = 1 + a_1 t + a_2 t^2$	(432)	[79]
		$MR = a + bt + ct^2$	(433)	[185, 272]
		$MR = at^2 + bt + c$	(444)	[381]
		$MR = 1 + bt + ct^2$	(435)	[83]
		$MR = 1 + at + ct^2$	(436)	[384]
		$MR = 1 + bt + at^2$	(437)	[319]
		$MR = at^2 + bt + 1$	(438)	[354]
		$MR = M_0 + at + bt^2$	(439)	[146]
22	Kaleemullah	$MR = \exp(cT) + bt^{(pT+n)}$	(440)	[200]
23	Diamente et al.	$\ln(-\ln(MR)) = a + b(\ln(t)) + c(\ln(t))^2$	(441)	[198, 299]
24	Hii et al.	$MR = a \exp(-kt^n) + c \exp(-gt^n)$	(442)	[233, 357]

		$MR = A \exp(-K_1 t^N) + B \exp(-K_2 t^N)$	(443)	[321]
		$MR = a \exp(-kt^n) + c \exp(-gt^n)$	(444)	[136]
25	Simplified Fick's diffusion (SFFD)	$M_R = a \exp\left(-c\left(\frac{t}{L^2}\right)\right)$	(445)	[10, 55, 351-352]
		$MR = a \exp\left(-b\left(\frac{t}{L^2}\right)\right)$	(446)	[46, 102, 192, 223, 265]
		$MR = a \exp\left(-c\left(\frac{t}{L^2}\right)\right)$	(447)	[8-9, 56, 66, 75-76, 90, 100, 118, 136, 149, 159, 163, 172-173, 177, 211, 233, 274, 283, 300, 310, 374]
		$MR = a \exp\left(-k\left(\frac{t}{L^2}\right)\right)$	(448)	[363]
		$XR = a \exp\left(-c\left(\frac{t}{L^2}\right)\right)$	(449)	[290]
		$MR = a \exp^{-c\left(\frac{t}{L^2}\right)}$	(450)	[158, 226]
		$ANO = a \exp\left(-c\left(\frac{t}{L^2}\right)\right)$	(451)	[100]
		$M_R = a \exp\left(-k\left(\frac{t}{L^2}\right)\right)$	(451)	[142]
		$XR = a \exp\left(c\left(\frac{t}{L^2}\right)\right)$	(453)	[329]
		$MR = a \exp\left(-c\left(\frac{t}{L_2}\right)\right)$	(454)	[137]
		$MR = a \exp(-kt) + c$	(455)	[119, 191]
26	Weibull	$MR = a - b \exp(-kt^n)$	(456)	[311]
		$M_R = a - b \exp(-kt^n)$	(457)	[351-352]
		$MR = A - B \exp(-Kt^n)$	(458)	[203]
		$MR = \exp\left(-\left(\frac{t}{a}\right)^b\right)$	(459)	[142, 146]
		$RU = \exp\left(-\left(\frac{t}{a}\right)^b\right)$	(460)	[228]
		$MR = \exp\left(-\left(\frac{t}{b}\right)^a\right)$	(461)	[204, 250, 294-295]
		$MR = \exp\left(-\left(\frac{x}{\alpha}\right)^\beta\right)$	(462)	[180]
		$MR = \exp\left(-\left(\frac{t}{\beta}\right)^\alpha\right)$	(463)	[277, 341, 377]
		$MR = \exp\left(x\left(\frac{\tau}{b}\right)^a\right)$	(464)	[373]

27	Modified drying	$MR = a + \exp(-kt^n)$	(465)	[45, 269]
28	Aghbashlo et al.	$MR = \exp\left(-\frac{k_1 t}{1 + k_2 t}\right)$	(466)	[142, 146, 204, 240, 372]
		$M_R = \exp\left(-\frac{k_1 t}{1 + k_2 t}\right)$	(467)	[351-352]
		$MR = \exp\left(-\frac{at}{1 + bt}\right)$	(468)	[346]
29	Seiiedlou and Aghbashlo	$MR = \exp\left(-\frac{k_1 t}{1 - k_2 t}\right)$	(469)	[295]
30	Decay	$MR = \exp\left(\frac{k_1 \tau}{1 + k_2 \tau}\right)$	(470)	[11]
31	Chavez-Mendez et al.	$MR = [1 - (1 - L_2)L_1 t]^{\frac{1}{1-L_2}}$	(471)	[16, 38, 49, 164, 330]
		$[1 - (1 - L_2)L_1 t]^{\frac{1}{1-L_2}}$	(472)	[69]
32	Geometric	$MR = at^{-n}$	(473)	[51]
		$M_R = at^{-n}$	(474)	[322]
		$mr = at^{-n}$	(475)	[54, 92, 207]
33	Parabolic	$MR = c + bt + at^2$	(476)	[319]
		$MR = a + bt + ct^2$	(477)	[219, 241, 250, 268, 282, 289, 303, 338, 342], [375]
34	Quadratic	$MR = a_1 t^2 + b_1 t + c$	(478)	[350]
35	Polynomial	$M_R = at^2 + bt + c$	(479)	[322]
36	Logistic	$MR = \frac{b}{(1 + a \exp(kt))}$	(480)	[13, 79, 181, 220, 256]
		$MR = \frac{b}{(1 + a \exp(k\tau))}$	(481)	[373, 386]
		$MR = \frac{a_0}{(1 + a \exp(kt))}$	(482)	[51]
		$MR = \frac{a}{(1 + b \exp(kt))}$	(483)	[347]
		$M_R = \frac{a_0}{(1 + a \exp(kt))}$	(484)	[317, 351-352]
		$M_R = \frac{a}{(1 + b \exp(kt))}$	(485)	[322]
		$M_R = \frac{b}{(1 + a \exp(kt))}$	(486)	[24]
37	Multiple Multiplicative Factor (MMF)	$MR = \frac{(a \times b + c \times t^d)}{(b + t^d)}$	(487)	[178]
38	Noomhorm and Verma	$MR = a \exp(-k_1 t) + b \exp(-k_2 t) + c$	(488)	[192, 357]
39	Ranjbaran and Zare (Modified two term)	$MR = a \exp(-k_0 t) + b \exp(-k_1 t) + c$	(489)	[316]

40	Akbulut and Durmuş	$MR = a \left[\frac{(T_{di} - T_{do})}{(T_{co} - T_{ci})} \right] \exp(-kt^n)$ $\left[\frac{V_c}{(L_i - L_{i-1})/\Delta t} \right]^{m-1} \left[\frac{(b_w + b_d)/2}{(L_w + L_d)/2} \right]^{s-1}$	(490)	[156]
41	Tutuncu and Labuza	$\ln(MR(t)) = \ln \frac{8}{\pi^2} - \frac{\pi^2 D_{eff} t}{4L^2}$	(492)	[279]
		$\ln MR = \ln \frac{8}{\pi^2} - \frac{\pi^2 D_{eff} t}{4L_0^2}$	(493)	[286]
		$L_n M_R(t) = \ln \frac{8}{\pi^2} - \frac{\pi^2 D_{eff} t}{4L^2}$	(494)	[259]
42	Simplified Fick's second law of diffusion	$MR = \frac{8}{\pi^2} \exp\left(-\frac{\pi^2 D_{eff} \tau}{4L^2}\right)$	(495)	[373, 386]
43	Exponential-hyperbolic decay model (Montazer-Rahmati and Amini-Horri)	$MR = \exp\left(-\frac{k_1(t/t_0)}{1+k_2(t/t_0)}\right)$	(496)	[11]
44	Third-degree polynomial	$MR = a + bt + ct^2 + dt^3$	(497)	[291]
	Cubic	$MR = d + at + bt^2 + ct^3$	(498)	[332]
45	Das et al. (Jena-Das)	$MR = a \exp(-kt + b\sqrt{t}) + c$	(499)	[301, 306]
		$M_R = a \exp(-kt + b\sqrt{t}) + c$	(500)	[317, 351-352]
46	Linear	$MR = 1 + bt$	(501)	[302]
		$M = -kt + M_o$	(502)	[192]
		$MR = a_2 t + b$	(503)	[350]
47	Quasi-stationary	$MR = \frac{1}{(1 + (t/x)^y)}$	(504)	[313]
48	Balbay and Şahin	$MR = (1 - a) \exp(-kt^n) + b$	(505)	[314]
49	Alibas (Modified Midilli-Kucuk)	$M_R = a \exp(-kt^n) + bt + g$	(506)	[317, 351-352]
50	Polynomial (Meda et al.)	$MR = (a + bt)^2$	(507)	[320]
51	Exponential (Meda et al.)	$MR = \exp(m + nt^{1.5})$	(508)	[320]
52	Jittanit (Modified Page)	$MR = \exp\left(-Kt^N\right) \exp\left(-\frac{A}{T_k}\right)$	(509)	[321]
53	Jittanit (Modified two-term)	$MR = A_1 \exp\left(-K_1 t\right) \exp\left(-\frac{B}{T_k}\right)$ $+ A_1 \exp\left(-K_2 t\right) \exp\left(-\frac{B}{T_k}\right)$	(510)	[321]
54	Regression	$M_R = \exp(-(at^2 + bt))$	(511)	[322]
55	Yun et al.	$MR = \frac{a \times bt + ct^2}{1 + dt + ft^2}$	(512)	[356]
56	Kaleta et al.	$MR = a \exp(-kt^n) + (1 - a) \exp(-gt^n)$	(513)	[357]

	(Modified Verma et al.)			
57	Kaleta et al. (Modified Page)	$MR = a \exp(-kt^n)$	(514)	[357]
58	Ademiluyi	$MR = a \exp(-(kt)^n)$	(525)	[357]
59	Kaleta et al. (Modified two-term)	$MR = a \exp(-(kt)^n) + b \exp(-(gt)^n)$	(516)	[357]
60	Jaros and Pabis-I	$M = M_o \left(\frac{1}{1-b} \left(1 - \frac{1-b}{NM_o} kt \right)^N - \frac{b}{1-b} \right)$ $b = \frac{0.85}{1+M_o}$	(517)	[357]
		$M = M_o \left(\frac{1}{1-b} \left(1 - \frac{1-b}{N_1 M_o} kt \right)^{N_1} - \frac{b}{1-b} \right)$, $b = \frac{0.85}{1+M_o}$	(518)	[192]
61	Jaros and Pabis-II	$M = M_e + (M_c - M_e) \exp \left(\left(\frac{-k(t-t_c)}{M_c - M_e} \right) \left(1 - \frac{1-b}{N_1 M_o} kt_c \right)^{N_1-1} \right)$	(519)	[192]
		$M = M_e + (M_c - M_e) \exp \left(\left(\frac{-k(t-t_c)}{M_c - M_e} \right) \left(1 - \frac{1-b}{NM_o} kt_c \right)^{N-1} \right)$	(520)	[357]
62	Henderson et al.	$X_r = c \left(\exp(-Kt) + \left(\frac{1}{9} \right) \exp(-9Kt) \right)$	(521)	[70]
63	Law et al. (New Variable Diffusion Drying Model)	$X = X_{cr2} - \frac{(X_{cr2} - X_{eq})}{c} \ln \left(1 - \frac{\exp(c)bc(dX/dt)_{cr2}}{X_{cr2} - X_{eq}} t \right)$	(522)	[216]
64	Zero	$X = X_o \exp(-Kt)$	(523)	[270]
65	Motta Lima et al.-I	$X_r = (a + bT)^{-2}$	(524)	[70]
66	Motta Lima et al.-II	$X_r = a + (at + ct^2 + dt^3) \exp \left(-\frac{e}{T} \right)$	(525)	[70]
67	Pillai	$MR = a \exp(-a(IMC)^b(MWP)^c(SA)^d(DT))$ IMC-moisture content MWP- MW output power SA-surface area DT-drying time	(526)	[376]

Table S2. Evaluation criteria of thin-layer drying curve equations

No	Evaluation parameters	Equation	Eq. No	References
1	correlation coefficient	$r = \frac{N \sum_{i=1}^N (MR_{pre,i})(MR_{exp,i}) - \left(\sum_{i=1}^N MR_{pre,i} \right) \left(\sum_{i=1}^N MR_{exp,i} \right)}{\sqrt{\left(N \sum_{i=1}^N MR_{pre,i}^2 - \left(\sum_{i=1}^N MR_{pre,i} \right)^2 \right) \left(N \sum_{i=1}^N MR_{exp,i}^2 - \left(\sum_{i=1}^N MR_{exp,i} \right)^2 \right)}} \quad (527)$	(527)	[51, 157, 195, 200]
		$r = \frac{n_0 \sum_{i=1}^{n_0} (mr_{pre,i})(mr_{exp,i}) - \left(\sum_{i=1}^{n_0} mr_{pre,i} \right) \left(\sum_{i=1}^{n_0} mr_{exp,i} \right)}{\sqrt{\left(n_0 \sum_{i=1}^{n_0} mr_{pre,i}^2 - \left(\sum_{i=1}^{n_0} mr_{pre,i} \right)^2 \right) \left(n_0 \sum_{i=1}^{n_0} mr_{exp,i}^2 - \left(\sum_{i=1}^{n_0} mr_{exp,i} \right)^2 \right)}} \quad (528)$	(528)	[54, 92, 207]
		$R^2 = \frac{N \sum_{i=1}^N (MR_{pre,i})(MR_{exp,i}) - \left(\sum_{i=1}^N MR_{pre,i} \right) \left(\sum_{i=1}^N MR_{exp,i} \right)}{\sqrt{\left(N \sum_{i=1}^N MR_{pre,i}^2 - \left(\sum_{i=1}^N MR_{pre,i} \right)^2 \right) \left(N \sum_{i=1}^N MR_{exp,i}^2 - \left(\sum_{i=1}^N MR_{exp,i} \right)^2 \right)}} \quad (529)$	(529)	[361, 366, 369, 375]
		$r = \frac{\sum_{i=1}^N (X_{eq_{exp,i}} - \bar{X}_{eq_{exp,i}})(X_{eq_{pre,i}} - \bar{X}_{eq_{pre,i}})}{\sqrt{\left(\sum_{i=1}^N (X_{eq_{exp,i}} - \bar{X}_{eq_{exp,i}})^2 \right) \left(\sum_{i=1}^N (X_{eq_{pre,i}} - \bar{X}_{eq_{pre,i}})^2 \right)}} \quad (530)$	(530)	[127]
		$r = \frac{\sum_{j=1}^N (\Phi_{p,j} - \bar{\Phi}_p)(\Phi_{pcal,j} - \bar{\Phi}_{pcal})}{\sqrt{\left(\sum_{j=1}^N (\Phi_{p,j} - \bar{\Phi}_p)^2 \right) \left(\sum_{i=1}^N (\Phi_{pcal,j} - \bar{\Phi}_{pcal})^2 \right)}} \quad (531)$	(531)	[103]
		$r = \sqrt{\frac{S_t - S_r}{S_t}} \quad (532)$ $S_t = \sqrt{\sum_{i=1}^{n_{points}} (\bar{y} - y_i)^2}, \quad S_r = \sum_{i=1}^{n_{points}} (y_i - \bar{y}(x_i))^2, \quad \bar{y} = \frac{1}{n_{points}} \sum_{i=1}^{n_{points}} y_i$	(532)	[178]
		$r = \sqrt{\frac{\sum_{i=1}^N (M_{pi} - \bar{M}_{ei})^2}{\sum_{i=1}^N (M_{ei} - \bar{M}_{ei})^2}} \quad (533)$	(533)	[171]
		$SSR = \sum_i^N (\hat{Y}_i - \bar{Y})^2 \quad (534)$	(534)	[119-120]
2	regression sum of squares	$SSR = \sum_i^n (MR_{cal,i} - MR_{avg})^2 \quad (535)$	(535)	[199]
	reduced sum square error	$SST = \sum_{i=1}^N (Y_i - \bar{Y})^2 \quad (536)$	(536)	[119-120]

		$SST = \sum_{i=1}^n (MR_{exp,i} - MR_{avg})^2$	(537)	[199]
4	sum of squared errors	$SSE = \sum_{i=1}^n (M_{ei} - M_{pi})^2$	(538)	[281, 364]
	error (residual) sum of squares	$SSE = \sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})^2$	(539)	[96, 261, 307]
		$SSE = \sum_{i=1}^N (MR_{exp,i} - MR_{cal,i})^2$	(540)	[191]
		$SSE = \sum_{i=1}^n (MR_{pre,i} - MR_{exp,i})^2$	(541)	[291]
5	residual sum of squares	$RSS = \sum_{i=1}^m (MR - \bar{MR})^2$	(542)	[9, 137]
		$RSS = \sum_{i=1}^n (MR - MR_{cal})^2$	(543)	[296]
		$RSS = \sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})^2$	(544)	[38, 49, 65, 84, 109, 147, 175, 181, 208, 344, 376]
		$RSS = \sum_{i=1}^0 (h_r - \bar{h}_r)^2$	(545)	[100, 177]
		$SSR = \sum_{m=1}^{N_d} (C_m^{obs} - C_m^{cal})^2$	(546)	[53, 214, 244]
		$RSS = \sum_{i=1}^N N(MR_{exp,i} - MR_{pre,i})^2$	(547)	[258, 183]
6	coefficient of determination	$R^2 = \frac{SSR}{SST} = 1 - \frac{SSE}{SST}$	(548)	[119-120, 191, 199, 235]
		$R^2 = 1 - \left[\frac{\left(\sum_{i=1}^N MR_{exp,i} - MR_{cal,i} \right)^2}{\left(\sum_{i=1}^N \bar{MR}_{exp,i} - MR_{cal,i} \right)^2} \right]$	(549)	[328]
		$R^2 = 1 - \left[\frac{\left(\sum_i^n XR_{i,exp} - XR_{i,pre} \right)^2}{\left(\sum_{i=1}^n \bar{XR}_{i,exp} - XR_{i,pre} \right)^2} \right]$	(550)	[329]
		$R^2 = 1 - \left[\frac{\left(\sum_{i=1}^N MR_{exp,i} - MR_{pre,i} \right)^2}{\left(\sum_{i=1}^N \bar{MR}_{exp,i} - MR_{exp} \right)^2} \right]$	(551)	[263]
		$R^2 = 1 - \left[\frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})^2}{\sum_{i=1}^N (MR_{exp} - \bar{MR}_{exp,i})^2} \right]$	(552)	[167]

	$R^2 = 1 - \left[\frac{\sum_{i=1}^n (MR_i^{\exp} - MR_i^{pred})^2}{\sum_{i=1}^n (MR_i^{\exp} - \bar{MR}^{\exp})^2} \right]$	(553)	[368]
	$R^2 = 1 - \left[\frac{\sum_{i=1}^N (MR_{\exp,i} - MR_{pre,i})^2}{\sum_{i=1}^N (MR_{\exp} - \bar{MR}_{pre,i})^2} \right]$	(554)	[372]
	$R^2 = 1 - \frac{\sum_{i=1}^N (x_{pi} - x_{di})^2}{\sum_{i=1}^N (x_{pi} - \bar{x})^2}$	(555)	[273]
	$R^2 = 1 - \left[\frac{\left(\sum_{i=1}^N MR_{pre,i} - MR_{\exp,i} \right)^2}{\left(\sum_{i=1}^N \bar{MR}_{pre} - MR_{pre,i} \right)^2} \right]$	(556)	[174, 266]
	$R^2 = 1 - \left[\frac{\left(\sum_{i=1}^n MR_{i,pre} - MR_{i,\exp} \right)^2}{\left(\sum_{i=1}^n MR_{i,\exp} - MR_{i,pre,mean} \right)^2} \right]$	(557)	[311]
	$r^2 = 1 - \left[\frac{\left(\sum_{i=1}^N XR_{pred,i} - XR_{\exp,i} \right)^2}{\left(\sum_{i=1}^N \bar{XR}_{pred} - XR_{pred,i} \right)^2} \right]$	(558)	[290]
	$R^2 = 1 - \left[\frac{\left(\sum_{i=1}^N \exp_{\cdot i} - calc_{\cdot i} \right)^2}{\frac{1}{N} \sum_{i=1}^N \exp_{\cdot i}^2} \right]$	(559)	[11]
	$R^2 = 1 - \left[\frac{\left(\sum_{i=1}^N MR_{pre,i} - MR_{\exp,i} \right)^2}{\left(\sum_{i=1}^N \bar{MR}_{pre} - MR_{\exp,i} \right)^2} \right]$	(560)	[180, 218, 221, 235, 240, 253, 282, 297, 301-303, 308, 332, 342]
	$R^2 = \frac{\sum_{i=1}^N (MR_{\exp,i} - MR_{pre,i})^2}{\sqrt{\left(\sum_{i=1}^N (MR_{\exp,i} - MR_{pre,i})^2 \right) \left(\sum_{i=1}^N (MR_{\exp,i} - MR_{pre,i})^2 \right)}}$	(561)	[105]
	$R^2 = \frac{\left(\sum_{i=1}^N M_{Ri} - M_{Rpre,i} \right) \cdot \left(\sum_{i=1}^N M_{Ri} - M_{Rexp,i} \right)}{\sqrt{\left(\sum_{i=1}^N M_{Ri} - M_{Rpre,i} \right)^2 \cdot \left(\sum_{i=1}^N M_{Ri} - M_{Rexp,i} \right)^2}}$	(562)	[10, 324]

	$R^2 = \frac{\left(\sum_{i=1}^N MR_i - MR_{pre,i} \right) \cdot \left(\sum_{i=1}^N MR_i - MR_{exp,i} \right)}{\sqrt{\left(\sum_{i=1}^N MR_i - MR_{pre,i} \right)^2 \cdot \left(\sum_{i=1}^N MR_i - MR_{exp,i} \right)^2}}$	(563)	[12, 192, 292]
	$R^2 = \frac{\left(\sum_{i=1}^l MR_i - MR_{pre,i} \right) \cdot \left(\sum_{i=1}^n MR_i - MR_{exp,i} \right)}{\sqrt{\left(\sum_{i=1}^n MR_i - MR_{pre,i} \right)^2 \cdot \left(\sum_{i=1}^n MR_i - MR_{exp,i} \right)^2}}$	(564)	[63, 113]
	$R^2 = \frac{\left(\sum_{i=1}^n MR_i - MR_{pre,i} \right) \cdot \left(\sum_{i=1}^n MR_i - MR_{exp,i} \right)}{\sqrt{\left(\sum_{i=1}^n MR_i - MR_{pre,i} \right)^2 \cdot \left(\sum_{i=1}^n MR_i - MR_{exp,i} \right)^2}}$	(565)	[26, 50, 52, 91, 187, 245, 327]
	$R^2 = \left[\frac{\left(\sum_{i=1}^N MR_{pre,i} - \overline{MR} \right)^2}{\left(\sum_{i=1}^N MR_{pre,i} - \overline{MR} \right)^2} \right]$	(566)	[130]
	$R^2 = \left[\frac{\left(\sum_{i=1}^n MR_{pre,i} - \overline{MR}_{pre,i} \right)^2}{\left(\sum_{i=1}^n MR_{exp,i} - \overline{MR}_{exp,i} \right)^2} \right]$	(567)	[165]
	$R^2 = \left[\frac{\left(\sum_{i=1}^N MR_{pre,i} - MR_{exp,avg} \right)^2}{\left(\sum_{i=1}^N MR_{exp,i} - MR_{exp,avg} \right)^2} \right]$	(568)	[340]
	$r^2 = \left[\frac{\left(\sum_{i=1}^N MR_{calc,i} - MR_{exp,i} \right)^2}{\left(\sum_{i=1}^N MR_{exp,i} - MR_{exp,i} \right)^2} \right]$	(569)	[277]
	$R^2 = \frac{\left(\sum (M_{exp}) (M_{pred}) \right)^2}{\sum (M_{exp}^2) \sum (M_{pred}^2)}$	(570)	[209]
	$R^2 = \frac{\left(\sum_{i=1}^n M_{exp,i} M_{pre,i} \right)^2}{\sum_{i=1}^n M_{exp,i}^2 \sum_{i=1}^n M_{pre,i}^2}$	(571)	[291]
	$R^2 = \frac{\sum_{i=1}^N (M_{Rexp,i} - M_{Rexp,mean,i})^2 - (M_{Rpre,i} - M_{Rexp,i})^2}{\sum_{i=1}^N (M_{Rexp,i} - M_{Rexp,mean,i})^2}$	(572)	[351-352]

		$R^2 = 1 - \frac{\sum_{i=1}^N MR_{\text{exp},i} - MR_{\text{pre},i}}{\sum_{k=1}^N \left(MR_{\text{pre},i} - \frac{\sum_{k=1}^n MR_{\text{pre},i}}{N} \right)}$	(573)	[346, 363]
		$R^2 = \frac{\left(\sum_{i=1}^N (MR_{\text{exp},i} - \bar{MR}_{\text{exp}})(MR_{\text{pre},i} - \bar{MR}_{\text{pre}}) \right)^2}{\sum_{i=1}^N (MR_{\text{exp},i} - \bar{MR}_{\text{exp}})^2 \sum_{i=1}^N (MR_{\text{pre},i} - \bar{MR}_{\text{pre}})^2}$	(574)	[186]
		$R^2 = \frac{\left(\sum_{i=1}^N (MR_{\text{exp},i} - \bar{MR}_{\text{exp}})(MR_{\text{pre},i} - \bar{MR}_{\text{pre}}) \right)^2}{\sum_{i=1}^N (MR_{\text{exp},i} - \bar{MR}_{\text{exp}})^2 \sum_{i=1}^N (MR_{\text{pre},i} - \bar{MR}_{\text{pre}})^2}$	(575)	[295]
		$R^2 = 1 - \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})}{\sum_{k=1}^N \left(MR_{\text{pre},i} - \frac{\sum_{k=1}^n MR_{\text{pre},i}}{n} \right)}$	(576)	[230]
		$R^2 = 1 - \frac{\sum_{i=1}^N (MR_{\text{pre},i} - MR_{\text{exp},i})^2}{\sum_{i=1}^N \left(\frac{\sum_{i=1}^N MR_{\text{pre},i}}{N} - MR_{\text{pre},i} \right)^2}$	(577)	[212]
		$R^2 = 1 - \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{\sum_{i=1}^N \left(\frac{\sum_{i=1}^n MR_{\text{pre},i}}{N} - MR_{\text{pre},i} \right)^2}$	(578)	[347]
7	adjusted R^2	$\bar{R}^2 = 1 - (1 - R^2) \frac{N - 1}{N - k - 1}$	(579)	[23]
		$AR^2 = \frac{SSE / (df_{\text{error}})}{SST / (df_{\text{total}})}$	(580)	[191]
		$R_{\text{ajus}} = \frac{\left(\sum_{i=1}^N RH_i - RH_{\text{pred},i} \right) \cdot \left(\sum_{i=1}^N RH_i - RH_{\text{exp},i} \right)}{\sqrt{\left(\sum_{i=1}^N RH_i - RH_{\text{pred},i} \right)^2 \cdot \left(\sum_{i=1}^N RH_i - RH_{\text{exp},i} \right)^2}}$	(581)	[72]
8	mean sum of squares of error	$MSE = \frac{\sum_{i=1}^N (MR_{\text{pre},i} - MR_{\text{exp},i})^2}{N - n}$	(582)	[46]

		$MSE = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{cal},i})^2}{N - n_p}$	(583)	[191]
		$MSE = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{cal},i})^2}{N - n_p}$	(584)	[119-120]
mean square error		$MSE = \frac{\sum_{i=1}^N (x_{pi} - x_{di})^2}{N}$	(585)	[273]
		$ESM = \frac{\sum_{i=1}^N (X_{\text{pre},i}^* - X_{\text{exp},i}^*)^2}{N}$	(586)	[121]
		$MSE = \frac{\sum_{i=1}^N (MR_{\text{pred},i} - MR_{\text{exp},i})^2}{N}$	(587)	[212]
9	reduced chi-square	$\chi^2 = \frac{\sum_{i=1}^N (M_{R,\text{exp},i} - M_{R,\text{pre},i})^2}{N - n_1}$	(588)	[4, 55]
		$\chi^2 = \frac{\sum_{i=1}^N (M_{R,\text{exp},i} - M_{R,\text{pre},i})^2}{N - n_i}$	(589)	[317]
		$\chi^2 = \frac{\sum_{i=1}^N (M_{R,\text{exp},i} - M_{R,\text{pre},i})^2}{N - z}$	(590)	[44, 124, 160, 190, 248, 276, 285]
		$\chi^2 = \frac{\sum_{i=1}^N (M_{R,\text{exp},i} - M_{R,\text{pre},i})^2}{N - z}$	(591)	[141]
		$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - z}$	(592)	[56, 76, 83, 94, 131, 136, 170, 173, 185, 210, 219, 230, 238, 241, 243, 249-250, 258, 260, 268, 272, 282, 287, 289, 294, 311, 337-338, 343-344, 346-347, 356, 361, 363, 366, 375]
		$\chi^2 = \frac{\sum_{i=1}^N (M_{R,\text{exp},i} - M_{R,\text{pre},i})^2}{N - n}$	(593)	[10, 324, 352]
		$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - n_p}$	(594)	[16, 38, 49, 140, 208]
		$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pred},i})^2}{N - n_p}$	(595)	[155]
		$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp}} - MR_{\text{pre}})^2}{N - N_p}$	(596)	[164]
		$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - p}$	(597)	[90, 149, 163, 172, 186, 310, 348, 374]

	$\chi^2 = \frac{\sum (MR_{\text{exp}} - MR_{\text{pre}})^2}{N - n_p}$	(598)	[69]
	$X^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - p}$	(599)	[65, 232]
	$\chi^2 = \frac{\sum_{i=1}^N (X^*_{\text{exp},i} - X^*_{\text{pre},i})^2}{N - n}$	(600)	[21]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp}} - MR_{\text{pre}})^2}{N - n}$	(601)	[88, 198]
	$X^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - n}$	(602)	[89, 263]
	$\chi^2 = \frac{\sum_{j=1}^N (\Phi_{p,j} - \Phi_{p\text{cal},j})^2}{N - z}$	(603)	[103]
	$\lambda^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - z}$	(604)	[130]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - s}$	(605)	[202]
	$\chi^2 = \frac{\sum_{i=1}^N (Y_{\text{exp},i} - Y_{\text{pre},i})^2}{N - n}$	(606)	[231]
	$\chi^2 = \frac{\sum_{i=1}^n (MR_i - MR_{pi})^2}{N - n}$	(607)	[205, 247]
	$\chi^2 = \frac{\sum_{i=1}^N (RU_{\text{exp},i} - RU_{\text{pred},i})^2}{N - z}$	(608)	[298]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - n}$	(609)	[2-3, 5-6, 8, 12, 14, 23, 27-28, 32, 35-36, 43, 57, 60, 63-64, 66, 73, 81-82, 84, 98, 104-105, 116-117, 158, 165, 168, 171, 179, 192, 194, 196, 198, 200, 211, 226, 229, 237, 242, 245], [267, 274, 286, 301, 306, 318, 334, 340, 362, 372, 376, 383, 385, 387]
	$X^2 = \frac{\sum_{i=1}^n (ANO_{i,\text{exp}} - ANO_{i,\text{pre}})^2}{N - n}$	(610)	[34]

	$\chi^2 = \frac{\left[\sum_{i=1}^N (M_{R\exp,i}) - \sum_{i=1}^N (M_{R\text{pre},i}) \right]^2}{N - n_i}$	(611)	[351]
	$\chi^2 = \frac{(X_{\exp} - X_{\text{pre}})^2}{N - np}$	(612)	[330]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{i,e} - MR_{i,p})^2}{N - n}$	(613)	[326, 386]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\exp} - MR_{\text{PRE}})^2}{N - z}$	(614)	[316]
	$\chi^2 = \frac{\sum(Y - \hat{Y})^2}{FD}$	(625)	[315]
	$\chi^2 = \frac{\sum(Y - \hat{Y})^2}{DF}$	(616)	[380]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\exp,i} - MR_{\text{calc},i})^2}{N - z}$	(617)	[277]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\exp,i} - MR_{\text{pred},i})^2}{N - n_1}$	(618)	[206]
	$\chi^2 = \frac{\sum_{i=1}^n (MC_{\exp,i} - MC_{\text{pre},i})^2}{N - n}$	(619)	[135, 145]
	$\chi^2 = \frac{\sum_{i=1}^N (X_{eq\exp,i} - X_{eq\text{pre},i})^2}{df}$	(620)	[127]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\exp,i} - MR_{\text{calc},i})^2}{N - m}$	(621)	[377]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\exp,i} - MR_{\text{pre},i})^2}{N - m}$	(622)	[180, 218, 221, 297, 308, 384]
	$\chi^2 = \frac{\sum_{j=1}^N (MR_{ej} - MR_{cj})^2}{N - Z}$	(623)	[97]

	$\chi^2 = \frac{\sum_{j=1}^N (MR_{ej} - MR_{cj})^2}{N - z}$	(624)	[341]
	$\chi^2 = \frac{\sum_{i=1}^N (RH_{\text{exp},i} - RH_{\text{pred},i})^2}{N - z}$	(625)	[72]
	$\chi^2 = \frac{\sum_{i=1}^N (ANO_{\text{exp},i} - ANO_{\text{pre},i})^2}{N - n}$	(626)	[67, 176, 336]
	$\chi^2 = \frac{\sum_{i=1}^N (ANO_{\text{exp},i} - ANO_{\text{pre},i})^2}{N - n}$	(627)	[117]
	$\chi^2 = \frac{\sum_{i=1}^n (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - n}$	(628)	[30, 50, 91, 146, 154, 187, 195]
	$\chi^2 = \frac{\sum_{i=1}^n (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - Z}$	(629)	[52]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - Z}$	(630)	[179, 233, 283, 319, 339, 345]
	$\chi^2 = \frac{\sum_{i=1}^n (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - z}$	(631)	[113, 300, 327, 353, 367, 389]
	$\chi^2 = \frac{\sum_{i=1}^n (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{n - N}$	(632)	[240]
	$\chi^2 = \frac{\sum_{i=1}^n (MR_{\text{exp},i} - MR_{\text{predict},i})^2}{N - n}$	(633)	[123]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N - n}$	(634)	[26]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{pre},i} - MR_{\text{exp},i})^2}{N - n}$	(635)	[102, 156, 288]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{\text{pre},i} - MR_{\text{exp},i})^2}{N - Z}$	(636)	[371]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{i,p} - MR_{i,e})^2}{N - n}$	(637)	[373]

	$\chi^2 = \frac{\sum_{i=1}^n (MR_i^{pred} - MR_i^{exp})^2}{n - m}$	(638)	[368]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{N - p}$	(639)	[313]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{N - m}$	(640)	[332]
	$\chi^2 = \frac{\sum_{i=1}^{n_0} (mr_{pre,i} - mr_{exp,i})^2}{n_0 - n_c}$	(641)	[54, 207]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{N - z}$	(642)	[234, 302-303, 342, 354]
	$\chi^2 = \frac{\sum_{i=1}^{n_0} (mr_{pre,i} - mr_{exp,i})^2}{n_0 - n_p}$	(643)	[92]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{N - N_c}$	(644)	[51, 157]
	$\chi^2 = 1 - \frac{\sum_{i=1}^N (XR_{exp,i} - XR_{pred,i})^2}{N - n}$	(645)	[290]
	$\chi^2 = \frac{\sum_{i=1}^n XR_{i,exp} - XR_{i,pre}}{N - z}$	(646)	[329]
	$\chi^2 = \frac{\sum_{i=1}^N (X^*_{pre,i} - X^*_{exp,i})}{N - n}$	(647)	[121]
	$\chi^2 = \frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})}{N - n}$	(648)	[282]

Continued to Table S2

10 root mean square error	percentage of root mean square error	$RMSE(\%) = \sqrt{\frac{\sum_{i=1}^N (p_i - o_i)^2}{N}} \times 100$	(649)	[41]
		$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})^2}{N}}$	(650)	[16, 27, 35, 38, 49, 76, 96, 130, 155, 163, 167, 173, 181, 186, 194, 196, 206, 208, 211, 230, 234, 237, 258, 260-261, 263, 272, 292, 307, 319, 334, 337, 343-346, 361, 363, 366, 372, 375, 385]
		$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pred,i})^2}{2}}$	(651)	[109, 147, 175, 376]
		$RMSE = \sqrt{\left[\frac{\sum_{i=1}^N (M_{R,exp,i}) - \sum_{i=1}^N (M_{R,pre,i})}{N} \right]^2}$	(652)	[351]
		$RMSE = \left[\frac{1}{N} \sum (X_{exp} - X_{pre})^2 \right]^{-0.5}$	(653)	[330]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (M_{ei} - M_{pi})^2}{n}}$	(654)	[281]
		$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{ei} - MR_{pi})^2}{N}}$	(655)	[305, 314]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{exp,i} - MR_{pre,i})^2}{N}}$	(656)	[300, 367, 384]
		$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})^2}{N}}$	(657)	[202]
		$ESM = \sqrt{\frac{\sum_{i=1}^N (X_{eq,exp,i} - X_{eq,pre,i})^2}{N}}$	(658)	[127]
		$RMSE = \sqrt{\frac{\sum (MR_{exp} - MR_{pre})^2}{N}}$	(659)	[69, 164, 198]
		$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{exp} - MR_{pre})^2}{N}}$	(660)	[316]
		$E_{RMS} = \sqrt{\frac{\sum_{i=1}^N (M_{R,exp,i} - M_{R,pre,i})^2}{N}}$	(661)	[190, 248]

	$RMSE = \sqrt{\frac{\sum_{i=1}^N (M_{R,ex,i} - M_{R,pre,i})^2}{N}}$	(662)	[276]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{exp,i} - MR_{cal,i})^2}{N}}$	(663)	[119-120, 191, 328]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (\text{exp.}_i - \text{calc.}_i)^2}{N - n}}$	(664)	[11]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (M_{pred} - M_{exp})^2}{df}}$	(665)	[209]
	$E_{RMS} = \sqrt{\frac{\sum_{i=1}^N (M_{R,pre,i} - M_{R,exp,i})^2}{N}}$	(666)	[4, 55, 352]
	$OKH = \sqrt{\frac{\sum_{i=1}^N (M_{R,pre,i} - M_{R,exp,i})^2}{N}}$	(667)	[317]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{i,pre} - MR_{i,exp})^2}{N}}$	(668)	[6]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (Y_{pre,i} - Y_{exp,i})^2}{N}}$	(669)	[231]
	$DQM = \sqrt{\frac{\sum (Ru_{PRE} - Ru_{EXP})^2}{N}}$	(670)	[42]
	$DQM = \sqrt{\frac{\sum (RU_{pre} - RU_{exp})^2}{N}}$	(671)	[114]
	$DQM = \sqrt{\frac{\sum_{i=1}^N (RU_{pre} - RU_{exp})^2}{N}}$	(672)	[74, 262]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{N}}$	(673)	[2-3, 8, 13, 23, 26, 30, 50-51, 54, 56, 63, 66, 73, 83, 90-92, 94, 98, 122, 136, 149, 152, 156-158, 168, 172, 174], 180, 187, [192-193, 195, 200, 218-219, 221, 229, 233, 238, 241, 243, 245, 249-250, 266-268, 274, 282-283, 287, 289, 294-295, 297, 301-303, 306, 308, 310, 313, 318, 332, 338, 340, 342, 347-348, 356, 362, 369, 374, 383, 387, 389]

	$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{i,pre} - MR_{i,exp})^2}{N}}$	(674)	[36, 311]
	$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_i^{pred} - MR_i^{exp})^2}{n}}$	(675)	[368]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (\Delta M_{B,pre,i} - \Delta M_{B,exp,i})^2}{N}}$	(676)	[331]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{i,p} - MR_{i,e})^2}{N}}$	(677)	[326, 373, 386]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (XR_{pred,i} - XR_{exp,i})^2}{N}}$	(678)	[290]
	$E_{RMS} = \sqrt{\frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{N}}$	(679)	[131]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{calc,i} - MR_{exp,i})^2}{N}}$	(680)	[277, 377]
	$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{pre,i} - MR_{exp,i})^2}{N}}$	(681)	[89, 291, 353, 371]
	$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{pre,i} - MR_{exp,i})^2}{z}}$	(682)	[113, 327]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (RH_{pred,i} - RH_{exp,i})^2}{N}}$	(683)	[72]
	$RMSE = \sqrt{\frac{\sum_{i=1}^N (ANO_{pre,i} - ANO_{exp,i})^2}{N}}$	(684)	[67, 117, 176, 336]
	$RMSE = \sqrt{\frac{\sum_{j=1}^N (MR_{cj} - MR_{ej})^2}{N}}$	(685)	[97]
	$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{pre,i} - MR_{exp,i})^2}{n}}$	(686)	[52]
	$E_{RMS} = \sqrt{\frac{\sum_{i=1}^N (M_{R,cal,i} - M_{R,exp,i})^2}{N}}$	(687)	[24]

		$RMSE = \sqrt{\frac{\sum_{i=1}^N (M_{R,pre,i} - M_{R,exp,i})^2}{N}}$	(688)	[124, 141, 160, 285]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (ANO_{i,pre} - ANO_{i,exp})^2}{N}}$	(689)	[34]
		$RMSE = \sqrt{\frac{\sum_{i=1}^N (M_{R,pre,i} - M_{R,exp,i})^2}{N}}$	(690)	[10, 324]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{pre,i} - MR_{exp,i})^2}{N}}$	(691)	[146, 154]
		$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{N}}$	(692)	[12, 32, 57, 89, 102]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (MC_{pre,i} - MC_{exp,i})^2}{N}}$	(693)	[135, 145]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{exp,i} - MR_{predict,i})^2}{n}}$	(694)	[123]
		$RMSE = \sqrt{\frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})^2}{N}}$	(695)	[179, 232]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{exp,i} - MR_{pre,i})^2}{N}}$	(696)	[235, 253]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (M_{exp,i} - M_{pre,i})^2}{N}}$	(697)	[240]
		$DQM = \sqrt{\frac{\sum (RU_{exp} - RU_{pre})^2}{N}}$	(698)	[86]
		$RMSE = \sqrt{\frac{\sum_{i=1}^n (MR_{pre,i} - MR_{exp,i})^2}{N}}$	(699)	[28]
	mean-square deviation	$DQM = \sqrt{\frac{\sum (RX_{pred} - RX_{exp})^2}{n}}$	(700)	[382]
11	mean square error	$MSE = \sqrt{\frac{\sum_{i=1}^N (M_{i,e} - M_{i,p})^2}{df}}$	(701)	[171]
12	residuals	$residuals = \sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})$	(702)	[90, 163, 149, 172, 310, 348, 374]

		$EF = \frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pre,ave})^2 - \sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{\sum_{i=1}^N (MR_{exp,i} - MR_{exp,ave})^2}$	(703)	[109]
		$EF = \frac{\sum_{i=1}^N (MR_{i,exp} - MR_{i,exp,mean})^2 - \sum_{i=1}^N (MR_{i,pre} - MR_{i,exp})^2}{\sum_{i=1}^N (MR_{i,exp} - MR_{i,exp,mean})^2}$	(704)	[6, 146]
		$EF = \frac{\sum_{i=1}^N (\Delta M_{Bexp,i} - \Delta M_{Bexp,ave})^2 - \sum_{i=1}^N (\Delta M_{Bpre,i} - \Delta M_{Bexp,i})^2}{\sum_{i=1}^N (\Delta M_{Bexp,i} - \Delta M_{Bexp,ave})^2}$	(705)	[331]
		$EF = \frac{\sum_{i=1}^n (MR_{i,exp} - MR_{i,exp,mean})^2 - \sum_{i=1}^n (MR_{i,pre} - MR_{i,exp})^2}{\sum_{i=1}^n (MR_{i,exp} - MR_{i,exp,mean})^2}$	(706)	[28, 36]
		$EF = \frac{\sum_{i=1}^N (MR_{exp,i} - MR_{exp,mean,i})^2 - \sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{\sum_{i=1}^N (MR_{exp,i} - MR_{exp,mean,i})^2}$	(707)	[13]
13	modeling efficiency	$EF = \frac{\sum_{i=1}^n (MR_{exp,i} - MR_{exp,mean,i})^2 - \sum_{i=1}^n (MR_{exp,i} - MR_{pre,i})^2}{\sum_{i=1}^n (MR_{exp,i} - MR_{exp,mean,i})^2}$	(708)	[154]
		$EF = \frac{\sum_{i=1}^n (MR_{exp,i} - MR_{exp,mean})^2 - \sum_{i=1}^n (MR_{pre,i} - MR_{exp,i})^2}{\sum_{i=1}^n (MR_{exp,i} - MR_{exp,mean})^2}$	(709)	[23]
		$EF = \frac{\sum_{i=1}^N (MR_{exp,i} - MR_{exp,mean})^2 - \sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{\sum_{i=1}^N (MR_{exp,i} - MR_{exp,mean})^2}$	(710)	[158, 226]
		$EF = \frac{\sum_{i=1}^N (MR_{exp,i} - MR_{i,exp,mean})^2 - \sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{\sum_{i=1}^N (MR_{exp,i} - MR_{i,exp,mean})^2}$	(711)	[73]
		$EF = \frac{\sum_{i=1}^N (MR_{exp,i} - MR_{exp,mean})^2 - \sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{\sum_{i=1}^N (MR_{exp,i} - MR_{exp,mean})^2}$	(712)	[66]
		$EF = \frac{\sum_{i=1}^n (ANO_{i,exp} - ANO_{i,exp,ave})^2 - \sum_{i=1}^n (ANO_{i,pre} - ANO_{i,exp})^2}{\sum_{i=1}^n (ANO_{i,exp} - ANO_{i,exp,ave})^2}$	(713)	[34]
		$EF = \frac{\sum_{i=1}^n (ANO_{exp,i} - ANO_{exp,ave})^2 - \sum_{i=1}^n (ANO_{pre,i} - ANO_{exp,i})^2}{\sum_{i=1}^n (ANO_{exp,i} - ANO_{exp,ave})^2}$	(714)	[67, 117, 176, 336]

		$\eta_m = \frac{\sum_{i=1}^N (M_{R,\exp,i} - M_{R,\exp,av})^2 - \sum_{i=1}^N (M_{R,cal,i} - M_{R,\exp,i})^2}{\sum_{i=1}^N (M_{R,\exp,i} - M_{R,\exp,av})^2}$	(715)	[24]
		$EF = \frac{\sum_{i=1}^N (MC_{i,\exp} - MC_{i,\exp,mean})^2 - \sum_{i=1}^N (MC_{i,pre} - MC_{i,\exp})^2}{\sum_{i=1}^N (MC_{i,\exp} - MC_{i,\exp,mean})^2}$	(716)	[135, 145]
		$EF = \frac{\sum_{i=1}^N (Y_{\exp,i} - Y_{\exp,ave})^2 - \sum_{i=1}^N (Y_{pre,i} - Y_{\exp,i})^2}{\sum_{i=1}^N (Y_{\exp,i} - Y_{\exp,ave})^2}$	(717)	[231]
		$EF = \frac{\sum_{i=1}^N (MR_{\exp,i} - MR_{\exp,ave})^2 - \sum_{i=1}^N (MR_{pre,i} - MR_{\exp,i})^2}{\sum_{i=1}^N (MR_{\exp,i} - MR_{\exp,ave})^2}$	(718)	[8, 32, 147, 174-175, 181, 387]
14	Standard error of estimate	$SEE = \sqrt{\frac{\sum(Y - \hat{Y})^2}{GLR}}$	(719)	[380]
		$SEE = \sqrt{\frac{\sum_{i=1}^m (MR_i - \bar{MR})^2}{df}}$	(720)	[9, 137]
		$SE = \sqrt{\frac{\sum(Y - Y_0)^2}{GLR}}$	(721)	[17, 71]
		$SE = \sqrt{\frac{\sum(Y - \hat{Y})^2}{GLR}}$	(722)	[95, 293]
		$SE = \sqrt{\frac{\sum(Y - \hat{Y})^2}{FD}}$	(723)	[315]
		$SE = \sqrt{\frac{\sum(Y - \hat{Y})^2}{DF}}$	(724)	[355]
		$SE = \sqrt{\frac{\sum(Y - \hat{Y})^2}{n_d - n_p}}$	(725)	[284]
		$SE = \sqrt{\frac{\sum_{i=1}^n (Y - \hat{Y})^2}{GLR}}$	(726)	[106, 271]
		$SE = \sqrt{\frac{\sum_{i=1}^n (Y - \hat{Y})^2}{GLM}}$	(727)	[323]
		$SE = \sqrt{\frac{\sum(V_{\exp} - V_p)^2}{GRL}}$	(728)	[87]

		$SEE = \sqrt{\frac{\sum_{i=1}^n (M_{\text{exp}} - M_{\text{pre}})^2}{D_f}}$	(729)	[93, 144, 278]
		$SEE = \sqrt{\frac{\sum_{i=1}^N (M_{R\text{exp},i} - M_{R\text{pre},i})^2}{N - n_i}}$	(730)	[351]
		$SH = \sqrt{\frac{\sum_{i=1}^N (M_{R\text{exp},i} - M_{R\text{pre},i})^2}{N - n_i}}$	(731)	[317]
		$SH = \sqrt{\frac{\sum_{i=1}^N (M_{R\text{exp},i} - M_{R\text{pre},i})^2}{N - n}}$	(732)	[352]
		$SEE = \sqrt{\frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{cal},i})^2}{N - n_p}}$	(733)	[119-120, 191]
		$SEE = \sqrt{\frac{\sum_{i=1}^n (MR - MR_{\text{cal}})^2}{df}}$	(734)	[296]
		$SEE = \sqrt{\frac{\sum_{i=1}^0 (h_r - \bar{h}_r)^2}{df}}$	(735)	[100, 177]
		$SSE = \sqrt{\frac{\sum_{i=1}^N (MR_{\text{pre},i} - MR_{\text{exp},i})^2}{N - n}}$	(736)	[266]
estimated mean error		$EME = \sqrt{\frac{\sum(Y - Y_0)^2}{GLM}}$	(737)	[213, 254, 280, 325]
		$SE = \sqrt{\frac{\sum(RX_{\text{pre}} - RX_{\text{exp}})^2}{N}}$	(738)	[217]
		$SE = \sqrt{\frac{\sum(Y - Y_0)^2}{GLR}}$	(739)	[227, 236]
		$SE = \sqrt{\frac{\sum(Y - Y_0)^2}{DF}}$	(740)	[80]
15	estimated variance of the error	$\sigma^2 \approx s^2 = \frac{(SSR)_{\min}}{(m - p)}$	(741)	[53, 183, 214, 244]
16	Standard error	$S = \sqrt{\frac{\sum_{i=1}^{n_{\text{points}}} (y_i - f(x_i))^2}{n_{\text{points}} - n_{\text{params}}}}$	(742)	[178]

		$RSS = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pred},i})^2}{N}$	(743)	[375]
		$RSSE = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{cal},i})^2}{N}$	(744)	[191]
		$SSE = \frac{\sum_{j=1}^N (MR_{ej} - MR_{cj})^2}{N}$	(745)	[97, 341]
		$SSE = \frac{\sum_{j=1}^N (MR_{ei} - MR_{pi})^2}{N}$	(746)	[305, 314]
		$SSE = \frac{\sum_{i=1}^N (MR_{\text{pre},i} - MR_{\text{exp},i})^2}{N}$	(747)	[295]
17	reduced sum square error	$SSE = \frac{\sum_{i=1}^n (MR_{\text{exp},i} - MR_{\text{cal},i})^2}{N}$	(748)	[199]
		$SSE = \frac{\sum_{i=1}^n (MR_{\text{exp},i} - MR_{\text{pre},i})^2}{N}$	(749)	[235, 253]
		$SSE = \frac{\sum_{i=1}^n (MR_{\text{exp},i} - MR_{\text{calc},i})^2}{N}$	(750)	[277, 377]
	sum of square error	$SSE = \frac{\sum_{i=1}^N (MR_{\text{exp}} - MR_{\text{pre}})^2}{N}$	(751)	[134]
		$SSE = \frac{\sum_{i=1}^N (X_{\text{exp}} - X_{\text{pre}})^2}{N}$	(752)	[138]
18	mean bias error	$MBE = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{pre},i})}{N}$	(753)	[23, 237, 316, 385]
		$MBE = \frac{\sum_{i=1}^N (MR_{\text{exp},i} - MR_{\text{cal},i})}{N}$	(754)	[191]
		$MBE = \frac{\sum_{i=1}^N (MR_{\text{pre},i} - MR_{\text{exp},i})}{N}$	(755)	[152, 274]
		$E_{MB} = \frac{\sum_{i=1}^N (M_{R\text{pre},i} - M_{R\text{exp},i})}{N}$	(756)	[4]
		$MBE = \frac{\sum_{i=1}^N (M_{R\text{pre},i} - M_{R\text{exp},i})}{N}$	(757)	[10, 324]
		$MBE = \frac{\sum_{i=1}^N (\Delta M_{B\text{pre},i} - \Delta M_{B\text{exp},i})}{N}$	(758)	[331]
		$MBE = \frac{\sum_{i=1}^N (Y_{\text{pre},i} - Y_{\text{exp},i})}{N}$	(759)	[231]

		$MBE = \frac{\sum_{i=1}^n (MR_{pred,i} - MR_{exp,i})}{N}$	(760)	[353]
		$MBE = \frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})}{N}$	(761)	[2, 8, 12, 14, 32, 57, 60, 102, 121, 157, 174, 187, 192, 229, 238, 243, 287, 340, 387, 389]
19	mean standard deviation between experimental and predicted values	$SD = \frac{1}{N} \left[\sum_{i=1}^N \frac{(MR_{cal,i} - MR_{exp,i})}{MR_{exp,i}} \right]$	(762)	[191]
	mean relative deviation between moisture levels	$MRD(\%) = \frac{1}{N} \sum_{i=1}^N \left \frac{(MR_{exp,i} - MR_{cal,i})}{MR_{exp,i}} \right \times 100$	(763)	[191]
	mean relative error	$MRE = \frac{100}{N} \sum_{i=1}^N \left \frac{(M_{i,e} - M_{i,p})}{M_{i,p}} \right $	(764)	[171]
		$MRE = \frac{100}{n} \sum_{i=1}^n \frac{ M_{exp} - M_{pre} }{M_{exp}}$	(765)	[93, 144, 278]
		$MRE = \frac{100}{N} \sum_{i=1}^n \frac{ MR_{exp,i} - MR_{precal,i} }{MR_{exp,i}}$	(766)	[199]
		$MRE = \frac{100}{N} \sum \frac{ Y - \hat{Y} }{Y}$	(767)	[380]
		$MRE = \frac{100}{n} \sum \frac{ Y - Y_0 }{Y}$	(768)	[213]
		$ERM = \frac{100}{n} \sum \frac{ Y - Y_0 }{Y}$	(769)	[254]
		$EMR = \frac{100}{n} \sum \frac{ Y - Y_0 }{Y}$	(770)	[280, 325]
20	relative standard deviation	$RSD = \frac{100}{n} \sum \frac{ Y - \hat{Y} }{Y}$	(771)	[284]
	mean relative deviation modulus	$MRD = \frac{1}{n} \sum_{i=1}^n \frac{ MR - MR_{cal} }{MR}$	(772)	[296]
		$MRD = \frac{1}{m} \sum_{i=1}^m \frac{ MR - \bar{MR} }{MR}$	(773)	[137]
	relative percentage error	$PE(\%) = \frac{100}{N} \sum_{i=1}^N \frac{(MR_{exp,i} - MR_{pre,i})}{MR_{exp,i}}$	(774)	[345, 170, 173, 369]
	mean relative percentage error	$P\% = \frac{100}{N} \sum_{i=1}^N \frac{ MR_{exp,i} - MR_{pre,i} }{MR_{exp,i}}$	(775)	[343]

	$P = \frac{1}{N} \left[\sum_{i=1}^n \frac{ MR_i - MR_{pre,i} }{MR_i} \right] \times 100$	(776)	[12]
	$P = \frac{100}{n} \sum \frac{ Y - Y_0 }{Y}$	(777)	[17]
	$P\% = \frac{100}{N} \sum_{j=1}^n \frac{ X_{exp} - X_{th} }{X_{exp}}$	(778)	[182]
	$P = \frac{100}{n} \sum \frac{ Y - \hat{Y} }{Y}$	(779)	[95, 271, 293, 315]
	$P = \frac{100}{n} \sum_{i=1}^n \frac{ Y - \hat{Y} }{Y}$	(780)	[106, 323]
	$P = \frac{100}{n} \sum_{i=1}^n \frac{ Xe_{exp} - Xe_{teor} }{Xe_{exp}}$	(781)	[42]
	$P = \frac{100}{n} \sum_{i=1}^n \frac{ V_{exp} - V_p }{V_{exp}}$	(782)	[87]
	$P = \frac{100}{N} \sum_{i=1}^N \frac{ M_{R,exp,i} - M_{R,pre,i} }{M_{R,exp,i}}$	(783)	[141, 160, 276, 285]
	$P = \frac{100}{N} \sum_{i=1}^N \frac{\left (MR_{exp} - MR_{pre}) \right }{MR_{exp}}$	(784)	[198]
	$P = \frac{100}{N} \sum_{i=1}^N \frac{\left (MR_{exp,i} - MR_{cal,i}) \right }{MR_{exp,i}}$	(785)	[328]
	$P = \frac{100}{N} \sum_{i=1}^N \frac{\left RU_{obs} - RU_{pre} \right }{RU_{obs}}$	(786)	[333]
	$P = \frac{100}{N} \sum_{i=1}^N \frac{\left MR_{exp,i} - MR_{pre,i} \right }{MR_{exp,i}}$	(787)	[27, 35, 196, 219, 241, 282, 338, 348]
mean percent error	$MPE = \frac{100}{N} \sum_{i=1}^N \frac{\left MR_{exp} - MR_{pre} \right }{MR_{exp}}$	(788)	[164]
relative percent error	$PE(\%) = \frac{100}{n} \sum_{i=1}^n \frac{\left M_{exp,i} - M_{predict,i} \right }{M_{exp,i}}$	(789)	[123]
	$PE(\%) = \frac{100}{n_p} \sum_{i=1}^n \frac{\left MR_{exp,i} - MR_{pred,i} \right }{M_{exp,i}}$	(790)	[155]
relative mean error	$P = \frac{100}{n} \sum \frac{ Y - Y_0 }{Y}$	(791)	[80, 236]
percent mean relative deviation modulus	$E(\%) = \frac{100}{N} \sum_{i=1}^N \frac{\left (MR_{exp,i} - MR_{pre,i}) \right }{MR_{exp,i}}$	(792)	[130]
mean relative deviation modulus	$E(\%) = \frac{100}{n} \sum_{i=1}^n \frac{\left Experimental\ value - predicted\ value \right }{Experimental\ value}$	(793)	[39, 58], 203]

		$P = \frac{100}{n} \sum \frac{ Y - \hat{Y} }{Y}$	(794)	[355]
	mean relative percentage deviation	$E_{MD} = \frac{100}{N} \sum_{i=1}^N \frac{ M_{R,exp,i} - M_{R,pre,i} }{M_{R,exp,i}}$	(795)	[190, 248]
		$\%E = \frac{100}{n} \sum_{j=1}^n \frac{ X_{ej} - X_{cj} }{X_{ej}}$	(796)	[169]
	mean relative deviation modulus	$P_o(\%) = \frac{100}{N} \sum_{i=1}^N \left \frac{(MR_{exp,i} - MR_{pre,i})}{MR_{exp,i}} \right $	(797)	[158, 226]
21	average deviation	$d_m = \sqrt{\frac{\sum_{j=1}^N (\Phi_{p,cal,j} - \Phi_{p,j}) / \Phi_{p,j}}{N}}$	(798)	[103]
22	mean absolute error	$MAE = \frac{1}{N} \sum_{i=1}^N x_{pi} - x_{di} $	(799)	[273]
23	mean percentage error	$MPE = \frac{1}{N} \sum_{i=1}^N \left \frac{X_{exp} - X_{pre}}{X_{exp}} \right $	(800)	[330]
	t-value	$t-value = \sqrt{\frac{(n-1)(MBE)^2}{(RMSE)^2 - (MBE)^2}}$	(801)	[57, 229]
	t-test	$t = \sqrt{\frac{(n-1)(MBE)^2}{(RMSE)^2 - (MBE)^2}}$	(802)	[162]
24	t-statistic method	$t-stat = \sqrt{\frac{(n-1)(MBE)^2}{(RMSE)^2 - (MBE)^2}}$	(803)	[10, 192]
		$t-stat = \frac{\overline{MR}_{exp} - \overline{MR}_{pre}}{\frac{(SD)_{exp}^2}{n_{exp}} - \frac{(SD)_{pre}^2}{n_{pre}}}$	(804)	[10]
25	Degrees of freedom	$V = \frac{\left[\left(SD \right)_{exp}^2 / n_{exp} \right] + \left[\left(SD \right)_{pre}^2 / n_{pre} \right]}{\left[\left(SD \right)_{exp}^2 / n_{exp} \right]^2 + \left[\left(SD \right)_{pre}^2 / n_{pre} \right]^2}$	(805)	[10]
	73standard deviation	$STD = \sqrt{\frac{\sum_{N=1}^N (y_{the} - y_{exp})^2}{N-1}}$	(806)	[182]
		$STD = \sqrt{\frac{\sum_{N=1}^N (y_{teor} - y_{exp})^2}{N-1}}$	(807)	[47]
		$e_s = \sqrt{\frac{\sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2}{N}}$	(808)	[51]
		$e_s = \sqrt{\frac{\sum_{i=1}^{n_0} (mr_{pre,i} - mr_{exp,i})^2}{n_0}}$	(809)	[54, 92, 207]
27	absolute relative error	$e(\%) = \left[\frac{ MR_{predicted} - MR_{experimental} }{MR_{experimental}} \right]$	(810)	[379]

28	F-value	$F - value = \frac{MS_{treatment}}{MS_{error}}$	(811)	[84]
----	---------	---	-------	------

N is the number of observations, n is the number of constants in the drying model, and k is the number of independent variables in the drying model

Table S3. The best thin-layer drying curve equations for different products, drying methods and drying conditions

Ref.	Products	Used Model No	Pretreated	Drying Condition	Drying method	The Best Model	Evaluate criteria
[2]	apricots, grapes, peaches, figs, plums	1, 2, 3, 7, 8, 15, 21, 18, 17, 19, 16, 6	apricots: SO ₂ (obtained by burning sulphur), NaHSO ₃ (1.5 g per litre of water), immersed for 1 h Grapes: Emulsion of 5% K ₂ CO ₃ and 0.5% olive oil, immersed for 2 min Plums: NaOH, 10 g per litre of water, immersed for 10–15 s	solar radiation: 0.72–2.93 MJ/m ² h ambient temperature: 27–43 °C	open sun	Approximation of diffusion (non-pre-treated or SO ₂ -sulphured apricots and figs) modified Henderson and Pabis (NaHSO ₃ -sulphured apricots, grapes and plums Verma et al. (peaches)	r, χ ² , RMSE, MBE
[3]	apricots	1, 2, 4, 6, 7, 8, 15, 16, 21, 18, 19, 17, 20, 9	-	solar radiation: 598–912 W/m ² 47.3–61.74 °C 0.707–2.3 m/s	indirect forced convection solar dryer	Midilli-Kucuk	r, χ ² , RMSE
[4]	Bay leaves (<i>Laurus nobilis L.</i>)	1, 2, 3, 7, 8	-	40, 50, 60 °C 1.5 m/s %5, %15, %25RH	hot-air convective drying sun drying shade drying	Page	r, χ ² , E _{RMS} , E _{MB}
[5]	prickly pear peel (<i>Opuntia ficus indica</i>)	1, 2, 3, 7, 8, 15, 16, 21, 18, 19, 17, 9	-	solar radiation: 200–950 W/m ² ambient temperature: 32–36 °C drying air temperature: 50–60 °C 23–34% 0.0277–0.0833 m ³ /s	indirect forced convection solar dryer	Midilli-Kucuk	r, χ ²
[6]	eggplants	1, 2, 4, 6, 7, 8, 15, 16, 21, 20, 18, 17, 19, 9	dipped into boiling water for 5 min	30, 40, 50, 60, 70°C 0.5, 1, 2 m/s sample thickness: 0.635, 1.27, 2.54 cm	laboratory dryer	Midilli-Kucuk	χ ² , RMSE, EF
[8]	apple slice	1, 2, 3, 21, 7, 8, 18, 25, 6, 9	-	50, 60, 70, 80 °C	infrared dryer	Midilli-Kucuk	r, χ ² , RMSE, EF
[9]	tarragon (<i>Artemisia dracunculus L.</i>)	1, 2, 4, 6, 15, 16, 7, 8, 25, 18, 17, 21, 19, 9	-	40, 45, 50, 55, 60, 70, 80 90 °C 0.6 m/s	laboratory dryer	Page (according to coefficient number) Diffusion approach (according to RSS and SEE)	RSS, SEE

[10]	bay (<i>Laurus nobilis L.</i>) leaves	1, 2, 4, 7, 8, 15, 16, 21, 20, 18, 17, 19, 25, 6, 9	-	40, 50, 60°C 1.5 m/s %5, %15, %25RH products dimension of 90–100mm long and 30–40 mm wide	laboratory scale dryer	Page (according to coefficient number) Midilli-Kucuk (according to R, χ^2 , RMSE, MBE, t-value)	R, χ^2 , RMSE, MBE, t-stat , v
[11]	picrite	1, 2, 7, 21, 44	-	40, 60, 80, 100°C 0.5, 1.5 m/s tray thickness: 0.01and 0.02 m	conveyor-belt dryer (bench scale semi-continuous convective dryer)	Exponential-hyperbolic decay	R^2 , RMSE
[12]	pollen	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 9	-	solar radiation: 500-600W/m ² atmospheric air temperature: 21-32°C 1.62 m/s	Forced convection solar drying cabinet	Midilli-Kucuk	R^2 , χ^2 , RMSE, MBE, P
[13]	Mint (<i>Mentha spicata L.</i>)	1, 2, 7, 8, 21, 36, 15, 16, 18, 17, 9	-	microwave power density 5, 6, 7, 8, 9, 10W/g	microwave oven dryer	Midilli-Kucuk	RMSE, EF
[14]	<i>citrus aurantium</i> leaves	1, 2, 4, 6, 7, 8, 15, 16, 21, 18, 19, 17, 9	-	solar radiation 230- 980W/m ² ambient air temperature 34-39 °C drying air temperature 50-60 °C drying air flow rate 0.0227-0.0833 m ³ /s	indirect forced convection solar dryer	Midilli-Kucuk	r, χ^2 , MBE
[16]	pharmaceutical powders	1, 2, 7, 19, 8, 15, 21, 18, 31, 9	-	30, 90, 250, 500, 650 W 20-100 °C 0-1.0 m/s vacuum level: 0-101 kPa	microwave oven	Midilli-Kucuk	χ^2 , RMSE
[17]	Brazilian lemon-scented verbena (<i>Lippia alba</i> (Mill.) N. E. Brown	7, 19, 1, 9 , 2, 20, 21, 16, 15, 18	-	40, 50, 60, 70, 80 °C 0.29 m/s layer thickness: 0.15 m	Medicinal plan dryer	Midilli-Kucuk Page	R^2 , P, SE
[18]	Bighead carp (<i>Aristichthys nobilis</i>)	1, 2, 7, 3	-	700 W and 800 W hot air: 50°C slices thickness: 30x20x8 mm	Microwave dryer, air-microwave dryer	Henderson-Pabis	R, F
[19]	dietary fibers from sugar beet pulp	1, 2, 3, 7, 19, 8, 18, 15, 21, 9	Pressed fiber Decolorized fiber	65, 85, 105°C 1 m/s sample size of 90 mm diameter and 10 mm height	Convective dryer	Midilli-Kucuk	R^2
[21]	wormwood leaves (<i>Artemisia arborescens</i>)	1, 2, 7, 8, 21, 18, 19, 17, 9	-	40, 50, 60°C	indirect forced convection solar dryer	Logarithmic Midilli-Kucuk	r, χ^2

[22]	facheiro (<i>Cereus squamosus</i>) flour	2, 7, 9	-	50, 60, 70°C	oven with forced air circulation	Midilli-Kucuk	R ²
[23]	apricots	1, 2, 3, 6, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	A quantity of 2 kg of sulfur (SO ₂) per 1 t of apricots is applied so that the apricots can be kept for longer periods without any defects. The apricots are placed inside the sulfuring rooms, the sulfur is burnt in a zinc bowl on a stove and the door is kept closed for 8–12 h.	70, 75, 80°C 1, 2, 3 m/s	laboratory dryer	Page (according to coefficient number) Midilli-Kucuk (according to adjusted R ² - RMSE, MBE, EF)	\bar{R}^2 , χ^2 , RMSE, MBE, EF
[24]	Parsley <i>Petroselinum crispum</i> Mill.) leaves	1, 2, 7, 8, 21, 15, 16, 18, 36, 17, 9	-	microwave power cycle of 9 s on/9 s off at 900 W	microwave oven	Midilli-Kucuk	E _{RMS} , η _m
[26]	parsley mint basil	1, 2, 4, 6, 7, 8, 15, 16, 21, 18, 19, 17	-	solar radiation: 195-796 W/m ² ambient air temperature: 30-36.5 °C wind speed: 0.09-0.9 m/s	open sun	Modified Page-I (for mint and basil) Verma et al. (for parsley)	R, χ^2 , RMSE
[27]	organic tomato (cv. Milen)	1, 2, 7, 8, 15, 16, 21, 18, 19, 9	-	ambient air temperature: 22.4-35.6 °C solar radiation: 202.3-767.4 W/m ² 14.5-50.9%	solar tunnel dryer	Approximation of diffusion	R ² , χ^2 , RMSE, P
[28]	Golden apples	1, 2, 4, 6, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	-	60, 70, 80°C 1, 2, 3 m/s	forced convection laboratory dryer	Midilli-Kucuk	χ^2 , RMSE, EF
[29]	apple slices	1, 7, 8, 2, 3, 15, 21, 18, 19, 9	-	45, 50, 55, 60°C 0.75, 1, 1.25 m/s rectangular (20×20×5 mm) apple slices sample	forced convection dryer	Wang and Singh	R ² , RMSE
[30]	strawberry	1, 2, 4, 6, 7, 8, 15, 16, 21, 18, 17	-	60, 75, 85 °C 0.5, 1, 1.5 m/s	convective cyclone type dryer	Modified Page-I	R, χ^2 , RMSE
[31]	Basil (<i>Ocimum basilicum L.</i>)leaves	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 9	-	40, 50, 60, 70 °C 0.006, 0.02 m ³ /s	Forced convection laboratory dryer	Logarithmic	R ² , χ^2 , RMSE, MBE
[32]	carrot	1, 3, 8, 18, 9	-	50, 60, 70, 80 °C	infrared dryer	Midilli-Kucuk	r, χ^2 , RMSE,

							MBE, EF
[34]	mushroom (<i>Agaricus bisporus</i>)	1, 2, 3, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	-	50, 60, 70 °C 1, 2, 3 m/s	Forced convection dryer	Midilli-Kucuk	χ^2 , RMSE, EF
[35]	organic apple (<i>c.v.</i> <i>Starking</i>) slices	1, 2, 7, 8, 15, 16, 21, 18, 19, 9	-	40, 50, 60 °C 0.8 m/s thicknesses: 5 and 9 mm	convective hot air dryer	Logaritmic	R^2 , χ^2 , RMSE, P
[36]	treated and untreated Stanley plums	1, 2, 4, 6, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	The plum samples were cleaned and then dipped into 2% NaOH solution for about 15 s.	60, 70, 80 °C 1, 2, 3 m/s	Forced convection dryer	Midilli-Kucuk	χ^2 , RMSE, EF
[37]	flax fiber	2, 1, 16, 21, 10	flax fibers were soaked in water for 30 min.	30, 50, 70, and 100 °C 1 m/s thickness: 10 mm	commercial spin dryer	Modified Midilli- Kucuk	R^2 , RMSE
[38]	lactose powder	1, 2, 7, 8, 15, 21, 19, 18, 31, 9	-	convective drying 20, 40, 60 °C 0.7 m/s microwave drying 90 W microwave-convective drying 20, 40, 60 °C 0.4, 0.7 m/s 90 W microwave-vacuum drying 90 W 30, 50, 80 kPa	microwave-convective- vacuum drying system	Midilli-Kucuk	χ^2 , RMSE, RSS
[39]	carrot pomace	2, 7, 8, 16, 9	the carrot pomace was osmotically pretreated by two methods. Firstly, the pomace was put in sucrose solution of 65°Brix containing 0.1% (w/w) sodium metabisulphite Secondly, powdered sucrose @ 35% Secondly, powdered sucrose @ 35% (w/w) of weight of Carrot pomace and 0.1% sodium metabisulfite were added. No blanching was done prior to	60 °C	convective dryer	Midilli-Kucuk	R^2 , E(%)

			osmosis as it has been reported to be detrimental to osmotic dehydration processes due to loss of semi permeability of the cell membranes and reduction of carotene				
[40]	cellulose acetate	1, 2	-	55, 65, 75 °C -	-	Page	r^2
[41]	red chili pepper, lemon grass, leech lime leaves	1, 2, 3, 7, 8, 15, 16, 21, 20, 18, 17, 19, 9	-	80 °C (red chili pepper) 70 °C (lemon grass) 60 °C (leech lime leaves) 1.34 m /s	hot air drying (conventional biomass longan dryer)	Midilli-Kucuk (red chili pepper, leech lime leaves Wang and Singh (lemon grass)	RMSE (%)
[42]	tamarind pulp (Tamarindus indica L.)	2, 7, 9	-	50, 60, 70, 80°C slices thickness of 5 mm	oven with air circulation	Midilli-Kucuk	R^2 , DQM, P
[43]	Potato slices, apple slices, pumpkin slices	1, 2, 4, 6, 7, 8 , 15, 16, 21, 18, 19, 17, 9	-	60, 70, 80°C 1, 1.5 m/s potato and apple slices of 12.5x12.5x 25 mm and 8x8x18 mm and pumpkin slices of 5 mm thickness and 35 mm diameters	convective cyclone dryer	Midilli-Kucuk	r, χ^2
[44]	dill leaves (Anethum graveolens L.), parsley leaves (Petroselinum crispum L.)	1, 7, 2, 9	-	50, 60, 70°C 1.1 m/s sample thickness of 1.5 cm	Laboratory type cabinet dryer	Midilli-Kucuk	R^2, χ^2
[45]	Saskatoon Berries	2, 27, 21, 15, 9	Chemical Pretreatment Osmotic Dehydration 60% Sucrose (24h) 60% HFCS (24h) Concentration of sugar agent (40, 50, 60° brix) Time of osmotic dehydration (6,12, 18, 24, 36 h)	Microwave and Microwave-convection combination 60, 70, 80°C Convection 60, 70°C	laboratory-scale microwave combination dryer Thin-layer cross flow dryer	Midilli-Kucuk	R^2 , E
[46]	Amasya and red delicious apples, green beans, carrots	1, 2, 4, 21, 7, 8, 18, 25, 6, 15, 16,	pretreated with HHP (high hydrostatic pressure) at different pressure-time-	27, 45, 65, 85°C 0.4, 0.8 m/s The dimension of green beans 3 cm in	laboratory scale tunnel dryer	Midilli-Kucuk Logarithmic (according to R^2 ,	R^2 , MSE

		17, 19, 9	temperature combinations (100 – 300 Mpa for 5-45 min at 20 and 35°C) prior to drying	length, apples and carrots 1×1×4 cm in rectangular shape		MSE) Modified Page (according to model parameters)	
[47]	Sliced mushrooms (<i>Agaricus bisporous</i>) apples (<i>Golden Delicious</i>)	1	-	3, 5, 10, 20, 30, 35, 50, 55, 60, 80 °C microwave power: 120, 150, 240, 300 W pressure: 6, 30, 70, 760 mmHg	microwave-vacuum dryer	Newton	STD
[49]	Pharmaceutical Powders	1, 2, 7, 8, 15, 19, 18, 31, 21, 9	-	continuous power microwave system microwave power: 40, 60, 90 W pressure: 101 kPa pulsed power microwave-vacuum system microwave power: 90 W pressure: 61, 71, 81 kPa	microwave oven	Midilli-Kucuk	χ^2 , RMSE, RSS
[50]	sour cherry	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 20, 9	-	solar radiation: ~210-952 W/m ² ambient temperature: 24.4-47.1 °C inlet temperature of drying cabinet: 42.3-62.6 °C outlet temperature of drying cabinet: 33.8-57.6 °C wind speed: 0-2.3 m/s	forced convection solar dryer open sun	Midilli-Kucuk (for solar drying) Logarithmic (for open sun)	R^2 , χ^2 , RMSE
[51]	rough rice	1, 2, 7, 8, 36, 16, 32, 21, 18, 9	-	40 °C 1.5 m/s	forced convective dryer	Midilli-Kucuk	r, χ^2 , RMSE, e _s
[52]	fever leaves (<i>Ocimum viride</i>)	1, 2, 6, 7, 19, 15	-	35, 45, 55, 65 °C 1.5 m/s	convective hot air dryer	Page	R^2 , χ^2 , RMSE
[53]	spinach (<i>Spinacia oleracea L.</i>)	1, 2, 7, 8, 15, 21, 17, 9	-	microwave power: 180, 360, 540, 720, 900W	microwave oven	Page	SSR, $\sigma^2 \approx s^2$
[54]	rough rice	1, 2, 3, 7, 8, 32, 21, 15, 16, 18, 17, 9	-	40, 50, 60 °C 500 m ³ /h	forced convective dryer	Midilli-Kucuk	r, χ^2 , RMSE, e _s
[55]	green table olives (<i>Olea europaea</i> L. Domat variety)	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 25, 12., 9	olives were dipped in 2% NaOH. After washing, fermentation was carried out in a 700 l tank, which contained 950 kg of green olives. When	40, 50, 60, 70°C 1 m/s %15RH length of 24-26 mm and a diameter of 19-21mm	laboratory-scale hot air convective dryer	Demir et al.	R^2 , χ^2 , E _{RMS}

			the fermentation was completed, acidity and brine concentration were kept constant during storage. Before drying, the fermented green table olives were pitted and dipped into 0.4% of lactic acid for 48h to decrease the salt concentration and acidity				
[56]	apple pomace	1, 2, 4, 6, 7, 8, 15, 21, 18, 25	-	75, 85, 95, 105°C 1.20 m/s	laboratory-scale hot air convective dryer	Logarithmic	R^2 , χ^2 , RMSE
[57]	strained yoghurt	2, 3, 7, 8, 15, 16, 21, 17, 9	-	40, 45, 50 °C 1, 1.5, 2 m/s sample thickness: 3 mm	convective type tray-dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE, MBE, t-value
[58]	un-osmosed and pre-osmosed carrot cubes	2, 7, 8, 15, 9	blanched in hot water (near boiling water) for 3 min to inactivate enzymes. The carrots were immediately rinsed with cold water. After blanching the carrot cubes were dipped in 0.3% solution of Sodium metabisulphite. Carrot cubes were osmotically prereated with osmotic solutions in 10% NaCl solution, 55 °B sucrose syrup and 50 °B +10% NaCl at temperatures of 35, 45 and 45°C, for durations of 90, 180, and 180 min, respectively, with solution to fruit ratio 1:5.	55, 65, 75°C 1.6 m/s carrot cubes of dimensions: 1x1x1cm	Convective dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE, E(%)
[59]	garlic (<i>Allium sativum</i>)	1	-	40, 50, 60, 70 °C thickness: 2.5 mm	tunnel dryer	Newton	R^2
[60]	grenade peel	1, 2, 4, 6, 7, 8, 15, 16, 18, 17, 19, 9	-	ambient air temperature: 32-36 °C drying air temperature: 45-70 °C solar radiation: 200-950 W/m ² drying air flow rate: 0.028-0.056 m ³ /s relative humidity: 32-53 %	forced convection solar dryer	Midilli-Kucuk	r^2 , χ^2 , MBE
[61]	apples (<i>Granny</i>)	7, 9	Prior to drying at the drying	50, 60, 70, 80 °C	pilot plant tray dryer	Midilli-Kucuk	r^2

	<i>Smith cultivar)</i>		temperature of 60°C, the samples were pre-treated either thermally or chemically, or both: (i) blanching in hot water at 85 °C for 3 min; (ii) steam blanching for 3 min; (iii) blanching in hot 0.6% CaCl ₂ solution at 90°C for 1 min; (iv) freezing at temperature of -18°C for 24 hours; (v) dipping in 1% ascorbic acid solution for 3 min.	2.8 m/s dimensions of rectangle-shaped slices 20x20x5 mm			
[62]	basil (<i>Ocimum basilicum, L.</i>)	1, 2, 3, 7, 19, 8, 15, 16, 21, 18, 17, 9	-	40, 50, 60, 70 °C 0.02, 1, 2 m/s	bed dryer	Logarithmic	Adjusted R ² , χ ² , RMSE, MBE
[63]	crain-crain leaves fever leaves bitter leaves	1, 2, 7, 8, 15, 21, 18, 9	-	ambient air temperature: 26-43.7 °C	open sun	Midilli-Kucuk	R ² , χ ² , RMSE
[64]	curd (<i>Indian Yoghurt</i>)	1, 2, 3, 7, 8, 9	-	45, 50, 55°C 1.5, 2, 2.5 m/s thickness: 0.003, 0.004, 0.005 m	laboratory scale recirculatory convective air dryer	Midilli-Kucuk	R ² , χ ²
[65]	celery leaves (<i>Apium graveolens</i>)	1, 2, 3, 7, 8, 15, 21, 9	-	microwave power: 180, 360, 540, 720, 900 W	microwave oven	Midilli-Kucuk	RSS, σ ²
[66]	kurut	2, 3, 7, 8, 15, 16, 21, 17, 18, 25, 9	-	50, 55, 60, 65, 70 °C 1.51 m/s thickness: 0.5 cm	convective type tray dryer	Two-term Midilli-Kucuk	R ² , χ ² , RMSE, EF
[67]	sour cherry	1, 2, 4, 6, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	-	60, 70, 80 °C 1, 2, 3 m/s	Laboratory type forced convective dryer	Midilli-Kucuk	χ ² , RMSE, EF
[68]	tilapia fillets	1, 2, 7, 8	-	40, 50, 60 °C 1.5 m/s thickness: 3, 5, 10 mm	hot air dryer	Page	R
[69]	green onion (<i>Allium stump L.</i>), leek (<i>Allium porrum L.</i>),	1, 2, 7, 8, 15, 21, 18, 31, 9	Saturated salt solutions at 30°C	60 °C	Cross- flow dryer	Midilli-Kucuk (oregano, parsley) Diffusion	r ² , χ ² , RMSE

	green pepper (<i>Capsicum annuum</i> <i>L.</i>), oregano (<i>Origanum</i> <i>marjoram</i> <i>L.</i>), parsley (<i>Petroselinum</i> <i>sativus</i> <i>Hoffm</i>)					Approximation (green onion, leek, green pepper)	
[70]	annatto seeds	2, 5, 62, 9, 25, 15	-	60, 70, 80, 90, 100 °C	Spray Dryer Pneumatic Flash Dryer	Fick	R ²
[71]	lemon grass leaves	1, 2, 3, 20, 25, 7, 8 , 15, 16, 21, 19, 9, 18	-	30, 40, 50, 60 °C	Tray Dryer	Midilli-Kucuk	R ² , SE
[72]	Parsley leaves	1, 2, 3, 7, 8, 15, 16, 21, 18, 19, 17, 9	-	35, 45, 55, 65 °C 1±0.1 m/s	laboratory type dryer (forced convection dryer)	Midilli-Kucuk	R _{ajus} , χ ² , RMSE, SSE
[73]	Kirmizi and Siirt pistachios	1, 2, 7, 8, 15, 21, 18, 19, 17, 9	-	40, 50, 60°C 1.5 m/s %12 RH initial moisture content: %32, %38	hot air drying cabin	Modified Henderson and Pabis	χ ² , RMSE, EF
[74]	Cereus Squamosus Pulp	2, 7, 9	washed in water, dipped in a solution of sodium hypochlorite at 200 ppm for 20 min; was subsequently withdrawn excess chlorine (rinse) and drained the excess water	50, 60, 70°C	forced convection dryer	Midilli-Kucuk	R ² , DQM
[75]	shelled pistachio	16, 7, 15, 2, 3, 8	-	25, 30, 7450, 60°C 6, 8, 10 m/s	fluidized bed dryer	Two term	R ² , SSE
[76]	red delicious (<i>Malus</i> <i>Domestica</i>) apple	1, 2, 4, 7, 8, 15, 16, 21, 18, 17, 19, 25, 6, 9	-	40.1, 48.1, 57.3, 55.3, 60.5, 65.3, 45.6, 53.4, 56.1 °C 0.8, 1.1, 1.4, 1.9, 2.3, 2.5 m/s %4.6, %9.8, %20.5 RH	tunnel dryer	Midilli-Kucuk	R ² , χ ² , RMSE
[77]	Breadfruit (<i>Artocarpus altilis</i>)	-	-	ambient temperature: 27-30 °C average solar radiation: 825 W/m ² relative humidity: 60-70% wind speed: 1.5-2 m/s	open sun	-	-

[79]	Zibibbo grapes (Muscat of Alexandria)	1, 36, 2, 3, 8, 7, 21, 16, 9	-dipping in distilled water at 98°C -dipping in distilled water at 98°C followed by cold water immersion for 3 min in a 5% solution of SO ₂ at room temperature - dipping in a 2% solution of ethyl oleate and 3% Na ₂ CO ₃ for 3 min at room temperature - dipping in a 2% solution of ethyl oleate and 3% Na ₂ CO ₃ at room temperature for 3 min and then in 5% SO ₂	60°C 3 m/s	hot air dryer	Page Modified Page Wang and Singh Midilli-Kucuk	R ² , χ ² , SE
[80]	Brazilian lemon-scented verbena leaves (<i>Lippia alba</i> (Mill) N.E. Brown)	7, 19, 1, 9 , 2, 20, 21, 16, 15, 18	-	40, 50, 60, 70, 80 °C 0.29 m/s thickness: 0.15 m	Medicinal plan dryer	Midilli-Kucuk Page	R ² , P, SE
[81]	bark of grenadine	8 thin layer drying model, 9	-	45, 50, 60, 70°C 0.028, 0.056 m ³ /s	Solar forced convection dryer	Midilli-Kucuk	r, χ ²
[82]	Okro(<i>Hibiscus esculentus</i>)	1, 2, 7, 8, 15, 18, 9	Blanched in saturated water vapour	40, 45, 50, 55°C 2 m/s thickness: 1 cm	forced convection electric drier	Midilli-Kucuk	R ² , χ ² , RMSE
[83]	sour cherries (<i>Prunus cerasus L.</i>)	1, 7, 2, 8, 15, 16, 21, 9	pretreated with alkali ethyl oleate solution (AEEO: 2% ethyl oleate + 5% potassium carbonate) for 1 min	55, 65°C 1 m/s average radius of samples: 1.62 cm	laboratory scale hot-air dryer	Midilli-Kucuk Logarithmic	R ² , χ ² , RMSE
[84]	Chinese lignite	1, 2, 4, 7, 8, 17, 18, 21, 25, 9	-	100, 150, 200, 250 °C	thermogravimetric rig	Midilli-Kucuk	R ² , χ ² , RSS, F-value
[85]	Date palm (Mech-Degla, Degla-Beida, Frezza)	2, 3, 7, 8, 15, 16, 21, 9, 17	-	60, 80, 100 °C	Vacuum dryer	Henderson and Pabis	R ² , MRE(%)
[86]	jackfruit pulp (<i>Artocarpus heterophyllus</i>)	2, 8, 9	-	60, 70, 80, 90 °C	forced convection dryer	Midilli-Kucuk	R ² , DQM

[87]	yam (varieties 9811-089 and 9811-091)	2, 18, 20, 1, 3, 7, 8	-	45, 55, 70 °C 1 m/s	laboratory-type dish dryer	Logarithmic	R ² , P, SE
[88]	fiber residual pineapple	1, 2, 3, 7, 8, 15, 16, 17, 18, 9	-	50, 60, 70 °C 2, 2.5, 3 m/s	fixed bed dryer	Midilli-Kucuk Verma et al.,	r ² , χ ²
[89]	green parts of leek (<i>Allium porrum</i>)	1, 2, 3, 7, 15, 21, 20, 19, 9	-	180 W sample amount: 100, 150, 200, 250, 300 g	microwave oven	Midilli-Kucuk	R ² , X ² , RMSE
[90]	wet olive husk	1, 2, 4, 7, 8, 15, 16, 18, 21, 17, 25, 19, 9	-	80, 100, 120, 140 °C	moisture analyser with two 200W halogen lamps	Midilli-Kucuk	r ² , χ ² , RMSE, residuals
[91]	long green pepper	1, 2, 3, 7, 8, 15, 16, 21, 18, 19, 17, 20, 9	-	ambient temperature: 23-45.3 °C inlet temperature of the drying cabinet: 43.9-64.8 °C outlet temperature of the drying cabinet: 33.6-57.7 °C wind speeds: 0-3.2 m/s solar radiation: ~300-971 W/m ²	solar dryer with forced convection open sun	Logarithmic (for solar drying) Midilli-Kucuk (for open sun drying)	R ² , χ ² , RMSE
[92]	long-grain rough rice	1, 2, 3, 7, 8, 15, 16, 32, 21, 18, 17, 9	-	40, 45, 50, 55, 60 °C 1.5, 3 m/s	forced convection dryer	Midilli-Kucuk	r, χ ² , RMSE, e _s
[93]	sugarcane slices (<i>Saccharum spp</i>)	2, 7, 8, 9	-	50, 60 °C	fixed-bed dryer	Midilli-Kucuk	R ² , MRE, SEE
[94]	Thai Hom Mali paddy	1, 2, 3, 7, 15, 18, 9	-	40, 50, 60, 70°C 0.4 m/s	heat pump dryer (hot air, CO ₂ , N ₂)	Midilli-Kucuk	R ² , χ ² , RMSE
[95]	edible bean (<i>Phaseolus vulgaris L.</i>)	1, 2, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	-	35, 45, 55°C %640RH	-	Page Midilli-Kucuk Modified Henderson and Pabis Two-Term Diffusion approximation	R ² , P, SE
[96]	Thompson seedless grapes (<i>Vitis vinifera</i>)	1, 2, 7, 8, 9	dipping into 2% ethyl oleate (V/V) and 5% potassium carbonate solution (m/V) at 40°C for 3 minutes steam blanching at 90°C for	specific power: 0.25 W/g air temperature: 60°C	microwave-assisted convective hot air dryer	Midilli-Kucuk	R ² , RMSE, SSE

			140 s				
[97]	brown algae <i>Macrocystis pyrifera</i>	1, 7, 2, 3, 8, 9	-	50, 60, 70, 80°C 2.1 m/s	convective tray dryer	Midilli-Kucuk Logarithmic	R ² , χ ² , RMSE, SSE
[98]	Indian Mackerel (<i>Rastrilliger kangurta</i>)	1, 2, 7, 8, 15, 16, 21, 18, 17, 19, 9	Dressed fishes were soaked in separate containers containing %25 (w=v) NaCl for 4 h and fish-to-brine ratio of 1:4L was used	32.39–57.69°C, %23.9–%85.8RH, 0.20–0.60 m/s. solar radiation: 287-898W/m ²	solar biomass hybrid cabinet dryer open sun drying	Midilli-Kucuk (for solar biomass hybrid cabinet drying) Two-term (for open sun drying)	R ² , χ ² , RMSE
[100]	red pepper spinach leaves tea leaves	1, 2, 3, 7, 8, 21, 18, 17, 16, 25, 9	-	microwave power 180, 360, 540, 720, 900W combining of microwave power 180, 540 W 100, 180, 230 °C	combined microwave–fan assisted convection oven	Midilli-Kucuk	R ² , RSS, SEE
[101]	Sacaca leaves (<i>Croton Cajucara Benth</i>)	1, 2, 7, 5, 9	-	50, 60, 70 °C	convective tray dryer	Midilli-Kucuk	R ²
[102]	Mexican tea leaves (<i>Chenopodium ambrosioides</i>)	1, 2, 4, 6, 7, 8, 15, 16, 21, 18, 19, 17, 25, 9	-	ambient air temperature: 21-35 °C drying air temperature: 45-60 °C solar radiation: 150-920 W/m ² relative humidity: 29-53% airflow rate: 0.0277- 0.0556 m ³ /s	convective solar dryer	Wang and Singh	r, χ ² , RMSE, MBE
[103]	cork stoppers	1, 2, 3, 7, 8, 16	-	40, 50, 60, 70 °C 1.08, 1.16, 1.25, 1.31 m/s	laboratory scale spouted bed dryer	Two-term exponential	r, χ ² , d _m
[104]	eriste	2, 3, 15, 17, 9	-	50, 60, 70 °C 1 m/s thickness: 1, 1.4, 1.8 mm	tray dryer	Verma et al.	R ² , χ ²
[105]	Gelidium sesquipedale	1, 2, 4, 6, 7, 8, 15, 16, 21, 18, 19, 17, 9	-	40, 50, 60 °C 0.0277-0.0833 m ³ /s relative humidity: 50-57%	convective solar dryer	Two-term	R, χ ²
[106]	castor beans (<i>Ricinus communis L.</i>)	2, 7, 8, 15, 16, 18, 19, 20, 17, 9	-	25, 35, 45, 55 °C	convective dryer	Page Henderson and Pabis Midilli-Kucuk	P, SE
[107]	rough rice	-	-	40 °C 1.5 m/s	forced convection dryer	-	-
[108]	Pineapple pulp	7, 16, 7	-	40, 50, 60 °C	tray dryer	Two Term	R ² , SE

				0.5 m/s		Exponential	
[109]	plaster of Paris	1, 2, 7, 8, 21, 18, 17, 16, 9	-	180, 360, 540 W square-faced cuboids (70x70x15 mm), rectangular-faced cuboids (80x70x13 mm), cylinders (64x18 mm)	microwave-drying oven	Midilli-Kucuk	R ² , χ^2 , RMSE, RSS, EF
[110]	Pequi (<i>Caryocar brasiliense</i>)	1, 7, 2, 9	-	50 °C 1 m/s	Tray dryer	Midilli-Kucuk Page	R ² , SE
[111]	Beef jerky	1, 2, 3, 21, 7, 9	-	combined microwave-convection drying 295 W 70°C 1.45 m/s %15, %40 RH Ph (5.15, 5.30. 5.65) salt content: 1.28, 2.28, 3.28 forced air drying 80°C 1.45 m/s smoke house drying 40, 50, 55, 60, 65, 70, 76°C	laboratory-scale modified microwave oven (microwave, convective and a combination of convective and microwave drying), cross-flow dryer (forced air drying) Batch smoke oven (smoke house drying)	Wang and Singh (salt content:1.28; Ph:5.30, 5.65) Page (salt content:1.28; Ph:5.15) Page (salt content:2.28; Ph:5.15, 5.30, 5.65) Page (salt content:3.28; Ph:5.30, 5.65) Wang and Singh (salt content:3.28; Ph:5.15) for combined microwave-convection drying	R ² , SE
[112]	<i>Ganoderma tsugae</i> Murrill	1, 2, 7, 8, 15, 21, 9	-	50, 60, 70°C 1.401 m/s	hot air circulating oven	Two-term	r, χ^2 , RMSE, MBE
[113]	blanched yam slices	1, 8, 7, 19, 18, 4, 16, 17, 21	Slices were blanched in water bath at about 50 ± 1 °C for 2h and left in the same water for another 24h before drying	70, 80, 90°C 1.5 m/s cube thickness: 4 mm	laboratory convective hot air dryer	approximation of diffusion	R ² , χ^2 , RMSE
[114]	tamarind pulp (<i>Tamarindus indica</i> L.)	2, 7, 9	-	50, 60, 70, 80°C slices thickness: 5 mm	oven with air circulation	Midilli-Kucuk	R ² , DQM
[115]	tomato (<i>Lycopersicon esculentum</i>)	7	osmotic treatment: Solutions binary NaCl 5, 10 and 15% (w/w) and ternary of sucrose	60°C cube thickness: 5 mm	convective tray dryer	Henderson and Pabis	R ² , SE

			(commercial) / NaCl, the 2.5/5.0%, 2.5/10.0%, 2.5/15%, 5.0/5.0%; 5.0/10.0%, 5.0/15.%, 7.5/5.0%, 7.5/10.0%; 7.5/15.0%, 10./7.5%, 10.0/15.0% (w/w) were used as osmotic agent.				
[116]	Mint leaves	1, 8, 9	MgCl ₂ , K ₂ CO ₃ , BaCl ₂ solutions	30, 40, 50°C %31, %43, %90 RH	Laboratory oven dryer	Midilli-Kucuk	r ² , χ ²
[117]	eggplant	1, 2, 4, 6, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	-	45, 55, 65, 75°C 1.5, 2.5 m/s slice thickness: 6, 9 mm	Forced convection dryer	Midilli-Kucuk	χ, RMSE, EF
[118]	spinach leaves	1, 2, 3, 7, 8, 21, 18, 17, 16, 25, 9	-	180, 360, 540, 720, 900 W (microwave drying) 100, 180, 230°C (fan-assisted convection) 100, 180, 230°C; 180, 540W (combined fan-assisted convection and microwave drying)	combined microwave–fan-assisted convection dryer (laboratory-scale microwave oven)	Midilli-Kucuk	R ² , SEE, RSS
[119]	Roselle (<i>Hibiscus sabdariffa</i> L.)	1, 2, 4, 6, 7, 19, 25, 8, 15, 16, 17, 18	-	35, 45, 55, 65°C 30, 35, 40, 45, 50%RH	Constant Temperature and Humidity Chamber	Two-term exponential	R ² , SSR, SST, SEE, MSE
[120]	Roselle (<i>Hibiscus sabdariffa</i> L.)	16	-	35, 45, 55, 65°C 30, 35, 40, 45, 50%RH	Constant Temperature and Humidity Chamber	Two-term exponential	R ² , SSR, SST, SEE, MSE
[121]	marjoram leaves	1, 2, 8, 15, 21, 17	-	40, 50, 60°C 0.028, 0.056 m ³ /s	Solar dryer	Logarithmic	r, MBE, ESM
[122]	coriander (<i>Coriandrum sativum</i>) leaf and stem	7, 8, 9	Blanching was done in distilled water at 90 °C, where, after reaching the desired temperature, the samples were immersed for thirty seconds and then immediately taken out and cooled in tap water	50, 60, 70, 80°C 1.5 m/s	fixed-bed dryer	Midilli-Kucuk	R ² , RMSE
[123]	grape seeds (white wine processing (Riesling), red wine	2, 1, 7	-	40, 50, 60°C 1.5 m/s	Convective hot air dryer	Lewis	R ² , χ ² , RMSE, PE(%)

	processing (Cab Franc), juice processing (Concord))						
[124]	leek slices (<i>Allium porrum</i> L.)	2, 7, 8, 9	leek slices were blanched (B) 3 min in hot water (70°C), immediately cooled in tap water at room temperature for 3 min and then placed on tissue paper to absorb the excess surface water	60, 70, 80°C 2.5 m/s slice thickness: 1, 2 cm	cabinet dryer	Midilli-Kucuk	R ² , χ^2 , RMSE
[126]	parsley (<i>Petroselinum crispum</i>) leaves	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 9	-	28-58°C 1, 5 m/s	indirect solar drying cabinet	Midilli-Kucuk	R ² , χ^2 , RMSE
[127]	spearmint (<i>Mentha viridis</i>) leaves	1, 2, 4, 6, 7, 8, 15, 21, 18, 17, 19, 9	-	40, 45, 50°C 0.0296, 0.0592, 0.002 m ³ /s	indirect solar drying cabinet	Midilli-Kucuk	r, χ^2 , ESM
[128]	Rosemary leaves (<i>Rosmarinus officinalis</i> L., Lamiaceae)	1, 2, 3, 7, 8, 15, 9	-	Sun drying 20-30 °C oven drying 50 °C microwave oven drying 700 W, 2450 MHz	Sun drying Oven dryer Microwave oven dryer	Logarithmic and Midilli-Kucuk (sun and oven drying) Page, Modified Page and Midilli-Kucuk (for microwave oven drying)	r ² , RMSE, RSS, SSE
[129]	black and green propolis aqueous extraction	1, 2, 3, 7, 8, 15, 16, 21, 18, 19, 17, 9	-	30, 45, 60, 75°C Thickness: 2, 5 mm	foam-mat dryer	Midilli-Kucuk	r ²
[130]	Pumpkin (<i>Cucurbita pepo</i> L.)	1, 2, 3, 7, 8, 15, 16, 21, 25, 19, 17	Pumpkin cubes were treated in 50% w/w sorbitol or sucrose solutions at 50°C for up to 6 h.	60°C 1.0 m/s %30-40RH dimension of pumpkin: 2 x 2 x 2 cm	hot-air dryer	Two-term (for sucrose preosmosed) Modified Henderson and Pabis (for treated by the sorbitol solution)	R ² , λ^2 , RMSE, E(%)
[131]	leek (<i>Allium porrum</i> L.) slices	1, 7, 8, 16, 2, 21, 9	blanched (B) 3 min in hot water (70°C), immediately cooled in tap water at room temperature for 3 min.	50°C 2.5 m/s thickness: 1, 2, 3 cm	cabinet dryer	Midilli-Kucuk Logarithmic	R ² , χ^2 , E _{RMS}
[132]	Garlic (<i>Allium</i>	2, 7, 15, 16,	-	50, 60, 70°C	forced convection tray	Midilli-Kucuk	R ² , SEE

	<i>sativum)</i> (white garlic and purple)	8, 18, 19, 17, 20, 9		1 m/s	dryer		
[134]	onion slices	1, 2, 6, 7, 8, 15, 16, 19, 17, 18, 21, 11, 9	-	60, 70, 80, 90 °C 1.5 m/s	hot air dryer	Abbasi et al. (Modified Midilli-Kucuk)	R ² , SSE
[135]	kiwifruit slice	1, 2, 3, 7, 8, 15, 16, 19, 17, 18, 21, 9	-	40, 50, 60, 70, 80 °C 1.5 m/s	convective dryer	Midilli-Kucuk	χ ² , RMSE, EF
[136]	cocoa beans	1, 2, 7, 8, 15, 16, 17, 24, 9	-	60, 70, 80 °C 0.01 m/s	air-ventilated oven	Hii et al.	R ² , χ ² , RMSE
[137]	tarragon (<i>Artemisia dracunculus L.</i>)	1, 2, 4, 6, 7, 8, 15, 16, 18, 17, 19, 25, 21, 9	-	40, 45, 50, 55, 60, 70, 80, 90 °C 0.6 m/s	convective tray dryer	Page	RSS, SEE, MRD
[138]	onion slices	1, 2, 6, 7, 8, 15, 16, 19, 17, 18, 21, 9	-	60, 70, 80, 90 °C 1.5 m/s	hot air dryer	Midilli-Kucuk	R ² , SSE
[139]	flax fiber	1, 2, 7	The flax fiber was cleaned with hot water and subjected to alkaline treatment, a basic chemical treatment.	microwave power: 750, 375 W vakum pressure: 0, 15, 25 mmHg	microwave-vacuum dryer	Page	r ² , RMSE
[140]	tomato pomace	9	Prior to drying, tomato pomace samples were immersed in a beaker containing the osmotic solution. The experiments were carried out with a sodium chloride solution of 0.01, 0.1 and 0.5M at 25 °C and controlled agitation for a period of 4 h (until water and solids content were approximately constant)	microwave power 160, 320, 480, 640, 800W	microwave oven	Midilli-Kucuk	χ ²
[141]	kiwifruit (<i>Actinidia deliciosa</i>) slices	1, 2, 3, 7, 8, 15, 16, 19, 17, 18, 21, 9	-	50 ,55, 60 °C 2.4 m/s	cabinet dryer	Modified Henderson and Pabis (for 50, 55 °C)	R ² , χ ² , RMSE, P

						Verma et al. (for 60 °C)	
[142]	carrot	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 25, 28, 12, 26, 9	-	50 ,60, 70 °C 1 m/s	laboratory scale static-tray dryer	Aghbashlo et al.	R ² , χ ² , RMSE
[143]	salak (<i>Salacca edulis</i>)	1, 2, 7, 8, 15, 21, 9	-	50 ,60, 70, 80 °C	oven with forced air circulation	Midilli-Kucuk	R ² , χ ² , RMSE
[144]	Sugarcane (<i>Saccharum spp</i>) slices	2, 7, 8, 9	-	50, 60 °C	fixed-bed dryer with upward air flow	Midilli-Kucuk	R ² , SEE, MRE
[145]	Apple slices (var. <i>Golab</i>)	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 9	-	40, 50, 60, 70, 80 °C 0.5 m/s thickness: 2, 4, 6 mm	convective dryer	Midilli-Kucuk	χ ² , RMSE, EF
[146]	apple (var. <i>Golab</i>)	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 28, 26, 9	-	40, 50, 60, 70, 80°C 0.5, 1, 2 m/s thickness: 2, 4, 6 mm	forced convection laboratory dryer	Midilli-Kucuk	χ ² , RMSE, EF
[147]	Plaster of Paris (POP) (calcium sulfate (CaSO ₄ ½ H ₂ O))	1, 2, 7, 8, 21, 18, 17, 16, 9	-	180W, 360W, 540W square (70 x 70 x 15 mm) rectangle (80 x 70 x 13 mm) and cylinder (64 x 18 mm) sample thickness: 11, 12, 13, 14 mm	microwave-drying oven	Midilli-Kucuk	R ² , RMSE, EF, RSS
[148]	rainbow trout (<i>Oncorhynchus mykiss</i>)	7	-	4, 10, 15, 20 °C 7 m/s	forced convection cyclone-type cold air dryer	Henderson and Pabis	-
[149]	tomato skins and seeds	4, 8, 18, 25, 9	-	100, 120, 140, 160 °C	moisture analyser with halogen lamps	Midilli-Kucuk	r ² , χ ² , RMSE, residuals
[150]	sugarcane juice	1, 2, 7	-	27, 50, 60, 70 °C	forced convection tray dryer	Page	r ²
[151]	half fruit tomatoes	1, 2, 7, 16, 18, 9	To prevent the growth of microorganisms at lower temperature (≤40°C) tomato halves were treated with sodium metabisulphite	35, 40, 45, 50, 55, 60, 65 °C 0.13, 0.25, 0.50, 0.75, 1 m/s.	Laboratory scale dryer	Midilli-Kucuk	R ² , RMSE
[152]	lemon grass	1, 2, 3, 7	-	35, 45, 55 °C	Constant Temperature and Newton		R ² , RMSE, MBE

				1 m/s relative humidity: 30, 40, 50%	Humidity Chamber		
[153]	Cocoa beans	25	-	60, 70, 80 °C (air ventilated oven) -30 °C (for freeze dryer) thickness: 1.05 cm	open sun air ventilated oven freeze dryer	Fick	R ²
[154]	soybean (<i>Viliamz</i> Cultivar)	1, 2, 3, 7, 8, 15, 16, 21, 20, 18, 17, 19, 9	-	30, 40, 50, 60, 70 °C 1 m/s	forced convection dryer	Midilli-Kucuk	r, χ^2 , RMSE, EF
[155]	turmeric slices	2, 7, 8, 9	-	40, 60, 80 °C 1.48 m/s	laboratory scale infrared convective dryer	Midilli-Kucuk	χ^2 , RMSE, PE(%)
[156]	mulberry	1, 2, 3, 7, 8, 21, 25, 18, 6, 9	-	ambient air temperature: 28-45 °C solar radiation: 123.3-939 W/m ²	solar cabinet dryer	Midilli-Kucuk Akbulut and Durmuş	R, χ^2 , RMSE, EF
[157]	Ganoderma Tsugae Murrill	1, 2, 15, 9	-	50, 60, 70, 80 °C 1.401 m/s	laboratory-scale hot air circulation oven	Midilli-Kucuk	r, χ^2 , RMSE, MBE
[158]	92lip peas	1, 2, 3, 6, 7, 8, 15, 16, 18, 25, 17, 21, 20, 19, 9	-	55, 60, 65, 70, 75 °C	hot air-drying chamber	Thompson	R ² , χ^2 , RMSE, EF, P _o (%)
[159]	red pepper leaves	1, 2, 3, 7, 8, 21, 18, 17, 16, 25, 9	-	microwave drying 180, 360, 540, 720, 900W hot air drying 100, 180, 230°C combining the hot air and microwave drying 180W+100°C, 180W+180°C, 180W+230°C, 540W+100°C, 540W+180°C, 540W+230°C	combined microwave-fan assisted convection oven	Midilli-Kucuk	R ² , RSS, SEE
[160]	green apples (control samples, blanched samples, treated samples with citric acid solution)	1, 7, 19, 2, 8, 15, 16, 18, 17, 21, 9	Treated with citric acid solution and blanched hot water at 80 °C	65 °C 2 m/s thickness: 8 mm	laboratory dryer	Wang and Singh (control samples) Logarithmic (blanched samples) Verma et al. (treated samples with citric acid solution)	R ² , χ^2 , RMSE, P

[161]	Mushroom (<i>A. bisporus</i>)	-	all the samples were equilibrated at 25 °C using thermally stabilized desiccators filled with solution of potassium acetate (CH ₃ CO ₂ K) to maintain a relative humidity of 22.51% ±0.32 above the mushrooms.	hot air drying 60 °C 0.9 m/s combined hot-air and microwave-vacuum drying microwave power level: 1200-56.5 W vacuum pressur: 60 mbar 46-65 °C. vacuum pressure: 30 mbar 75-24 °C freeze drying 25 °C for operating pressure: 1 mbar chamber temperature: 50 °C condenser temperature: 50 °C.	-hot air dryer -microwave-vacuum dryer -freeze dryer	-	-
[162]	araça-boi (<i>Eugenia stipitata</i> Mc Vaugh)	1, 2, 3, 7, 19, 8, 15, 16, 21, 18, 17, 9	washed in chlorinated water (50 ppm chlorine ativo/1 5 minutes) Pasteurization (85 °C / 3 s)	70°C 4.2 m/s layer thickness: 5 mm	laboratory convective dryer	Two Term Exponential	R ² , χ ² , MBE, RMSE, t-test
[163]	industrial tomato residues, peels and seeds	1, 2, 4, 7, 21, 8, 15, 16, 19, 18, 17, 25, 9	-	100, 120, 140, 160°C	infrared dryer	Midilli-Kucuk	r ² , χ ² , RMSE, SE
[164]	pumpkin slices (<i>Cucurbita maxima</i>)	1, 2, 7, 19, 8, 15, 21, 18, 31, 9	-blanched in water for 1 min -blanched in water for 2 min. Blanching was carried out by submerging the sample in boiling water for 1 or 2 min. The ratio between water and solid was 1,000 mL/50 g.	50, 60, 70°C 2.5 m/s slices diameters: 20 mm slices heights: 25 mm	pilot plant convective dryer	Midilli-Kucuk	R ² , χ ² , RMSE, MPE
[165]	tomato slices (L. Esculentum)	1, 7, 2, 3, 8, 15, 16, 18, 18, 9	-	50, 65, 75°C 1, 1.5, 2 m/s slices thickness: 10 mm	indirect active hybrid solar-electrical dryer	Midilli-Kucuk	R ² , χ ²
[166]	Betel leaves (<i>Piper betle</i> L.)	1, 2, 7, 8, 9	-	40, 50, 60, 70, 80°C (for drying oven) -10, -20, -25, -30 °C (for freeze drying)	laboratory type oven dryer Freze dryer	Midilli-Kucuk (for drying oven, 70°C) Logarithmic (for drying oven, 40, 50, 60°C) Midilli-Kucuk (for	R ² , RMSE

						freeze drying)	
[167]	betel leaves (<i>Piper betle L.</i>)	1, 2, 7, 8, 9	betel leaves was mixed with 50Ml distilled water and sonicated to speed up the extraction of the phytochemicals. The sonication process was carried out for 30 min at room temperature	40, 50, 60, 70°C	Drying oven	Logarithmic (40, 50, 60 °C) Midilli-Kucuk (70 °C)	R ² , RMSE
[168]	pear cactus cladodes (<i>Opuntia ficus 8indica</i>) (complete cladode, cladode with reduced cuticle)	1, 2, 4, 6, 7, 8, 15, 21, 20, 18, 17, 19, 9	-	35, 45, 60°C 1.5, 3 m/s dimensions of the cladodes: 250 mm-long, 170 mm-wide and 15 mm-thick	drying tunnel with forced flow	Two-term	r, χ^2 , RMSE
[169]	Chilean Papaya (<i>Carica pubescens</i>)	25	Osmotic treatments were sucrose solutions of 40, 50, and 60% w/w and dried at 60 °C.	40, 60, 80 °C 2 m/s	tray convective dryer	Fick	r ² , %E
[170]	Whole Fruit Chinese Jujube (<i>Zizyphus jujuba Miller</i>)	9 thin layer drying model, 9	-	45, 90, 135 W	microwave oven	Midilli-Kucuk	R ² , χ^2 , PE
[171]	mint leaves (<i>M. pulegium</i>)	1, 2, 4, 6, 7, 8, 15, 16, 21, 18, 19, 17, 9	-	40, 50, 60, 70°C 0.028, 0.056 m ³ /s	Forced convection solar dryer	Midilli-Kucuk Logarithmic	r, χ^2 , MRE
[172]	wet grape residues	1, 2, 3, 7, 21, 8, 15, 16, 19, 9 , 18, 17, 25	-	100, 120, 140, 160 °C thickness: 0.70 cm	infrared dryer	Midilli-Kucuk	r, χ^2 , RMSE, SR
[173]	Chinese jujube (<i>Zizyphus jujuba cv. Beijingbenzao</i>) samples	1, 2, 4, 6, 7, 8, 15, 18, 25, 19, 17, 9	-	50, 60, 70°C 0.75 m/s	electric heat blast dryer	Verma et al.	R ² , χ^2 , RMSE, PE
[174]	bamboo shoot	1, 2, 3, 7, 8	-	50, 60, 70, 80, 90°C sample thickness of 5 mm	Hot air oven dryer	Logarithmic	R ² , RMSE, MBE, EF
[175]	plaster of paris	1, 2, 7, 8, 18, 16, 21, 17, 9	-	microwave power: 180, 360, 540W sample thickness: 11, 12, 13, 14 mm	microwave oven	Midilli-Kucuk	RMSE, RSS, EF

[176]	eggplant	1, 2, 4, 6, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	-	45 ,55, 65, 75 °C 1.5, 2.5 m/s	laboratory dryer	Midilli-Kucuk	χ^2 , RMSE, EF
[177]	spice red chili pepper (<i>Capsicum Annum L.</i>)	1, 2, 3, 7, 8, 21, 18, 15, 16, 17, 25, 9	-	solar radiation: 351.7-871.2 W/m ² temperature of polyethylene high tunnel hothouse : 31.2-64.5 °C outlet temperature of polyethylene high tunnel hothouse: 31.5-61.3 °C thin layer density: 2, 3, 4, 5 kg/m ²	farm scale polyethylene high tunnel hothouse	Two-term	R ² , RSS, SEE
[178]	fruit and cladode of <i>Opuntia Ficus Indica</i>	8, 21, 7, 37, 9	-	40, 50, 60 °C	infrared dryer and moisture analyzer equipment	Midilli-Kucuk	r, S
[179]	sweet potato slices	1, 2, 3, 7	-	50, 60, 70, 80 °C	hot air drier	Page Modified Page	R ² , χ^2 , RMSE
[180]	apple slices	26	-	50, 60, 70 °C 0.5, 1, 1.5 m/s thickness: 5 mm	semi-industrial continuous band dryer	Weibull	R ² , χ^2 , RMSE
[181]	sugarcane bagasse	1, 2, 7, 36, 15, 16, 18, 21, 9	-	microwave output power: 640, 800W material load: 25, 50, 75, 100, 150 gms	programmable microwave heating system	Midilli-Kucuk	RMSE, RSS, EF
[182]	mushrooms (<i>Agaricus bisporus</i>)	1	-	-in the first set of experiments microwave power: 150 W 80 °C vacuum pressure: 2 mmHg -in the second set of experiments microwave power: 60, 120, 240 W 50 °C vacuum pressure: 30 mmHg	microwave vacuum drier	Lewis	STD, P%
[183]	basil leaves (<i>Ocimum Basilicum L.</i>)	1, 2, 3, 7, 8, 21, 15, 9	-	microwave output powers: 180, 360, 540, 720, 900 W	microwave oven	Logarithmic	RSS, $\sigma^2 \approx s^2$
[184]	tomato halves	1, 9	-	average diameters of large and small size tomatoes: 61.7, 49.3 mm	concentrative flat plate solar collector coupled with an indirect multirack type hybrid dryer	Midilli-Kucuk	-
[185]	fermented and non-fermented	1, 2, 3, 7, 15, 16, 8,	Fermented samples were obtained through fermentations	30, 35, 40, 45°C 2, 3 m ³ /h	laboratory-scale hot air convective	Two-term	R ² , χ^2

	sugarcane bagasse	19, 21, 9	carried out in batch tray reactors. The flasks were inoculated with 3 mL of cell suspension and incubated by 72 h in a chamber with temperature and humidity control, the former kept at 36 °C	thickness: 10 mm	dryer		
[186]	Cuminum cyminum	1, 2, 3, 7, 8, 15, 16, 21, 20, 18, 9	-	Average solar intensity: 750 W/m ² Average ambient air temperature: 27°C 0.084, 0.127, 0.155 m ³ /s Average %30 RH thickness: 10 mm	forced convection solar cabinet dryer (mixed mode solar drying and indirect solar drying)	Approximation of diffusion (for mixed mode solar drying) Midilli-Kucuk (for indirect solar drying)	R ² , χ ² , RMSE
[187]	betel leaves (<i>Piper betle</i> L.)	1, 2, 3, 7, 8	-	sun drying 28-38°C hot-air convective drying 40, 50, 60 °C	hot-air convective drying (cross-flow tray dryer) sun drying shade drying	Page	R ² , χ ² , RMSE, MBE
[189]	papaya (<i>Carica papaya</i> L.)	2, 7, 9	-	50, 60, 70 °C	forced air circulation oven	Page	R ² , SEE
[190]	Ayaş tomato	2, 8, 18, 15, 9	-	ambient air temperature: 22-38 °C solar radiation: 173.1-890 W/m ² relative humidity: 24-49%	-natural convection solar tunnel dryer -open sun	Midilli-Kucuk	r ² , χ ² , E _{RMS} , E _{MD}
[191]	Roselle's calyces (<i>Hibiscus sabdariffa</i> L.)	1, 2, 3, 6, 7, 8, 15, 16, 17, 18, 25, 19	-	35, 45, 55 60, 65 °C 1.5, 3 m/s	solar-assisted dehumidification drying system	Logarithmic	R ² , RMSE, AR ² , SSE, SEE, RSSE, MSE, MBE, SD, MRD(%), t-stat
[192]	red beet particles	1, 2, 3, 6, 7, 8, 15, 16, 21, 18, 17, 19, 25, 38, 46, 60, 61, 9	-	60 °C 1 m/s slice thickness: 3, 6, 9 mm cube thickness: 6, 9, 12 mm prisms thickness: 3, 6, 9 mm initial material load: 5.33, 10.67, 16 kg/m ²	laboratory type dryer	Jaros and Pabis-II Modified Page-II Logarithmic	R, χ ² , RMSE, MBE
[193]	two varieties of millet EX-BORNO and SOSAT C88	1, 2, 3, 7, 8	-	40, 50, 60, 70 °C 0.238 m ³ /s	laboratory model tray dryer	Modified Page	R ² , RMSE

[194]	Tom Yum herbs (chili, lemon grass, lime leaf and galangal slice)	1, 2, 3, 7, 8, 15, 18, 21, 9	-	55, 55, 60, 65 °C vacuum pressure: 0.2 bars	vacuum heat pump dryer	Midilli-Kucuk	R ² , χ ² , RMSE
[195]	olive leaves (<i>Olea europaea</i> L. Var. Memecik)	1, 2, 3, 7, 8, 15, 16, 18, 19, 17, 9	-	50, 60, 70 °C 0.5, 1, 1.5 m/s	forced convection tray drier	Modified Henderson and Pabis	r, χ ² , RMSE
[196]	pineapple samples	2, 7, 15, 8, 9	coated with sodium alginate (0.5–5%) and osmosed in sucrose solution. The pineapple samples were dipped into the solution of coating agent for different times, ranging from 30 s to 120 s, and then dipped into 2% calcium chloride solution, which was used as a cross-linking agent.	55, 65, 75°C 1.5 m/s cuboids size: 2x2 x0.75 cm ³	convective hot air drier	Midilli-Kucuk	R ² , χ ² , RMSE, P
[197]	Kaffir lime leaves	1, 2, 3, 7, 15, 9, 8	-	40, 50, 60°C 0.5 m/s	heat pump dryer (using hot air, CO ₂ and N ₂ gas as drying media in a closed-loop system)	Midilli-Kucuk	R ² , RMSE
[198]	green kiwifruit, gold kiwifruit, southern red apricot, moorpark apricot	2, 7, 8, 23	-	60, 80, 100 °C 0.20 m /s thickness: 5 mm	Hot air dryer (modified oven dryer)	Diamente et al.	r ² , χ ² , RMSE, P
[199]	chemically pretreated plums, physically pretreated plums	21, 8, 2, 1, 7, 16, 18, 19, 5, 9	chemically and physically pretreated with NaOH solution (1%) 100 °C for 20 s	85 °C 0.81 m /s	convective laboratory dryer	Two-Term Exponential	R ² , MRE, SSE, SSR, SST
[202]	Cocoa bean (<i>Theobroma cacao</i> L.)	1, 7	-	55, 70, 81°C 2.51 m/s	heated batch drier	Henderson and Parbis	R ² , χ ² , RMSE
[203]	pomegranate arils	2, 3, 1, 7, 21, 16, 8, 9, 15, 26	Osmotically pretreated in 50°B of sucrose solution at 40 °C for 100 min with fruit to solution ratio of 1:4 (w/w)	50, 60, 70°C 1.6 m/s	convective dryer	Midilli-Kucuk (osmosed and natural samples)	R ² , χ ² , RMSE, E(%)
[204]	apple	1, 2, 3, 7, 8, 9, 18, 21, 26, 28	-	50, 60, 70°C 0.6, 1.2, 1.8 m/s rectangle-shaped slices dimension	hot-air tray dryer	Aghbashlo <i>et al.</i>	R ² , SSE, RMSE

				5.3×23×38 mm			
[205]	coroba slices (<i>Attalea Maripa</i>)	1, 2, 7, 8, 15, 16, 17, 9	-	71, 82, 93°C 0.82, 1, 1.18 m/s	Air dryer	Midilli-Kucuk Logarithmic	R ² , χ ²
[206]	chilli	1, 2, 3, 7, 8, 15, 18, 21, 9	-	10, 20, 30, 40 kPa 50, 55, 60, 65°C 1.2 m/s 10 mm thick	vacuum heat pump dryer	Midilli-Kucuk	R ² , χ ² , RMSE
[207]	cultured mushroom	1, 2, 7, 32, 21, 16, 8, 18, 15, 9	-	40, 45, 50, 60°C 2 m/s thicknesses: 2, 4, 6 mm	Forced convection tray dryer	Midilli-Kucuk Diffusion approach	r, χ ² , e _s
[208]	tomato pomace	1, 7, 8, 15, 2, 9	Osmotic concentration was conducted by soaking the sample for 4 h under constant agitation, at room temperature, in a solution of 10% (w/w) sodium chloride (NaCl) with a solution-product ratio of 50:1	40, 50, 60, 70, 80°C	cabinet air oven	Midilli-Kucuk	χ ² , RMSE, RSS
[209]	Asparagus Roots (<i>Asparagus racemosus</i> Wild.)	1, 7, 2, 18, 9	samples were blanched at 80°C for 5 minute	50, 60, 70°C three drying forms: whole (diameter of 11 mm and thick of 100 mm), longitudinally split (diameter of 11 mm and thick of 5) mm, and sliced (diameter of 11 mm and thick of 10 mm)	hybrid solar dryer mechanical tray dryer	Page Midilli-Kucuk	R ² , RMSE
[210]	mistletoe (<i>Viscum album</i> L.) leaves	1, 2, 3, 7, 8, 9	-	60, 70, 80°C 0.5, 1, 1.5 m/s	UV combined laboratory type convective dryer	Modified Page	R ² , χ ²
[211]	Shiitake mushroom, Jinda chili	3, 7, 8, 15, 18, 21, 25, 6, 9	-	50, 55, 60, 65°C 0.1, 0.2, 0.3, 0.4 (bar vacuum pressures) 1.2 m/s	vacuum heat pump dryer	Midilli-Kucuk	R ² , χ ² , RMSE
[212]	peppercorns	1, 2, 3, 7	-	80°C 2.2, 2.42, 2.86 m/s	rectangular fluidized-bed dryer rectangular fluidized-bed dryer with wavy surfaces	Page	R ² , MSE
[213]	Sage leaves (<i>Salvia officinalis</i> L.)	1, 2, 3, 21, 7, 19, 8, 15, 18, 16, 9	-	40, 50, 60, 70, 80°C 0.5 m/s	drying chamber	Modified Henderson and Pabis Midilli-Kucuk (40 to 90 °C) approximation of diffusion	R ² , MRE, EME

						two term (60 to 90 °C)	
[214]	purslane leaves (<i>Portulaca oleracea</i> L.)	2, 7, 1, 9 , 21, 8	-	180, 360, 540, 720, 900W	domestic digital microwave oven	Midilli-Kucuk	R ² , SSR, SEE, $\sigma^2 \approx s^2$
[215]	banana prata and banana d'água	7	heat treatment of blanching was done by immersing the samples in boiling water(100 ° C) for 1 minute	50, 70°C 0.14, 0.42 m/s disk shape (0.5 cm thick and 3.5 cm diameter) or cylindrical (10 cm long and 3.5 cm diameter)	forced convection tray dryer	Henderson and Pabis (exponential model)	R ² , SE
[216]	paddy	63	-	60, 80, 100, 120 °C bed depth: 2, 4, 6 cm	rapid bin dryer	Law et al.	R ²
[217]	ceriguela pulp	2, 7, 9	-	60, 70, 80°C	foam-mat drying	Midilli-Kucuk	R ² , RMSE, SE
[218]	pomegranate arils	1, 2, 3, 7, 8, 15, 18, 17, 19, 9	microwave-pretreatment at 100 W and 200 W powers for 10 and 20 minutes, respectively	45, 50, 55, 60, 65, 70 °C 0.5, 1, 1.5 m/s	laboratory scale convective hot-air dryer with microwave	Midilli-Kucuk Neural network modeling	R ² , χ^2 , RMSE
[219]	Thyme (<i>Thymus</i> <i>vulgaris</i> L.)	1, 7, 19, 2, 8, 15, 16, 18, 17, 21, 33, 9		40, 50, 60°C 1 m/s Sample thickness: 2 cm	cabinet dryer	Midilli-Kucuk	R ² , χ^2 , RMSE, P
[220]	dill leaves (<i>Anethum</i> <i>graveolens</i> L.)	2, 8, 9 , 21, 36	-	597.2 W Continuous microwave + convective air drying at 30, 40, 50°C 1.2 m/s	microwave-convective air drying system	Page (according to coefficient number) Midilli-Kucuk (according to adjusted R ² -RSS-SEE)	adjusted R- square, RSS, SEE
[221]	apricot (cv. <i>Nasiry</i>)	1, 2, 3, 7, 8, 15, 16, 21, 18, 17, 19, 9	-	40, 50, 60, 70°C 1, 2 m/s	laboratory scale hot-air dryer	Logarithmic (for 1 m/s) Midilli-Kucuk (for 2 m/s)	R ² , χ^2 , RMSE
[222]	Peppermint leaves (<i>Mentha x piperita</i> L.)	1, 2, 3, 7, 8, 15, 9 , 16, 21, 18, 19, 17	-	sun drying 20-30 °C oven drying 50 °C microwave oven drying 700 W 2450 MHz	Sun drying Oven dryer Microwave oven dryer	Page Modified Page Midilli-Kucuk	R ² , RMSE, SSE
[223]	Amasya and red	1, 2, 4, 21,	pretreated with HHP (high	27, 45, 65, 85°C	laboratory scale tunnel	Modified Page	SE

	delicious apples, green beans, carrots	7, 8, 18, 25, 6, 15, 16, 17, 19, 9	hydrostatic pressure) at different pressure-time-temperature combinations (100 -300 Mpa for 5-45 min at 20 and 35°C) prior to drying	0.4, 0.8 m/s dimension of green beans 3 cm in length, apples and carrots 1×1×4 cm in rectangular shape	dryer	(according to SE of model parameters)	
[224]	tomato juice	1, 7, 8, 15, 16, 21	Samples were prepared using tomato juice (4°Brix total soluble solids), incorporating egg albumin as foaming agent (0, 5, 10, 15 and 20%, w/w)	60, 65, 70°C thickness: 2.5 mm	commercial hot air tray dryer	Logarithmic	R^2 , χ^2 , RMSE, MBE
[226]	The soy-fortified wheat-based flat cold extrudate	1, 2, 4, 6, 7, 8, 15, 16, 18, 25, 9 , 19, 17, 21, 20	Materials were prepared from refined wheat flour blended with soy flour (7.5%) by adding required amount of chilled water (5 °C). The 2% common salt was added by dissolving it into chilled water.	200, 210, 220, 230, 240°C 3.95 m/s flat strip: 1 mm thick type cold extrudate in rectangular shape: 10-mm width and 13.5 mm lengths	high-temperature short-time hot-air puffing system	Page Modified Page-I Midilli-Kucuk	R^2 , χ^2 , EF, $P_o(%)$
[227]	banana variety terra (<i>Musa sapientum</i> , Linneo)	2, 15, 18, 9	Blanched in boiling water (100 °C) for 3 minutes and cooled by immersion in water about 8 °C. Dehydrated pretreatment in two concentrations of % 2 and %5 sodium chloride during 30 minutes at 26 ± 2 °C	60, 80°C 1 m/s slice thickness: 2, 4 mm	Forced convection tray dryer	Midilli-Kucuk	R^2 , SE
[228]	Ginger (<i>Zingiber Officinale Roscoe</i>)	1, 2, 3, 7, 26, 9	-	50, 60, 70°C 0.5, 0.6 m/s	conventional cabinet drier with forced air convection Vacuum dryer	Midilli-Kucuk	R^2 , χ^2
[229]	banana (<i>Nendran Spp</i>)	2, 7, 8, 15, 16, 21, 18, 17, 19, 9	-	-microwave drying microwave power: 100, 180, 300 W -convective drying 40, 50, 60 °C 1.6 m/s -microwave assisted convective drying microwave power: 100 W 40 °C 1.6 m/s slice thickness: 1, 2, 3mm	microwave assisted convective dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE, MBE, t-value
[230]	high moisture corn	1, 2, 7, 8,	-	ambient air temperature: 30-36 °C	laboratory fluidized bed	Midilli-Kucuk	R^2 , χ^2 , RMSE

		15, 21, 9		relative humidity: 20-30% drying air temperature: 50, 65, 80, 95 °C -fixed bed 0.5 m/s -semi fluidized bed 1 m/s -fluidized bed 1.5 m/s	convective dryer		
[231]	ring shaped-pineapple (<i>Smooth Cayenne</i>) with/without shrinkage	2, 7, 8, 9	-	far-infrared radiation intensities 1, 2, 3, 4, 5, kW/m ² 40, 50, 60 °C 0.5, 1, 1.5 m/s	laboratory scale dryer using combination of far-infrared radiation and hot-air convection	Midilli-Kucuk	R ² , χ ² , RMSE, MBE, EF
[232]	coriander (<i>Coriandrum sativum L.</i>) leaves	1, 2, 7, 8, 21, 9	-	180, 360, 540, 720, 900 W	microwave drier	Midilli-Kucuk	R ² , χ ² , RMSE
[233]	carrot pomace	1, 2, 7, 8, 15, 21, 25, 18, 6, 17, 24, 9	-	60, 65, 70, 75 °C 0.7 m/s thickness: 0.01 m	aboratory scale hot air forced convective dryer	Hii et al. (for 60, 70, 75 °C) Midilli-Kucuk (for 65 °C)	R ² , χ ² , RMSE
[234]	<i>Zizyphus jujuba</i> Miller slices	1, 2, 7, 8, 16, 21, 19, 9	-	50, 60, 70°C 0.1 Mpa	vacuum dryer	Midilli-Kucuk	R ² , χ ² , RMSE
[235]		1, 28, 2, 7, 8, 15, 21, 19, 9	-	40, 60, 80°C 2 m/s 20%, 40%, 60%RH	pilot scale convective dryer	Midilli-Kucuk	R ² , RMSE, SSE
[236]	Pará Cumari pepper (<i>Capsicum chinense</i> Jacqui)	1, 2, 7, 8, 15, 18, 17, 19, 9	-	45, 55, 65 °C 1 m/s	fixed bed dryer	Midilli-Kucuk	R ² , P, SE
[237]	black pepper (<i>Piper nigrum</i>) varieties, Sreekara and Panniyur-1	1, 2, 3, 7, 8, 21, 18, 5	-	atmospheric air temperature: 19.5-34°C	sun drying	Diffusion approximation	r ² , χ ² , RMSE, MBE
[238]	banana (<i>Musa paradisiaca</i>)	1, 2, 7, 8, 21, 15, 16	banana slices was carried out in the sugar syrup solution, having different concentrations (40, 50 and 60% w/w)	55, 60, 65°C thickness: 4, 8, 12 mm	laboratory model tray dryer	Wang and Singh	r ² , χ ² , RMSE, MBE
[240]	bell pepper	1, 2, 7, 8,	-	40, 50, 60, 70, 80 °C	laboratory scale	Logarithmic	R ² , χ ² , RMSE

		15, 16, 28, 21, 18, 19, 17, 9		2 m/s	convective dryer		
[241]	seedless and seeded grapes	1, 2, 7, 8, 15, 16, 21, 17, 19, 18, 33, 9	seedless and seeded grapes are dipped for 1 min into the solution of potassium carbonate and olive oil (2.5% K_2CO_3 +0.5% olive oil).	ambient air temperature: 32-46 °C	open sun	Midilli-Kucuk	R^2 , χ^2 , RMSE, P
[242]	seeded grapes	1, 2, 3, 7, 15, 9	-	solar radiation: 471-962 W/m ² 0.5, 1, 1.5 m/s drying room with swirl and non swirl element	solar dryer with PCM-based solar integrated collector	Midilli-Kucuk	R , χ^2
[243]	mint leaves (<i>Mentha spicata L.</i>)	1, 7, 8, 15, 16, 21, 18	-	45, 50, 55, 60, 65 °C	laboratory model tunnel dryer	Two-term	r^2 , χ^2 , RMSE, MBE
[244]	celery leaves (<i>Apium graveolens</i>)	1, 2, 3, 7, 8, 15, 21, 9	-	180, 360, 540, 720, 900 W	microwave oven	Midilli-Kucuk	SSR , $\sigma^2 \approx s^2$
[245]	banana slices	1, 2, 3, 7, 8, 15, 16, 21	-	air temperature at the inlet of the cabinet 62.8 °C	force convection indirect solar drying	Wang and Singh	R^2 , χ^2 , RMSE
[246]	cabbage, boiled rice, scraped coconut, dry leaves, grass	1, 2, 7, 8, 16, 21, 9	-	60, 80, 95°C	drying chamber powered by parabolic trough solar concentrator and electrical heater	Page	-
[247]	mango slices (<i>Mangifera indica L.</i>)	1, 2, 7, 19, 8, 15, 16, 21, 17, 9	-	50, 60, 70 80°C 1.76, 1.80, 1.91 m/s dimension of slices: 45.2x34.4x3 mm	air dryer	Midilli-Kucuk	R^2 , χ^2
[248]	hawthorn fruits	2, 8, 18, 15, 9	dipping in hot water (80C) for 3 min, and rinsed with tap water at room temperature immediately to increase the water permeability of the skin	50, 60, 70°C 0.8 m/s	Laboratory scale convective hot-air dryer	Midilli-Kucuk	R^2 , χ^2 , E_{RMS} , E_{MD}
[249]	Thai Hom Mali paddy	1, 2, 4, 7, 15, 18, 9	-	hot air, CO_2 and N_2 gases 40, 50, 60, 70°C %1.38, %1.44, %7.50, %5.02 RH 0.4 m/s	heat pump dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE
[250]	green bean (<i>Phaselus vulgaris L.</i>), okra	1, 2, 7, 8, 15, 16, 21, 18, 17, 19,	-	33-46°C green bean diameter: 1.56 cm, okra diameter: 1.64 cm, green bean length: 4 cm	open sun	Approximation of diffusion (102tan bean)	R^2 , χ^2 , RMSE

	(<i>Abelmoschus esculentus</i> L.)	33, 26, 9				Midilli-Kucuk (okra)	
[251]	2-phase olive mill waste	1, 2, 7, 8, 9	-	40, 50, 60, 70°C 4 m/s diameter: 97,5 mm, height: 7.0 mm	microwave-convection pilot-scale dryer	Midilli-Kucuk	R ² , RMSE
[252]	two varieties of apricot (Southern Red and Moorpark)	-	-	60, 80, 100°C 0.2 m/s	oven dryer	-	-
[253]	basil leaves	8 thin layer drying model, 9	-	40, 60, 80°C 1.5, 2, 2.5 m/s %20, %40, %60RH	pilot scale convective dryer	Midilli-Kucuk	R ² , RMSE, SSE
[254]	Carqueja (<i>Baccharis trimera</i> (Less.) DC)	1, 2, 3, 7, 8, 15, 16, 21, 18, 19, 9	-	40, 50, 60, 70, 80, 90°C 0.5 m/s thickness: 5 cm	Laboratory type forced convection dryer	Midilli-Kucuk	R ² , EMR, EME
[255]	savory leaves (<i>Satureja thymbra</i> L.)	1, 2, 3, 7, 8, 15, 9 , 16, 21, 18, 19, 17	-	sun drying 16-23 °C 2.4 m/s %67RH oven drying 50 °C microwave oven drying 700 W 2450 MHz	Sun drying Oven dryer Microwave oven dryer	Midilli-Kucuk (sun and oven drying) Midilli-Kucuk Page and Modified Page (for microwave oven drying)	R ² , RMSE, SSE
[256]	sage (<i>Salvia officinalis</i>)	1, 2, 7, 8, 21, 36, 15, 17, 16, 18, 9	-	597.2 W Continuous microwave + convective air drying at 40, 50°C 1.2 m/s	Microwave-convective air-drying system	Page (according to coefficient number) Midilli-Kucuk (according to adjusted R ² -RMSE)	adjusted R ² , RMSE
[257]	mango tissues	-	-	45, 55, 65 °C resting ambient temperature 27 °C	laboratory drier	-	R ² , RMSE
[258]	Eggplant (<i>Solanum melongena</i> L.) slices	1, 2, 7, 8, 15, 16, 21, 18, 17, 19, 9	eggplants were blanched (B) for 3 min in hot water (70C), immediately cooled in about 20C water for 3 min to remove excess heat, and then the surface water was absorbed with green paper	50, 60, 70, 80°C dimension: 1.5 cm	cabinet dryer	Midilli-Kucuk Wang and Singh	R ² , χ ² , RMSE, RSS

[259]	banana cassava pumpkin	1, 2, 7, 8, 15, 16, 17, 21, 41, 25, 9	-	85, 87, 89, 91, 93, 95°C 2 m/s infrared power: 0, 100, 200 W slice thickness: 0.5 cm	conventional convective drying tray dryer with infrared lamp	Tutuncu and Labuza	-
[260]	Oyster Mushroom (<i>Pleurotus ostreatus</i>)	1, 2, 3, 7, 8, 15, 9	-	50, 60, 70°C 0.2 m/s size of 150 mm width and 8 mm thickness	cabinet-type convective dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE, P
[261]	grapes	1, 2, 7, 8, 9	grapes were dipped into 2% ethyl oleate (v/v) and 5% potassium carbonate solution (m/v) at 40°C for 3 minutes and were blanched with steam at 90°C for 140 seconds	60 °C 1.8 m/s initial microwave power ratio: 0.25 W/g	microwave-assisted convective dryer	Logarithmic Midilli-Kucuk	R^2 , RMSE, SSE
[262]	sorghum grains	2, 7, 9	the grains until they reach a percentage of water content around 30%, was achieved by immersion in water for 40 minutes	air temperature: 40, 50, 60 , 70 °C air velocity: 1m / s	fixed bed dryer	Midilli-Kucuk	r^2 , DQM
[263]	wood chip	1, 7, 2, 8, 16, 9	-	air temperature: 22-40.5°C air velocity: 0.06-0.25 m/s	novel solar dryer	Page (according to coefficient number) Midilli-Kucuk (according to R^2 , χ^2)	R^2 , χ^2 , RMSE, MBE, Kurtosis, Skewness
[264]	104tan tea (<i>Camellia sinensis L.</i>) leaves	Ten thin layer mathematical drying models, 9	-	microwave drying 180, 360, 540, 720, 900 W Combined Microwave-Fan Assisted Convection Drying 100, 180, 230 °C 180, 540 W convective drying 100, 180, 230 °C	a laboratory scale microwave dryer (microwave-fan assisted convection dryer)	Midilli-Kucuk	R^2 , SEE, RSS
[266]	Elaeagnus angustifolia fruits	1, 2, 7, 8, 15, 18	-	50, 60, 70°C 0.5, 1, 1.5 m/s	a laboratory scale hot-air dryer	Two term	R^2 , RMSE, SSE
[267]	rosehips (<i>Rosa Canina L.</i>)	1, 2, 7, 8, 15, 21, 17, 19, 16, 9	-	90, 180, 360, 600, 800 W	microwave dryer	Page	R^2 , χ^2 , RMSE
[268]	Pumpkin (<i>cucurbita mixta</i>)	1, 7, 8, 2, 33, 9	Samples submerged in boiling water for 3 minutes and cooling immediately in tap water	0–80 °C 1.5 m/s	hot-air dryer	Parabolic	R^2 , χ^2 , RMSE

			Samples steamed over boiling water in a water bath for 3 minutes and cooled immediately in tap water Samples dipped for 3 minutes in a homogenized mixture of oil and water of ratio 1:20 (v/v) with 0.1 g of butylated hydroxyl anisole heated to 95 °C				
[269]	Canada Western Red Spring wheat (<i>Triticum aestivum</i>)	2, 11, 9	-	638, 395.5, 220.5 W	microwave convective oven	Midilli-Kucuk	R ² , SE
[270]	sweet basil (<i>ocimum basilicum</i> linn.)	1, 2, 7, 20, 3, 15, 21, 16, 17, 19, 64, 8, 18, 13, 14, 9	Blanching in boiling water for 1 min. After blanching, sweet basil leaves were dipped immediately into water to avoid overblanching, and the water was drained properly before drying	40, 50, 60 °C 0.5 m/s	tray dryer heat pump dehumidified (HPD) dryers	Modified Henderson and Perry	R ² , SEE
[271]	forage-turnip seeds	1, 2, 7, 20, 8, 21, 19, 17, 15, 16, 18, 9	-	30, 40, 50, 60, 70 °C relative humidity: 47.3%, 26.2%, 12.0%, 10.1%, 5.1%	a laboratory scale hot-air dryer	Midilli-Kucuk	R ² , SE, P
[272]	sweet sorghum stalk	1, 2, 7, 15, 8, 16, 19, 21, 9	-	30, 40, 50, 60, 70 °C	air-ventilated oven	Wang and Singh	R ² , χ ² , RMSE
[273]	carrot (<i>Daucus carota</i> L.)	artificial neural network	-	50, 60, 70°C square-cubed dimension: 4, 7, 10 mm bed depths: 3, 6, 9 cm	fluidized bed dryer	-	R ² , RSSE, MAE, MSE
[274]	Gundelia tournefortii	1, 2, 3, 7, 8, 15, 21, 19, 16, 20, 17, 25, 6, 9	-	Microwave drying 90, 180, 360, 600, 800 W open sun drying 350-1100 W/m ²	microwave dryer open sun	Logarithmic (open sun drying) Midilli-Kucuk (microwave drying)	R ² , χ ² , RMSE, MBE
[275]	red bell pepper apple (cultivar Braeburn)	1, 2, 3, 7, 8, 15, 16, 9	-	70°C	laboratory scale hot-air drying oven (ultrasound-assisted convective drying)	Midilli-Kucuk	R ² , χ ²

[276]	bay laurel (<i>Laurus nobilis</i> L.) fruits	2, 8, 15, 18, 9	-	70, 80, 90, 100°C 0.5m/s	laboratory scale hot-air dryer	Two-term	R^2 , χ^2 , RMSE, P
[277]	blueberries (var. O'Neil)	8, 15, 19, 26, 9	Fresh samples were immersed in a NaOH solution, 1.5% (w/v) at 45 °C for 10 s. Fresh samples were immersed in an enzymatic solution called Pectinex 3XL, 8% (v/v) at 50 °C for 30 min. Fresh samples were dried in a microwaves oven of 1,500 W. Fresh samples were packed in polyethylene bags, then heat-sealed and exposed to high hydrostatic pressure (HHP) at 450 Mpa for a time period of 30 s at 20 °C.	70 °C 2m/s samples diameter: 12 mm	convective hot air dryer	Modified Henderson–Pabis Weibull	r^2 , χ^2 , RMSE, SSE
[278]	corn ears	2, 1, 17, 18, 16, 8, 7, 15, 19, 9	-	45, 55, 65°C	laboratory scale hot-air dryer	Logarithmic Midilli-Kucuk	R^2 , SEE, MRE
[279]	apple	1, 2, 3, 7, 8, 15, 18, 21, 25, 6, 9	-	40, 50, 60, 70°C relative humidity: 20%, 30%, 40%	convective hot air dryer	Midilli-Kucuk	r^2 , χ^2
[280]	thyme (<i>Thymus vulgaris</i>)	15, 18, 16, 7, 19, 1, 8, 20, 2, 3, 21, 9	-	30, 40, 50, 60, 70 °C 1 m/s	convective hot air dryer	Page	R^2 , RMSE, EMR, EME
[281]	white rice, 106tand rice, rough rice	1, 15, 13, 21, 9	-	convective drying 25, 35, 43, 45, 60°C 0.3, 0.5, 0.6, 0.7 m/s infrared drying 3300, 4000 W/m ²	convective hot air dryer infrared dryer	-	R^2 , RMSE, SSE
[282]	potatoes (<i>Solanum tuberosum</i> L.)	1, 2, 7, 8, 19, 15, 17, 21, 33, 9	Pretreated with citric acid solution (1:25 w/w, 3 min, 20°C) or blanched hot water (3 min, 80°C)	65°C 2.0 m/s thickness: 8 mm	cabinet dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE, P

[283]	Carrot pomace	1, 2, 7, 8, 15, 21, 25, 9	-	60, 65, 70, 75°C 0.5, 0.7, 1.0 m/s thickness: 10 mm	laboratory scale hot air forced convective dryer	Midilli-Kucuk	R ² , X ² , RMSE
[284]	apple slices-Fuji and Gala varieties	2, 7, 15, 8, 17, 20, 18, 9	-	50, 60, 70, 80, 90, 100 °C	infrared prototype dryer	Midilli-Kucuk	R ² , SE, RSD
[285]	grape leaves	1, 2, 7, 8, 19, 17, 21, 9	-	40, 50, 60°C 2.0 m/s thickness: 1.1 cm	cabinet dryer	Wang and Singh Midilli-Kucuk	R ² , χ ² , RMSE, P
[286]	tomatoes (<i>Lycopersicon esculentum</i> Mill var. 8354 F1)	2, 3, 15, 9	-	oven drying 50, 70 °C sun drying 20, 30°C microwave drying 210, 700 W thickness: 10 mm	oven microwave oven sun	Page, Modified Page, Midilli-Kucuk (for oven and microwave drying) Two-term (for sun drying)	R ² , χ ²
[287]	Basil or <i>Tulsi</i> leaves (<i>Ocimum sanctum</i>)	1, 2, 7, 8, 21, 16	-	55, 60, 65°C	laboratory model cross flow tunnel dryer	Logarithmic	r ² , χ ² , RMSE, MBE
[288]	Biomass (poplar sawdust)	1, 2, 7, 8, 9	-	60, 70, 80, 90°C	infrared furnace	Midilli-Kucuk	R ² , χ ²
[289]	tiger nut (<i>cyperus esculentus</i>) seeds	1, 2, 7, 8, 33, 9	-	open sun drying 20-37°C solar drying 45°C (mean) hot air drying 40, 55, 70°C	hot air dryer solar drier open sun	Logarithmic	R ² , χ ² , RMSE
[290]	cashew (<i>anacardium occidentale</i> l.)	1, 2, 7, 8, 21, 15, 6, 17, 19, 25, 9	-	60, 70, 80°C air velocity 3, 4, 5 m/s thickness: 4, 7, 10 mm	tray dryer	Page (according to coefficient number) Verma <i>et al.</i> , Logarithmic, Modified Page equation-II, (according to R ² , χ ² , RMSE)	r ² , χ ² , RMSE
[291]	gardenia yellow pigment	1, 2, 7, 8, 15, 44, 16, 9	-	35, 45, 55°C thickness 5, 7, 9mm	modified vacuum freeze dryer	Page	R ² , RMSE, SSE

[292]	saffron (<i>Crocus sativus L.</i>) stigmas	1, 7, 2, 9	-	60, 70, 80, 90, 100, 110°C	laboratory infrared dryer	Midilli-Kucuk	R ² , RMSE
[293]	jatropha (<i>Jatropha curcas L.</i>) seeds	1, 2, 7, 8, 21, 17, 19, 20, 15, 16, 9	-	30, 40, 50, 60, 70°C relative humidity: 55.98%, 41.44%, 35.35%, 26.21%, 13.37%	forced ventilation oven	Page Modified Henderson and Pabis	R ² , P, SE
[294]	persimmon slices (<i>Diospyros kaki L.</i>)	1, 7, 8, 2, 26, 9	-	50, 60, 70°C 2 m/s thickness: 5 mm	pilot-scale cabinet dryer	Midilli-Kucuk Page Weibull	R ² , χ^2 , RMSE
[295]	garlic (<i>Allium sativum L.</i>)	1, 2, 7, 8, 18, 17, 26, 29, 9	-	50, 60, 70°C thickness: 2, 3, 4mm	hot air dryer	Weibull	R ² , RMSE, SSE
[296]	aonla (<i>Emblica officinalis</i>)	1, 2, 3, 7, 8, 15, 16, 9	blanched in 0.3% KMS (potassium metabisulphite) solution for 3 min at 80 °C (product-solution ratio was 1:5 w/w).	50, 55, 60°C 1.2 m/s	cabinet tray dryer	Midilli-Kucuk	RSS, SEE, MRD
[297]	108tand mushroom slices	1, 2, 7, 8, 17, 9	-	130, 260, 380, 450 W absolute pressures: 200, 400, 600, 800 mbar	microwave vacuum dryer	Midilli-Kucuk	R ² , χ^2 , RMSE
[298]	papaya (<i>Carica papaya L.</i>)	1, 2, 7, 9	-	60, 70°C	oven	Page (according to coefficient number) Midilli-Kucuk (according to R ² , χ^2)	R ² , χ^2
[299]	apple carrot apricot	1, 2, 7, 8, 15, 21, 23, 9	-	mean solar radiation: 600- 923 W/m ² mean inlet dryer temperature: 59.4-86.5°C mean outlet dryer temperature: 46.6-52.9°C 0.3, 0.6, 0.9 m/s thickness: 3, 5 mm	solar dryer with an evacuated tube collector	Midilli-Kucuk (for apple) Page, Two-term, Midilli-Kucuk (for carrot) Two-term, Wang and Singh, Midilli-Kucuk (for apricot)	R ²
[300]	roselle (<i>Hibiscus sabdariffa</i>)	1, 2, 3, 6, 7, 19, 8, 15, 16, 25, 18	-	40, 50, 60°C 1.5, 1.6 m/s	conventional tray dryer	Newton	R ² , χ^2 , RMSE
[301]	casein cake	3, 7, 8, 16, 18, 45, 9	-	40, 50, 60°C	vacuum tray dryer	Midilli-Kucuk Two-term exponential Das et al.	R ² , χ^2 , RMSE

[302]	potato slices	46, 1, 7, 21, 2, 9	-	microwave power density: 5, 10, 15, 20 W/g	microwave dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE
[303]	shrimp	1, 7, 2, 21, 33, 8, 9	-	200, 300, 400, 500W 1 m/s	microwave oven	Midilli-Kucuk	R^2 , χ^2 , RMSE
[304]	'Perlette' grape (<i>Vitis vinifera</i> L) cv.	1, 2, 7, 9	The treatments consisted of whole berries, half cut berries and berries with superficial abrasion of peel/waxy cuticle.	60°C	air circulatory tray dryer	Midilli-Kucuk	r^2 , χ^2 , RMSE, MSE
[305]	Pistachio kernels	1, 2, 7, 8, 15, 21, 9	-	40, 60, 80°C 0.05, 0.075, 0.1m/s	fixed bed drying system	Midilli-Kucuk	R^2 , RMSE, SSE
[306]	date paste	1, 2, 19, 21, 17, 16, 45, 9	-	60, 70, 80°C thickness:1, 1.5, 2 cm	laboratory scale vacuum dryer	Modified Henderson-Pabis Verma et al. Jena-Das	R^2 , χ^2 , RMSE
[307]	Thompson seedless grapes (<i>Vitis vinifera</i>)	1, 2, 7, 8, 18, 21, 9	preatreated in potassium carbonate and ethyl oleate solutions for 1, 2, and 3 min at 30, 40, 50, and 60°C	60°C air velocity 0.6m/s	convective air dryer	Midilli-Kucuk	R^2 , RMSE, SSE
[308]	jujube (<i>Zizyphus jujube mill</i>) fruit	1, 2, 7, 8, 15, 18, artificial neural Network (ANN), 9	-	50, 60, 70°C air velocity 0.5, 1, 1.5m/s	laboratory scale hot-air dryer	Midilli-Kucuk artificial neural Network (ANN)	R^2 , χ^2 , RMSE, MSE
[309]	Eni bamboo (<i>Dendrocalamus hamiltonii</i>)	1, 2, 7, 8	-	55, 65, 75°C	convective tray dryer	Page Logarithmic	r^2 , RMSE
[310]	sludge	1, 2, 4, 7, 21, 8, 15, 16, 19, 18, 17, 25, 9	-	30, 40, 50°C air velocity 0.9, 1.3m/s	convective dryer	Page (according to coefficient number) Midilli-Kucuk (according to r^2 , χ^2 , RMSE, sum of residuals)	r^2 , χ^2 , RMSE,

[311]	Chinese Jujubes	1, 2, 3, 5, 7, 8, 16, 21, 20, 26	-	45, 55, 65°C air velocity: 0.5, 1, 2m/s	convective dryer	Weibull distribution	R^2 , χ^2 , RMSE
[312]	Red bell pepper	1, 2, 3, 7, 8, 9	-	76, 90, 110 W frequency of the sound wave: 20kHz excitation amplitude: 4.9, 6, 6.7 μ m	contact ultrasound freeze-drying system	Midilli-Kucuk	R^2 , χ^2
[313]	rough rice (<i>Oryza sativa L.</i>)	1, 7, 8, 15, 19, 16, 18, 17, 2, 3, 21, 47, 9	-	drying air temperature: 50, 60, 70 °C minimum fluidization velocity: 1.7 m/s superficial air velocity: 2.3, 2.5, 2.8 m/s	a laboratory scale fluidized bed dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE
[314]	Liquorice Root (<i>Glycyrrize glabra</i>)	1, 2, 7, 18, 48, 9	-	40, 45, 50, 55°C micro-wave power levels: 250, 500, 750W	micro-wave oven	Balbay and Şahin	R^2 , RMSE, SSE
[315]	Jatropha seeds	1, 2, 21, 17, 20, 8, 7, 19, 15, 16, 9	-	45, 60, 75, 90, 105 °C	forced air-ventilated oven	Midilli-Kucuk	R^2 , χ^2 , P, SE
[316]	soybean	1, 2, 7, 8, 15, 39, 17, 9	-	30, 40, 50, 60 °C micro-wave power 180, 360, 540, 720, 900 W average diameter: 5.42 mm	combined hot air-microwave dryer	Ranjbaran and Zare (Modified two term)	R^2 , χ^2 , MBE, RMSE
[317]	Vitis vinifera L.	2, 3, 8, 21, 36, 45, 49, 9	-	micro-wave power 650, 750, 850 W	micro-wave oven	Alibas	R^2 , χ^2 , OKH, SH
[318]	litchi	1, 2, 7, 8, 21, 15, 9	-	55, 60, 65°C 0.4, 1.0 m/s	heat pump dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE
[319]	sardine fish	2, 21, 33, 8, 9	-	micro-wave power 200, 300, 400, 500 W	microwave oven	Midilli-Kucuk	R^2 , χ^2 , RMSE
[320]	Saskatoon berry (<i>Amelanchier alnifolia</i>)	50, 51	-	micro-wave power: 374, 514, 745 W vacum pressure: 33.5, 67 kPa	microwave-vacuum dryer	Exponential (lower vacuum pressure) polynomial (higher vacuum pressure)	R^2 , SEE
[321]	cooked jasmine brown rice	2, 24, 17, 52, 53, 9	-	50, 70, 90 °C micro-wave power 425, 595, 850 W	hot air oven microwave oven	Hii <i>et al.</i> (hot air drying) Midilli-Kucuk , Verma et al. (microwave drying)	R^2 , RMSE, P

[322]	cork planks in a cork pile	1, 2, 3, 7, 19, 8, 16, 15, 17, 36, 18, 32, 54, 21, 35, 9	-	temperature: 18.8-26.1°C	open sun	Modified Henderson and Pabis	R^2 , χ^2 , RMSE
[323]	crambe seeds	2, 7, 19, 18, 15, 16, 8, 20, 1, 17, 21, 9	-	30, 40, 50, 60, 70 °C	fixed bed dryer	Diffusion approach	R^2 , P, SE
[324]	Poplar (<i>Populus Deltoides</i>) Wood Particles	1, 2, 7, 9	-	65, 75, 85 °C 1, 1.5 m/s	laboratory convective thin layer dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE, MBE
[325]	thyme	7, 8, 16, 18, 15, 19, 1, 2, 3, 20, 21, 9	-	30, 40, 50, 60, 70 °C	convective dryer	Page	R^2 , EMR, EME
[326]	Apple (var. Idared)	9	Immersed in the 0.1% citric acid solution to prevent enzymatic browning reactions. Finally, the cubes were blotted with filter paper and pre-treated by ultrasound. Ultrasound power was provided at a frequency of 35 kHz for 10, 20 and 30 min in the ultrasound bath	70 °C 1.5 m/s	laboratory convective dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE
[327]	Sweet potatoes tubers (<i>centennial</i> variety)	1, 8, 7, 19, 18, 2, 4, 16, 21, 9	Blanched in hot water at 100°C for 2 min. Dipped in sodium metabisulphite of 0.01% concentration at 100°C for 2 min.	50, 60, 70, 80°C 1.25 m/s	convective hot air dryer	Modified Page-I	R^2 , χ^2 , RMSE
[328]	Sliced Ginger (<i>Zingiber officinale</i>)	1, 2, 3, 7, 8, 15, 16, 18, 21, 9	-	45, 50, 55, 60°C 1.3 m/s Thickness: 1.5-2 mm	batch type forced convective cabinet dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE, P
[329]	silverside fish	1, 2, 3, 7, 8, 15, 18, 21, 25, 6, 9		45, 50, 60, 70 °C 2 m/s overall length: 8.05 cm thickness: 1.2 cm	hot air convective dryer	Two-term Midilli-Kucuk	R^2 , χ^2

[330]	112tan onions (<i>Allium fistulosum</i>)	1, 2, 7, 19, 8, 15, 18, 21, 31, 9	Saturated salt solutions placed at the bottom of a closed desiccator. The desiccators were maintained in an oven at the various experimental temperatures (25, 35, 45, and 55°C). In each desiccator, nine flasks (three materials, each with three replicates) containing the samples (approximately 3 g) were placed on a grid over the salt solutions. The following salts were used: LiCl (aw: 0.113–0.110), MgCl ₂ (aw: 0.328–0.299), MgNO ₃ (aw: 0.529–0.440), NaBr (aw: 0.576–0.502), CoCl ₂ (aw: 0.649–0.480), NaNO ₃ (aw: 0.743–0.682), NaCl (aw: 0.753–0.744), and KCl (aw: 0.843–0.807)	50, 60, 70 °C 1.5 m/s thin layer of about 5 cm	convective oven	Modified Henderson and Pabis Midilli-Kucuk Approximation of Diffusion	R ² , χ ² , RMSE, MPE
[331]	Brahmi (<i>Bacopa monnieri</i>)	1, 2, 7, 21, 9	100 g of ground brahmi was mixed with 500 mL of methanol or ethanol in the ratio 1:5 by refluxing in a three neck flask (Borosil). The mixture was agitated at 1600 rpm, 50°C for 2 h. Subsequently, the sample was vacuum filtered to obtain solid and liquid phases.	50, 60, 70 °C micro-wave power 85, 90, 95 W freeze drying time 6, 7, 8 h initial product temperature -5, -10, -15 °C	fabricated 112tand drying chamber was evacuated by vacuum pump	Midilli-Kucuk (for methanol extract) Henderson and Pabis (for ethanol extract)	R ² , χ ² , RMSE, MBE, EF
[332]	kiwi fruits (c.v Hayward)	44, 2, 3, 7, 8, 21, 17, , 9	-	DC voltage levels: 6, 10.5, 15 kV field intensities : 3, 4.5, 6 kV/cm laboratory temperature: 23-27°C samples diameter: 3.5-5	solar Electro Hydro Dynamic (EHD) dryer	Henderson and Pabis (for field strength 3 and 6 kV/cm) Cubic (for field strength 4.5 kV/cm)	R ² , χ ² , RMSE

[333]	cupuaçu pulp (<i>Theobroma grandiflorum</i>)	2, 9	osmotic dehydration was carried out with binary (sucrose at 40 °Brix) and ternary (80% sucrose/20% sodium chloride) solutions for three hours at room temperature (28 °C)	65 °C	convective oven	Page	R ² , P
[334]	apricot	1, 2, 7, 8, 15, 16, 18, 21, 19, 17	Pre-treated with SO ₂ to sulphur	40, 50, 60 °C solar intensity 420-1000 W/m ² 3.8, 6.3, 8.7 m/s	solar dryer	Two-term	r, χ^2 , RMSE
[335]	Lamiaceae – basil (<i>Ocimum basilicum</i>), mint (<i>Mentha sp.</i>), oregano (<i>Origanum vulgare</i>), Apiaceae – lovage (<i>Levisticum officinale</i>), parsley (<i>Petroselinum crispum</i>), Brassicaceae – rocket (<i>Eruca vesicaria</i>)	1, 25, 36, 9	-	40°C 0.8 m/s micro-wave power 300 W	Microwave-convective dryer	Logistic Midilli-Kucuk	R ² , χ^2 , RMSE
[336]	Mushroom (<i>Agaricus Bisporus</i>)	1, 2, 3, 4, 7, 8, 15, 16, 21, 20, 18, 19, 17, 9	-	50, 60, 70 °C 1, 2, 3 m/s	laboratory convective dryer	Midilli-Kucuk	χ^2 , RMSE, EF
[337]	carrot slices	2, 21, 8, 9	-	micro-wave power 200, 300, 400, 500 W slice thickness of 2.5 mm	microwave oven	Midilli-Kucuk	R ² , χ^2 , RMSE
[338]	tomatoes (<i>Lycopersicon esculentum</i> Mill)	1, 7, 8, 2, 15, 17, 33, 21, 9	-	micro-wave power 125, 146, 167, 188 W drying time 440, 340, 280, 240 min	moisture analyzer with one 250 W halogen lamp	Midilli-Kucuk	R ² , χ^2 , RMSE, P
[339]	spinach leaves	2, 7, 1, 3, 15, 9	Spinach leaves were pretreated by blanching with distilled water. Treated sample were placed over filter paper	55, 65, 75 °C 2.2m/s	universal hot air oven	Page	R ² , χ^2 , SEE

			(Wattman filter paper size 41 A) for 1 minute to absorb excess water				
[340]	114tand apple (<i>Aegle marmelos</i> correa) slices	1, 2, 3, 7, 8, 21	The circular slices of diameter 10-15 mm were obtained which were kept in the water for one hour at a temperature of 27 °C	40, 50, 60, 70 °C 1.1 m/s thickness: 8 mm	forced convection dryer	Logarithmic	R ² , χ ² , RMSE, MBE
[341]	cape gooseberry (<i>Physalis Peruviana</i> L.)	1, 2, 3, 7, 8, 21, 15, 19, 26, 9	-	60, 70, 80, 90 °C 1.5 m/s	convective dryer	Midilli-Kucuk	R ² , χ ² , SSE
[342]	shrimp	1, 2, 7, 21, 33, 8, 9	-	micro-wave power 200, 300, 400, 500W 1 m/s	microwave oven	Midilli-Kucuk	R ² , χ ² , RMSE
[343]	spratelloides gracilis	1, 2, 7, 8, 18, 17, 15, 21, 9	heated in brine with 3% NaCl (w/w) at 90°C for 3 min.	60, 70, 80°C 1 m/s	convective dryer	Wang and Singh Midilli-Kucuk	R ² , χ ² , RMSE, P%
[344]	mango ginger (<i>Curcuma amada</i> Roxb)	fifteen models	-	micro-wave power 315, 455, 595, 800 W thickness of 1.77 mm	microwave oven	Midilli-Kucuk	R ² , χ ² , RMSE, RSS
[345]	osmosed plantain and cooking banana slices	1, 7, 2, 3	osmotic pretreatment: Commercial sucrose was used to prepare osmotic solution of 52, 60 and 68°Brix. Immersed in the osmotic solutions maintained at room temperature using a Clifton water bath. A fruit: solution ratio of 1:50 was maintained throughout the immersion period of 12 h.	40, 50, 60, 70, 80 °C 1.5 m/s	cross flow hot air drier	Page	χ ² , RMSE, P(%)
[346]	pistachio (cv. Ohadi)	2, 15, 21, 12, 28, 9	-	45, 60, 75, 90 °C fixed bed 1.6 m/s semi fluidized bed 2.6 m/s fluidized bed 4.1 m/s	laboratory fluid bed dryer (fix, semi fluid and fluid bed)	Two-term	R ² , χ ² , RMSE

[347]	potato tubers (cv. <i>Agria</i>)	2, 16, 8, 21,12, 36, 9	-	40, 50, 60, 70 °C Fixed bed 1.53 m/s semi fluidized bed 2.96 m/s fluidized bed 4.12 m/s thicknesses of 3 mm	laboratory scale fluidized bed dryer (fixed, semi fluidized and fluidized bed)	Midilli-Kucuk	R ² , χ ² , RMSE
[348]	chopped coconut	1, 2, 7, 8, 15, 17, 19, 9	soaked in 50-ppm chlorine solution for 5 min to inactive microorganisms	60, 70, 80, 90, 100, 110, 120 °C 2.5 m/s	fluidized bed dryer	Modified Henderson and Pabis	R ² , χ ² , RMSE, P
[349]	potato tissue	1, 2, 3, 7, 8, 9	ultrasound treatment was carried out at ambient conditions (T = 20 °C, p = 1 bar)	excitation amplitudes: 2, 4 µm diameter: 1.2 cm length: 1 cm	contact ultrasound system	Midilli-Kucuk	R ² , χ ²
[350]	fig fruit (<i>Ficus carica</i> L.)	1, 2, 3, 7, 8, 21, 17, 18, 46, 34, 9	-	power intensity: 0.5, 1, 1.5, 2, 2.5 W/g pulsing ratio: 1.5, 2, 2.5, 3, 3.5, 4	laboratory scale microwave dryer	Quadratic Logarithmic	R ² , SEE, RSS
[351]	Red Chili pepper (<i>Capsicum frutescens</i> L.)	1, 2, 3, 7, 8, 15, 16, 21, 20, 18, 17, 19, 25, 6, 26, 28, 36, 45, 12, 49, 9	-	50, 75 °C 0.05, 7, 13 kPa	vacuum oven	Modified Henderson and Pabis (for 50 °C) Alibas (for 75 °C)	R ² , χ ² , RMSE, SEE
[352]	Artichoke (<i>Cynara cardunculus</i> L. Var. <i>Scolymus</i>) slices	1, 2, 3, 7, 8, 15, 16, 21, 20, 18, 17, 19, 25, 6, 26, 28, 36, 45, 12, 49, 9	-	50, 75, 100 °C	convective oven	Alibas	R ² , χ ² , E _{RMS} , SH
[353]	Corn Grains	1, 7, 8, 9	sorted corn grains were soaked in potable water for three days to effect fermentation	60, 65, 70 °C	convective hot air dryer	Logarithmic	R ² , χ ² , RMSE, MBE
[354]	cotton stalk	1, 2, 7, 8, 21, 9	-	60, 80, 100, 120 °C	simultaneous thermal analyzer (TG-DSC)	Midilli-Kucuk	R ² , χ ²
[355]	tomato (<i>Solanum lycopersicum</i> L.) slices	2, 7, 8, 15, 17, 18, 9	-	60 °C infrared power: 300 W thicknesses: 5 mm	dryer with an infrared radiation	two-term	R ² , SE, P

[356]	oil palm frond fibres	1, 2, 3, 7, 8, 15, 16, 21, 55, 9	-	60, 70, 80 °C 0.79, 0.85 m/s	fluidized bed dryer	Yun et al.	R^2 , χ^2 , RMSE
[357]	apple (var. Ligol)	1, 7, 8, 15, 38, 19, 16, 18, 17, 2, 57, 24, 56, 3, 58, 12, 59, 60, 61	-	40, 50, 60, 70, 80 °C 6 m/s minimum fluidization velocity: 4 m/s	fluidized bed dryer	Page Kaleta et al. (Modified Page)	R , χ^2 , RMSE
[359]	tomato halves (non-salted and salted)	1, 2, 7, 8, 15, 21, 19	the tomato halves are treated with salt before drying	45, 55, 65 °C	laboratory forced convection drying oven	Logarithmic	adjusted R^2 , χ^2 , SEE
[360]	rough rice	-	-	35 °C 1 m/s	-heat pump dryer -electrical heated dryer	-	-
[361]	tomato slices	2, 7, 8	-	50, 60, 70, 80 °C	adjustable cabinet hot-air dryer	Page	R^2 , χ^2 , RMSE
[362]	white mulberry	1, 2, 3, 7, 8, 15, 21, 9	-	microwave power 90, 180, 360, 600, 800 W	programmable microwave oven	Midilli-Kucuk	R^2 , χ^2 , RMSE
[363]	squash seeds	1, 2, 7, 15, 16, 25, 9	-	50, 60, 70, 80 °C 2.51, 4.01, 5.32 m/s	batch fluidized bed dryer	Two-term (for 70, 80 °C) Midilli-Kucuk (for 50, 60 °C)	R^2 , χ^2 , RMSE, SSE
[365]	dewatered sewage sludge	-	-	90, 105, 120 °C thickness: 1, 3, 5 mm	moisture analyzer	-	-
[366]	garlic (<i>Allium sativum L.</i>) slices	2, 7, 9	Three pretreatments of 0.5% citric acid (CA), 0.5% potassium metabisulphite (KMS), and 0.75% ethylene tetraacetic acid (EDTA) were used. A soaking time of 10 min each was used for the various pretreatments. One sample was used as the control (CONT) (treated with distilled water).	45, 50, 55 °C	convective hot-air dryer	Midilli-Kucuk (for control) Henderson and Pabis (for CA, KMS, EDTA)	R^2 , χ^2 , RMSE

[367]	melon (<i>Cucumis melo</i> L) slices	2, 8, 21, 9	-	40, 50, 60, 70 °C thicknesses: 4, 6 mm natural convective airflow 0.01 m/s	air-ventilated oven	Midilli-Kucuk	R^2 , χ^2 , RMSE
[368]	Flax fibre	1, 2, 3, 7, 8, 21	-	40, 60, 80 °C microwave power 80, 100 W	microwave-convective dryer	Wang and Singh (for microwave drying at 40 °C) Page and modified Page (for microwave drying at 60, 80 °C) Logarithmic (for hot air drying)	R^2 , χ^2 , RMSE
[369]	rice noodles	1, 2, 3, 7, 8, 15, 9	-	55, 70, 85 °C 0.3, 1.04 m/s	hot air oven	Two-term	R^2 , RMSE, %P
[370]	Tendu (<i>Diospyros melonoxyylon</i>) leaves	7, 3, 7, 8	-	solar radiation: 1072-107 W/m ² ambient temperature: 46.7-31.2 °C collector temperature: 87.44-52.52 °C tray temperature: 71.64- 41.35 °C outlet temperatures drying chamber 95.33- 46.4 °C atmospheric wind velocity: 4.6- 0.4m/s mass flow rate: 0.456, 0.285, 0.002 m ³ /min	laboratory solar dryer with mirror booster	Henderson and Pabis	R^2
[371]	FHIA-21 (<i>Tetraploid Plantain</i>) slices	1, 2, 3, 7, 8	steam blanched (BLA) for 10 minutes	50, 60, 70, 80 °C	conventional hot-air dryer	Page	r^2 , χ^2 , RMSE
[372]	<i>Rosa laevigata</i> Michx	1, 2, 7, 8, 15, 16, 21, 18, 28, 9	-	40, 50, 60, 70, 80 °C	laboratory scale dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE
[373]	apples (<i>Malus domestica</i> 'Idared') tissue	1, 2, 7, 8, 21, 15, 36, 26, 44, 9	-	70 °C 2 m/s electric field intensity: 0, 5, 10 kV/cm Pulse number: 10,50	prototype pulsed electric field generator	Midilli-Kucuk	R^2 , χ^2 , RMSE
[374]	industrial tomato byproducts, peels and seeds	1, 2, 4, 7, 21, 8, 15, 16, 19, 18, 17, 25, 9	-	25, 35, 45 °C 1, 1.3 m/s	convective dryer	Page (according to model parameters) Midilli-Kucuk (according to r^2 , χ^2 , RMSE, residuals)	r^2 , χ^2 , RMSE, residuals

[375]	tomato slices	1, 2, 3, 7, 19, 8, 15, 16, 18, 17, 21, 33, 9	-	microwave power: 200, 300, 500, 700 W vacuum pressure: 0.04, 0.05, 0.06 Mpa	laboratory scale microwave-vacuum dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE, RSS
[376]	plaster of paris	1, 2, 7, 8, 21, 18, 17, 16, 67, 9	-	40, 50, 60 °C 1.6 m/s output power: 180, 360, 540 W thickness: 0.011, 0.012, 0.013, 0.014, 0.015 m	microwave oven	Pillai	R^2 , χ^2 , RMSE, RSS
[377]	Murta (<i>Ugni molinae</i> Turcz) berries	2, 3, 8, 15, 19, 26, 9	-	40, 50, 60 °C Infrared radiation: 400, 800 W 1.5 m/s	infrared-convective dryer	Midilli-Kucuk	χ^2 , RMSE, SSE
[378]	Shiitake (<i>Lentinula edodes</i>) mushroom	1, 2, 7, 8, 15, 16, 9	-	30, 40, 50, 60, 70 °C 1 m/s	through-flow hot-air laboratory dryer	Midilli-Kucuk	R^2 , RMSE, SSE
[379]	bread	1, 2, 7, 8, 15, 16, 21, 18, 19, 17, 9	-	180, 200, 220 0.4 m/s (for forced convection)	electric static oven	Page	R , χ^2 , RMSE, $\varepsilon(\%)$
[380]	<i>Aristolochia cymbifera</i> Mart. And Zucc. Leaves	1, 2, 7, 8, 15, 16, 21, 17, 20, 18, 9	-	28.8, 36.4, 44.8 °C 1 m/s	fixed bed dryer	Diffusion approximation	R^2 , χ^2 , MRE, SEE
[381]	dill leaves	1, 2, 3, 7, 8, 15, 16, 21, 17, 18, 19, 9	-	30, 40, 50, 60 °C fixed bed 0.7 m/s semi fluidized bed 1.54 m/s fluidized bed 2.37 m/s	laboratory fluidized bed dryer	Midilli-Kucuk	R^2 , RMSE, SSE, MSE
[382]	residual grain flour of annato	18, 15, 2, 20, 9	-	40, 50, 60, 70 °C 1 m/s	Oven with forced air circulation	Two-term	R^2 , DQM
[383]	chilli	1, 2, 4, 6, 7, 8, 15, 16, 21, 18, 17, 19, 9	-	45, 50, 55, 60, 65 °C	bench-top hot-air dryer, laboratory-scale fluidized bed dryer	Midilli-Kucuk	R^2 , χ^2 , RMSE

[384]	tomato slices	1, 2, 7, 8, 3, 15, 16, 21, 9	-	ambient air temperature: 25-45 °C solar radiation: 168.3-855 W/m ² 0.5, 1 m/s thicknesses: 3, 5, 7 mm	laboratory solar dryer	Page	R ² , χ ² , RMSE
[385]	Safed musli (<i>Chlorophytum borivilinum</i>)	1, 7, 8, 15, 16, 21, 18	-	30, 35, 40, 45 °C (for dehumidified air dryer) 35, 40, 45 °C (for hot air dryer)	boratory model dehumidified air dryer, hot air dryer (tray dryer)	Two-term	R ² , χ ² , RMSE, MBE
[386]	basil (<i>Ocimum basilicum</i>), lovage (<i>Levisticum officinale</i>), mint (<i>Mentha</i> sp.), oregano (<i>Origanum vulgare</i>), parsley (<i>Petroselinum crispum</i>), rocket (<i>Eruca vesicaria</i>)	1, 2, 7, 8, 21, 44, 15, 36, 9	-	40 °C 0.8 m/s microwave power: 300 W	microwave-convective dryer	Logistic	R ² , χ ² , RMSE
[387]	RDX	1, 2, 3, 7, 8, 15, 16, 21, 18, 9	-	60, 70, 80, 90 °C Pressure 0 MPa	vacuum dryer	Midilli-Kucuk	χ ² , RMSE, MBE, EF
[388]	Tarkineh	1, 2, 7, 8, 15, 16, 18, 17, 21, 9	-	70, 80, 90 °C	laboratory scale hot air dryer	Logarithmic (for 70 °C, for ultra cooked samples) Two-term (for 70 °C, for raw and cooked samples) Two-term (for 80, 90 °C, for ultra cooked samples) Midilli-Kucuk (for 80, 90 °C, for raw and cooked samples)	R ² , RMSE, SSE
[389]	barberry fruit (<i>Berberis vulgaris</i>)	1, 2, 3, 7, 8, 15, 16, 18, 21, 9	pre-treatments, involving a solution of 5% citric acid and water vapor,	35, 45, 55 °C pressure: 250 kPa	vacuum dryer	Approximation of diffusion	R ² , χ ² , RMSE, MBE

			were carried out for 10 min on barberries				
--	--	--	--	--	--	--	--