

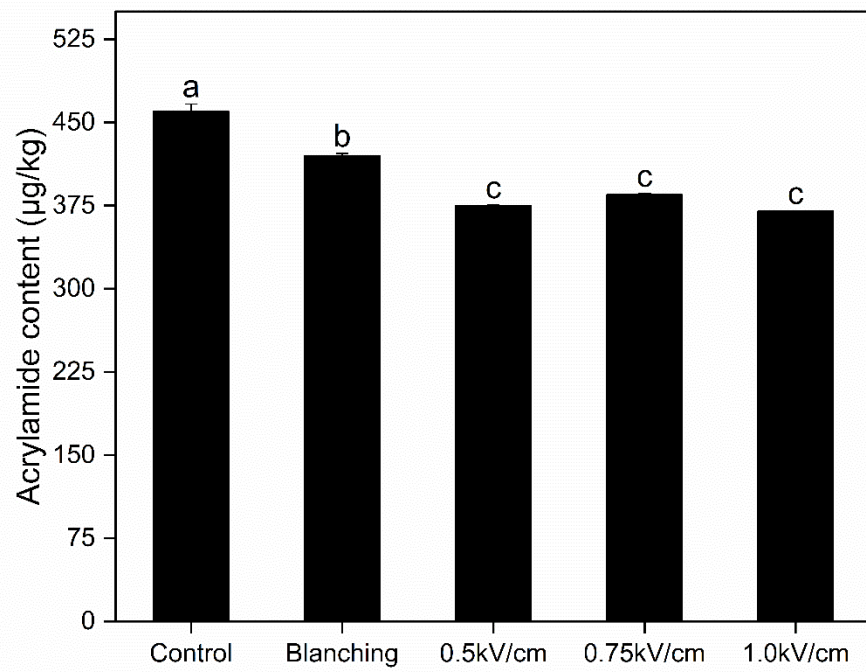


Fig. S1 Effects of PEF and blanching pretreatment on acrylamide content in French fries (data with different letters indicate significant difference at $p < 0.05$)