

**Table S1.** The alteration of total phenolics, DPPH, total monomeric anthocyanin and protein content according to the varieties, drying methods, and their interaction (mean  $\pm$  standard deviation).

Variety		Total Phenolics (mg/L GAE)	DPPH (%)	Total Mono Ant	Protein (mg/ml)
Deyvani	Deyvani	104.30 $\pm$ 45.44a	0.69 $\pm$ 0.05c	4.55 $\pm$ 3.51a	1.23 $\pm$ 0.64b
	Haseni	90.46 $\pm$ 10.44b	0.83 $\pm$ 0.08a	4.22 $\pm$ 1.88b	1.07 $\pm$ 0.22c
	Reşek	82.29 $\pm$ 7.74c	0.75 $\pm$ 0.08b	4.72 $\pm$ 1.43a	2.49 $\pm$ 1.35a
<b>Drying method</b>					
	AOW	80.43 $\pm$ 8.36b	0.78 $\pm$ 0.11a	4.81 $\pm$ 1.46b	1.18 $\pm$ 0.53b
	POT	118.37 $\pm$ 35.41a	0.70 $\pm$ 0.05b	6.42 $\pm$ 2.31a	2.47 $\pm$ 1.41a
	SD	78.24 $\pm$ 6.54b	0.79 $\pm$ 0.06a	2.25 $\pm$ 0.78c	1.13 $\pm$ 0.28b
<b>Variety x Drying method</b>					
Deyvani	AOW	77.00 $\pm$ 4.42de	0.66 $\pm$ 0.04f	3.24 $\pm$ 0.19e	0.84 $\pm$ 0.05f
	POT	164.34 $\pm$ 9.43a	0.68 $\pm$ 0.04ef	9.08 $\pm$ 0.52a	2.08 $\pm$ 0.12b
	SD	71.56 $\pm$ 4.11e	0.73 $\pm$ 0.04def	1.34 $\pm$ 0.08g	0.77 $\pm$ 0.04f
Haseni	AOW	90.09 $\pm$ 5.17c	0.89 $\pm$ 0.05a	6.55 $\pm$ 0.38b	0.81 $\pm$ 0.05f
	POT	101.50 $\pm$ 5.82b	0.75 $\pm$ 0.04cde	3.80 $\pm$ 0.22d	1.08 $\pm$ 0.06e
	SD	79.78 $\pm$ 4.58de	0.84 $\pm$ 0.05ab	2.29 $\pm$ 0.13f	1.31 $\pm$ 0.08d
Reşek	AOW	74.22 $\pm$ 4.26de	0.78 $\pm$ 0.04bcd	4.64 $\pm$ 0.27c	1.88 $\pm$ 0.11c
	POT	89.27 $\pm$ 5.12c	0.66 $\pm$ 0.04f	6.38 $\pm$ 0.37b	4.25 $\pm$ 0.24a
	SD	83.38 $\pm$ 4.78cd	0.81 $\pm$ 0.05bc	3.13 $\pm$ 0.18e	1.33 $\pm$ 0.08d
<b>ANOVA</b>					
FVariety		36.58***	22.80***	6.98**	456.50***
FDrying method		150.45***	12.03***	473.89***	435.88***
FVariety x Drying method		66.96***	3.87*	184.84***	161.76***

Different letters in the same column indicate a significant difference between means according to Student's t-test ( $p<0.05$ ) for each factor. \*, \*\*, and \*\*\* indicate significance at  $p<0.05$ ,  $p<0.01$ , and  $p<0.001$ , respectively. Total Mono Ant: total monomeric anthocyanin.

**Table S2.** Eigenvectors for the studied features.

Traits	PC1	PC2	PC3	PC4	PC5	PC6	PC7	PC8	PC9
DPPH (%)	-0.087	-0.271	0.494	0.084	0.248	-0.436	0.075	0.105	0.402
Protein (mg/ml)	-0.065	0.459	0.035	0.361	-0.094	0.046	0.036	-0.452	0.070
Berry Weight (g)	-0.175	-0.031	0.402	-0.062	-0.572	0.062	0.146	0.307	-0.410
TSS (%)	0.228	-0.047	0.521	-0.044	0.016	0.364	-0.547	0.000	-0.092
pH	0.106	0.332	0.184	-0.477	-0.223	0.110	0.314	-0.167	0.483
TA	-0.088	-0.357	0.276	0.302	0.219	0.425	0.455	-0.067	0.135
L	-0.117	0.142	0.230	-0.467	0.531	0.061	-0.063	-0.335	-0.331
a	0.409	-0.034	-0.068	0.059	-0.012	0.328	-0.026	-0.009	0.178
b	0.424	-0.011	-0.029	0.012	0.000	0.078	0.087	0.071	-0.037
Chroma	0.420	-0.011	-0.043	0.019	0.015	0.181	0.063	0.126	0.039
Hue	0.323	-0.064	0.275	-0.023	-0.328	-0.402	0.066	-0.385	-0.060
Mono Ant	0.265	0.307	0.138	0.279	0.175	-0.321	-0.269	0.257	0.085
Col Den	-0.205	0.430	0.111	-0.143	0.065	0.132	0.008	0.504	0.243
Pol Col	-0.185	0.339	0.201	0.466	0.003	0.153	0.033	-0.124	-0.097
Total Phenolics (mg/L GAE)	0.314	0.236	0.066	0.020	0.283	-0.150	0.522	0.202	-0.427

Col Den: color density; Pol Col: polymeric color; TA: titration acidity; Mono Ant: total monomeric anthocyanin; TP: total phenolic content; TSS: total soluble solids.