SUPPLEMENTARY MATERIAL

Table S1
Relevant information from the selected articles that presented adsorption isotherm data

N° of Paper	By-product	Study temperature	Applied Models	T °C	GAB model parameters				Isosteric heat of sorption
					X_m	C	K	R^2	
1	Whey and Spent Coffee ground	17, 26, 45 °C.	▪ GAB	17 26 43	0.0865 0.0618 0.0439	1.1774 2.3780 8.1218	0.7800 0.8247 0.8761	- - -	X_w = 0.031 g w/g dm ; q_{st} = -27.65 kJ/mol.
3	Orange bagasse	30, 45, 60 °C.	▪ GAB ▪ BET ▪ Halsey ▪ Smith ▪ Oswin ▪ Peleg	30 45 60	0.0456 0.0379 0.0327	5192.48 5602.39 5000.00	0.89 0.92 0.92	0.986 0.996 0.993	X_w < 0.08 g w/g dm; q_{st} = 42KJ/mol. X_w > 0.08 g w/g dm; q_{st} = 0.8 KJ/mol.
4	Blueberry pomace	20, 35, 50 °C.	▪ GAB	20 35 50	0.0450 0.0420 0.0410	18.660 17.860 15.320	1.002 1.024 1.039	0.999 0.992 0.977	**Not reported**
5	Cassava pomace	20, 30,40, 50, 55, 65, 70, 75, 80 °C	▪ GAB ▪ Peleg ▪ Halsey ▪ Henderson ▪ Oswin	20 30 40 50 55 65 70 75 80	0.0561 0.0524 0.0464 0.0403 0.0386 0.0365 0.0349 0.0340 0.0327	41.1140 64.3790 45.5290 46.7159 47.4302 46.0861 53.3952 45.4132 49.5185	0.9370 0.9382 0.9592 0.9627 0.9611 0.9619 0.9722 0.9645 0.9685	0.9999 0.9999 0.9999 0.9999 0.9998 0.9999 0.9989 0.9999 0.9989	**Not reported**
6	Buffalo whey	25, 35, 45 ° C	▪ Halsey ▪ Smith ▪ Modified Mizrahi ▪ Oswin ▪ GAB ▪ Caurie	25 35 45	0.0512 0.0502 0.0421	11.0268 10.2131 14.3151	1.2390 1.0210 1.4028	- - -	X_w = 0.031 g w/g dm; q_{st} = 51.89 KJ/mol.
7	Orange Peel and Whey protein isolate (WPI)	30, 40, 50 °C.	▪ GAB	30 40 50	0.087 0.087 0.087	9.80 8.83 8.00	0.99 0.99 0.98	0.99 0.99 0.99	X_w = 0.1 g w/g dm; q_{st} = 7.9 KJ/mol.
8	Pineapple peel	40, 50, 60, 70 ° C	▪ Ferro-Fontan ▪ GAB ▪ Halsey ▪ Henderson ▪ Oswin ▪ Peleg	40 50 60 70	0.063 0.060 0.086 0.032	1.745 2.272 0.828 3.347	1.011 1.010 0.917 1.016	0.9998 0.9998 0.9987 0.9928	X_w = 0.03 g w/g dm; q_{st} = 11.486 KJ/mol.
9	Yacon bagasse	20, 30, 40, 50 ° C	▪ BET ▪ GAB ▪ Halsey ▪ Henderson ▪ Chung-Pfost ▪ Smith	20 30 40 50	0.012 0.010 0.007 0.006	16.829 14.414 18.139 9.075	0.931 0.955 0.993 1.004	0.979 0.982 0.940 0.973	**Not reported**

10	Pine seed	10, 20, 30, 40 ° C	▪ BET ▪ GAB ▪ Halsey ▪ Peleg ▪ Oswin ▪ Chung–Pfost ▪ Henderson ▪ Chirife ▪ Smith	10 20 30 40	0.100 0.100 0.080 0.070	22.61 28.25 37.87 113.09	0.80 0.67 0.71 0.76	0.99 0.98 0.98 0.95	**Not reported**
11[1]	Gluten from degermed corn	20, 30, 40 °C	▪ BET ▪ GAB ▪ Oswin ▪ Halsey ▪ Peleg ▪ Chirife ▪ Smith ▪ Langmuir ▪ Chen	20 30 40	0.0444 0.0577 0.0361	1.96 0.08 4.26	0.780 0.540 0.800	0.998 0.999 0.998	**Not reported**
11[2]	Fiber from degermed corn	20, 30, 40 °C	▪ BET ▪ GAB ▪ Oswin ▪ Halsey ▪ Peleg ▪ Chirife ▪ Smith ▪ Langmuir ▪ Chen	20 30 40	0.0371 0.0666 0.0651	1.8*10^8 6.51 5.59	0.140 0.780 0.770	0.953 0.999 0.998	**Not reported**
13[1]	Fine Wheat bran	10, 20, 30, 35 ° C	▪ BET ▪ GAB ▪ D'Arcy y Watt ▪ Chung-Pfost ▪ GAB modificado ▪ Halsey ▪ Henderson modificada ▪ Oswin	**Not reported**					**Not reported**
13[2]	Wheat bran 200 µm	10, 20, 30, 35 ° C	▪ BET ▪ GAB ▪ D'Arcy y Watt ▪ Chung-Pfost ▪ GAB modificado ▪ Halsey ▪ Henderson modificada ▪ Oswin	**Not reported**					**Not reported**
14	Pine seed	10, 20, 30 ° C	▪ Peleg	**Not reported**					**Not reported**
15	Papaya seed	20, 30, 40, 50, 60, 70, 80 ° C	▪ GAB ▪ Peleg	20 30	0.1759 0.1614	$7.81 * 10^{44}$ $1.10 * 10^{45}$	0.8336 0.8461	0.982 0.975	X_w = 0.30 g w/g dm; q_{st} = 0.56 KJ/mol.

			▪ Oswin ▪ Henderson ▪ Halsey ▪ Smith ▪ Iglesias y Chirife ▪ White y Eiring	40 50 60 70 80	0.1621 0.1608 0.1623 0.1569 0.1535	$1.83 * 10^{44}$ $4.39 * 10^{44}$ $7.32 * 10^{44}$ $9.66 * 10^{44}$ $1.00 * 10^{45}$	0.8402 0.8357 0.8423 0.8405 0.8364	0.977 0.971 0.975 0.979 0.977	
16	Grape seed	10, 25, 40 ° C	▪ Oswin ▪ Halsey ▪ Henderson ▪ Chung-Pfost	**Not reported**					**Not reported**
17	Whey	15, 25, 35, 45 °C	▪ GAB	15 25 35 45	0.1376 0.1779 0.2397 0.3204	9.943 8.865 6.114 5.323	0.894 0.821 0.718 0.593	0.997 0.999 0.998 0.996	**Not reported**
18	Defatted sesame seeds	15, 25, 35, 45 °C	▪ Halsey ▪ Oswin ▪ Chung-Pfost ▪ Henderson modificado	**Not reported**					**Not reported**
19	Sesame seed hull	15, 30, 45 °C	▪ Halsey ▪ Oswin ▪ Chung-Pfost ▪ Henderson modificado	**Not reported**					**Not reported**
20	Caltrop skin	20, 30, 40 °C	▪ GAB ▪ Halsey	20 30 40	0.0561 0.0509 0.0409	3.071 2.383 3.212	0.862 0.881 0.909	0.991 0.989 0.968	X_w = 0.07 g w/g dm; q_{st} = 26.094 KJ/mol.
22	Mango peel	20, 26, 33, 38, 44 °C	▪ GAB ▪ BET ▪ Halsey ▪ Iglesias y Chirife ▪ Oswin	**Not reported**					**Not reported**
24	Jamun seed	25, 35, 45 °C	▪ Peleg ▪ GAB ▪ Oswin ▪ Henderson ▪ Halsey	25 35 45	0.1112 0.0955 0.0733	5.2765 2.9603 3.9545	0.8781 0.9584 1.0452	0.9874 0.9848 0.9798	X_w = 0.05 g w/g dm; q_{st} = 11.02 KJ/mol. X_w = 0.30 g w/g dm; q_{st} = 0.27 KJ/mol.
25	Radish leaf	15, 25, 35, 45 °C	▪ Smith ▪ GAB ▪ BET ▪ Polynomial ▪ Hailwood y Horbin	15 25 35 45	0.0651 0.0712 0.0733 0.0532	4.9116 3.200 2.288 2.451	0.888 0.784 0.730 0.777	0.985 0.995 0.996 0.994	X_w = 0.04 g w/g dm; q_{st} = 60.261 KJ/mol. X_w = 0.16 g w/g dm; q_{st} = 52.549 KJ/mol.

GAB model parameters: Xm (monolayer value, dry basis), C and k (constants related to the interaction energy between water molecules in the first and multilayers); 11^1: Degerminated corn gluten; 11^2: Degerminated corn fiber; 13^1: Fine wheat bran; 13^2: Wheat bran 200µ; Not reported: the project did not present the requested content; WPI: whey protein isolate.

Table S2
Relevant information from the selected articles that presented desorption isotherm data

N° of Paper	By-product	Study temperature	Applied Models	T °C	GAB model paramenters				Isosteric heat of sorption
					X_m	C	K	R^2	
2	Lemon peel	20, 30, 40, 50 °C	▪ GAB ▪ Oswin ▪ Henderson ▪ Halsey ▪ Ratti	20 30 40 50	0.064 0.069 0.062 0.049	4.88 1.37 2.30 4.50	1.0 1.0 1.0 1.0	0.989 0.997 0.990 0.988	X_w = 0.065 g w/g dm; q_{st} = 133,6 kJ / kg.
6	Buffalo whey	25, 35, 45 ° C	▪ Halsey ▪ Smith ▪ Modified Mizrahi ▪ Oswin ▪ GAB ▪ Caurie	25 35 45	0.0516 0.0558 0.0444	13.2099 11.5092 12.0083	0.9678 0.9741 0.8993	- - -	X_w = 0.031 g w/g dm; q_{st} = 53.55 KJ/mol.
11[1]	Gluten from degermed corn	20, 30, 40 °C	▪ BET ▪ GAB ▪ Oswin ▪ Halsey ▪ Peleg ▪ Chirife ▪ Smith ▪ Langmuir	20 30 40	0.0508 0.0683 0.0541	13.9 3.73 9.6	0.650 0.530 0.620	0.993 0.998 0.999	**Not reported**
11[2]	Fiber from degermed corn	20, 30, 40 °C	▪ BET ▪ GAB ▪ Oswin ▪ Halsey ▪ Peleg ▪ Chirife ▪ Smith ▪ Langmuir ▪ Chen	20 30 40	0.0392 0.1020 0.0865	$3.38*10^3$ 14.2 12.7	0.110 0.540 0.650	0.992 0.999 0.999	**Not reported**
12[1]	Fermented Cashew shell	20, 30, 40, 50 °C.	▪ GAB ▪ BET ▪ BET ▪ triparametric	20 30 40 50	0.360 0.100 0.070 0.090	0.49 0.7 5.67 15.43	0.94 1.12 1.04 0.96	0.9696 0.9995 0.9940 0.9734	**Not reported**
12[2]	Not Fermented Cashew shell	20, 30, 40, 50 °C.	▪ GAB ▪ BET ▪ BET ▪ triparametric	20 30 40 50	0.240 0.350 0.150 0.120	2.46 0.77 2.27 6.22	1.09 1.02 1.06 1.00	0.9750 0.9902 0.9856 0.9913	**Not reported**
16	Grape seed	10, 25, 40 ° C	▪ Oswin ▪ Halsey ▪ Henderson ▪ Chung-Pfost	**Not reported**					**Not reported**
21	Banana peel	20, 30, 40, 50, 60, 70 °C	▪ GAB	**Not reported**					X_w = 0.06 g w/g dm; q_{st} = 96.68 KJ/mol.
22	Mango peel	20, 26, 33, 38, 44 °C	▪ GAB ▪ BET	**Not reported**					Not reported

			▪ Halsey ▪ Iglesias & Chirife ▪ Oswin						
23	Shrimp shell	20, 30, 40, 50, 60 °C	▪ GAB ▪ Oswin ▪ Halsey ▪ Smith	20 30 40 50 60	0.200 0.191 0.158 0.133 0.129	16.27 12.56 11.71 8.23 2.98	0.95 0.93 0.95 0.96 0.95	0.996 0.995 0.996 0.996 0.997	**Not reported**

GAB model parameters: Xm (monolayer value, dry basis), C and k (parameters related to the interaction energy between water molecules in the first and multilayers); 11^1: Degerminated corn gluten; 11^2: Degerminated corn fiber; 12^1: Fermented cashew nut residue; 12^2: Unfermented cashew nut residue; Not reported: The article did not reported the requested data.

Table S3

Classification of the type II isotherm based on the type of major component present in each powder by-product.

Major Compound	By-product	Sorption Isotherm type	N° of paper
Starch	Cassava bagasse	Adsorption	5
	Pino seed	Adsorption	10
	Pino seed	Adsorption	14
Fiber	Fermented Cashew shell	Desorption	12
	Not Fermented Cashew shell	Desorption	12
	Wheat bran 200 µm	Adsorption	13
	Fine Wheat bran	Adsorption	13
	Sesame seed hull	Adsorption	19
	Caltrop skin	Adsorption	20
	Radish leaf	Adsorption	25
Protein	Buffalo whey	Adsorption/Desorption	6
	Orange Peel and Whey protein isolate (WPI)	Adsorption	7
	Whey	Adsorption	17
	Defatted sesame seeds	Adsorption	18
Lípids	Papaya seed	Adsorption	15
	Grape seed	Adsorption/Desorption	16
Chitosan	Shrimp shell	Adsorption	23

Table S4

Classification of the type III isotherm based on the type of major component present in each powder by-product

Major Compound	By-product	Sorption Isotherm type	N° of paper
Azúcares	Yacon bagasse	Adsorption Isotherm	9
Fiber	Orange bagasse	Adsorption Isotherm	3
	Pineapple peel	Adsorption Isotherm	8
	Fiber from degermed corn	Adsorption and Desorption Isotherm	11
	Banana peel	Desorption Isotherm	21
	Mango peel	Adsorption and Desorption Isotherm	22
Fiber/Essential oil	Lemon peel	Desorption Isotherm	2
Fiber/ Anthocyanin	Blueberry pomace	Adsorption Isotherm	4
	Jamun seed	Adsorption Isotherm	24
Protein	Whey and Spent Coffee ground	Adsorption Isotherm	1
	Gluten from degermed corn	Adsorption and Desorption Isotherm	11

Table S4
General information about sorption isotherms, including collected and modeled GAB model parameters

N° of paper	Major compound	Isotherm classification (Brunauer)	Sorption isotherm type	T °C	X_m	C	K	R^2
1	Protein	Type III	Adsorption isotherm	17	0.0865	1.1774	0.78	-
1	Protein	Type III	Adsorption isotherm	26	0.0618	2.378	0.8247	-
1	Protein	Type III	Adsorption isotherm	43	0.0439	8.1218	0.8761	-
2	Fiber/essential oil	Type III	Desorption isotherm	20	0.064	4.88	1	-
2	Fiber/essential oil	Type III	Desorption isotherm	30	0.069	1.37	1	-
2	Fiber/essential oil	Type III	Desorption isotherm	40	0.062	2.3	1	-
2	Fiber/essential oil	Type III	Desorption isotherm	50	0.049	4.5	1	-
3	Fiber	Type III	Adsorption isotherm	30	0.0456	5192.48	0.89	0.986
3	Fiber	Type III	Adsorption isotherm	45	0.0379	5602.39	0.92	0.996
3	Fiber	Type III	Adsorption isotherm	60	0.0327	5000	0.92	0.993
4	Fiber/Anthocyanin	Type III	Adsorption isotherm	20	0.045	18.66	1.002	0.999
4	Fiber/Anthocyanin	Type III	Adsorption isotherm	35	0.042	17.86	1.024	0.992
4	Fiber/Anthocyanin	Type III	Adsorption isotherm	50	0.041	15.32	1.039	0.977
5	Starch	Type II	Adsorption isotherm	20	0.0561	41.114	0.937	0.9999
5	Starch	Type II	Adsorption isotherm	30	0.0524	64.379	0.9382	0.9999
5	Starch	Type II	Adsorption isotherm	40	0.0464	45.529	0.9592	0.9999
5	Starch	Type II	Adsorption isotherm	50	0.0403	46.7159	0.9627	0.9999
5	Starch	Type II	Adsorption isotherm	55	0.0386	47.4302	0.9611	0.9998
5	Starch	Type II	Adsorption isotherm	65	0.0365	46.0861	0.9619	0.9999
5	Starch	Type II	Adsorption isotherm	70	0.0349	53.3952	0.9722	0.9989
5	Starch	Type II	Adsorption isotherm	75	0.034	45.4132	0.9645	0.9999
5	Starch	Type II	Adsorption isotherm	80	0.0327	49.5185	0.9685	0.9989
6	Protein	Type II	Adsorption isotherm	25	0.0512	11.0268	1.239	-
6	Protein	Type II	Adsorption isotherm	35	0.0502	10.2131	1.021	-
6	Protein	Type II	Adsorption isotherm	45	0.0421	14.3151	1.4028	-
6	Protein	Type II	Desorption isotherm	25	0.0516	13.2099	0.9678	-
6	Protein	Type II	Desorption isotherm	35	0.0558	11.5092	0.9741	-
6	Protein	Type II	Desorption isotherm	45	0.0444	12.0083	0.8993	-
7	Protein	Type II	Adsorption isotherm	30	0.087	9.80	0.99	0.99
7	Protein	Type II	Adsorption isotherm	40	0.087	8.83	0.99	0.99
7	Protein	Type II	Adsorption isotherm	50	0.087	8.00	0.98	0.99
8	Fiber	Type III	Adsorption isotherm	40	0.063	1.745	1.011	0.9998
8	Fiber	Type III	Adsorption isotherm	50	0.06	2.272	1.01	0.9998
8	Fiber	Type III	Adsorption isotherm	60	0.086	0.828	0.917	0.9987
8	Fiber	Type III	Adsorption isotherm	70	0.032	3.347	1.016	0.9928
9	Sugars	Type III	Adsorption isotherm	20	0.012	16.829	0.931	0.979
9	Sugars	Type III	Adsorption isotherm	30	0.01	14.414	0.955	0.982
9	Sugars	Type III	Adsorption isotherm	40	0.007	18.139	0.993	0.94
9	Sugars	Type III	Adsorption isotherm	50	0.006	9.075	1.004	0.973
10	Starch	Type II	Adsorption isotherm	10	0.1	22.61	0.8	0.99
10	Starch	Type II	Adsorption isotherm	20	0.1	28.25	0.67	0.98
10	Starch	Type II	Adsorption isotherm	30	0.08	37.87	0.71	0.98

10	Starch	Type II	Adsorption isotherm	40	0.07	113.09	0.76	0.95
11[1]	Protein	Type III	Adsorption isotherm	20	0.0444	1.96	0.78	0.998
11[1]	Protein	Type III	Adsorption isotherm	30	0.0577	0.08	0.54	0.999
11[1]	Protein	Type III	Adsorption isotherm	40	0.0361	4.26	0.8	0.998
11[1]	Protein	Type III	Desorption isotherm	20	0.0508	13.9	0.65	0.993
11[1]	Protein	Type III	Desorption isotherm	30	0.0683	3.73	0.53	0.998
11[1]	Protein	Type III	Desorption isotherm	40	0.0541	9.6	0.62	0.999
11[2]	Fiber	Type III	Adsorption isotherm	20	0.0371	1.8*10^8	0.14	0.953
11[2]	Fiber	Type III	Adsorption isotherm	30	0.0666	6.51	0.78	0.999
11[2]	Fiber	Type III	Adsorption isotherm	40	0.0651	5.59	0.77	0.998
11 [2]	Fiber	Type III	Desorption isotherm	20	0.0392	$3.38*10^3$	0.11	0.992
11[2]	Fiber	Type III	Desorption isotherm	30	0.102	14.2	0.54	0.999
11[2]	Fiber	Type III	Desorption isotherm	40	0.0865	12.7	0.65	0.999
12[1]	Fiber	Type II	Desorption isotherm	20	0.36	0.49	0.94	0.9696
12[1]	Fiber	Type II	Desorption isotherm	30	0.1	0.7	1.12	0.9995
12[1]	Fiber	Type II	Desorption isotherm	40	0.07	5.67	1.04	0.994
12[1]	Fiber	Type II	Desorption isotherm	50	0.09	15.43	0.96	0.9734
12[2]	Fiber	Type II	Desorption isotherm	20	0.24	2.46	1.09	0.975
12[2]	Fiber	Type II	Desorption isotherm	30	0.35	0.77	1.02	0.9902
12[2]	Fiber	Type II	Desorption isotherm	40	0.15	2.27	1.06	0.9856
12[2]	Fiber	Type II	Desorption isotherm	50	0.12	6.22	1	0.9913
13*	Fiber	Type II	Adsorption isotherm	10	0.0914	18.34	0.75	0.997
13*	Fiber	Type II	Adsorption isotherm	20	0.0886	12.772	0.744	0.996
13*	Fiber	Type II	Adsorption isotherm	30	0.0894	9.007	0.731	0.999
13*	Fiber	Type II	Adsorption isotherm	35	0.0905	6.544	0.719	0.999
13*	Fiber	Type II	Adsorption isotherm	10	0.0918	8.367	0.778	0.997
13*	Fiber	Type II	Adsorption isotherm	20	0.0685	9.617	0.837	0.931
13*	Fiber	Type II	Adsorption isotherm	30	0.1001	3.454	0.741	0.997
13*	Fiber	Type II	Adsorption isotherm	35	0.1242	2.165	0.685	0.996
14*	Starch	Type II	Adsorption isotherm	10	0.086	89.26	0.784	0.976
14*	Starch	Type II	Adsorption isotherm	20	0.0708	101.27	0.82	0.955
14*	Starch	Type II	Adsorption isotherm	30	0.0634	55.21	0.838	0.964
15*	Lipids	Type II	Adsorption isotherm	20	0.1761	$3.23*10^5$	0.8339	0.982
15*	Lipids	Type II	Adsorption isotherm	30	0.1614	$1.44*10^6$	0.846	0.975
15*	Lipids	Type II	Adsorption isotherm	40	0.1625	$2.87*10^5$	0.8407	0.977
15*	Lipids	Type II	Adsorption isotherm	50	0.1651	$2.77*10^5$	0.828	0.971
15*	Lipids	Type II	Adsorption isotherm	60	0.163	$6.69*10^5$	0.8343	0.975
15*	Lipids	Type II	Adsorption isotherm	70	0.1584	$1.07*10^6$	0.8373	0.979
15*	Lipids	Type II	Adsorption isotherm	80	0.1541	$2.42*10^5$	0.8337	0.977
16*	Lipids	Type II	Adsorption isotherm	10	0.0412	52.43	0.9	0.986
16*	Lipids	Type II	Adsorption isotherm	25	0.0530	17.023	0.555	0.99
16*	Lipids	Type II	Adsorption isotherm	40	0.0476	17.353	0.623	0.979
16*	Lipids	Type II	Desorption isotherm	10	0.0613	10.567	0.778	0.959
16*	Lipids	Type II	Desorption isotherm	25	0.0478	22.225	0.688	0.98
16*	Lipids	Type II	Desorption isotherm	40	0.0607	12.805	0.497	0.968
17	Protein	Type II	Adsorption isotherm	15	0.1376	9.943	0.894	0.997
17	Protein	Type II	Adsorption isotherm	25	0.1779	8.865	0.821	0.999
17	Protein	Type II	Adsorption isotherm	35	0.2397	6.114	0.718	0.998

17	Protein	Type II	Adsorption isotherm	45	0.3204	5.323	0.593	0.996
18*	Protein	Type II	Adsorption isotherm	15	0.0452	2.724	0.987	0.985
18*	Protein	Type II	Adsorption isotherm	25	0.0531	1.622	0.98	0.983
18*	Protein	Type II	Adsorption isotherm	35	0.0515	2.766	0.989	0.982
18*	Protein	Type II	Adsorption isotherm	45	0.0417	13.48	1.023	0.994
19*	Fiber	Type II	Adsorption isotherm	15	0.5803	0.0038	1.145	0.96
19*	Fiber	Type II	Adsorption isotherm	30	0.5525	0.0309	1.087	0.999
19*	Fiber	Type II	Adsorption isotherm	45	0.536	0.0475	1.068	0.999
20	Fiber	Type II	Adsorption isotherm	20	0.0561	3.071	0.862	0.991
20	Fiber	Type II	Adsorption isotherm	30	0.0509	2.383	0.881	0.989
20	Fiber	Type II	Adsorption isotherm	40	0.0409	3.212	0.909	0.968
21*	Fiber	Type III	Desorption isotherm	20	0.0642	1.007	1.095	0.999
21*	Fiber	Type III	Desorption isotherm	30	0.0729	0.994	1.083	0.999
21*	Fiber	Type III	Desorption isotherm	40	0.0683	0.903	1.082	0.999
21*	Fiber	Type III	Desorption isotherm	50	0.0494	1.012	1.092	0.999
21*	Fiber	Type III	Desorption isotherm	60	0.0428	1.059	1.100	0.999
21*	Fiber	Type III	Desorption isotherm	70	0.0393	0.972	1.079	0.999
22*	Fiber	Type III	Adsorption isotherm	20	0.0801	0.737	0.995	0.997
22*	Fiber	Type III	Adsorption isotherm	26	0.0897	0.384	0.966	0.995
22*	Fiber	Type III	Adsorption isotherm	33	0.0318	2.531	1.06	0.998
22*	Fiber	Type III	Adsorption isotherm	38	0.0927	0.469	0.935	0.991
22*	Fiber	Type III	Adsorption isotherm	44	0.0324	1.657	1.061	0.997
22*	Fiber	Type III	Desorption isotherm	20	0.0906	1.026	0.999	0.999
22*	Fiber	Type III	Desorption isotherm	26	0.0856	0.951	0.993	0.999
22*	Fiber	Type III	Desorption isotherm	33	0.0728	0.884	1.012	0.996
22*	Fiber	Type III	Desorption isotherm	38	0.0355	2.519	1.066	0.998
22*	Fiber	Type III	Desorption isotherm	44	0.0314	2.501	1.071	0.997
23	Chitosan	Type II	Adsorption isotherm	20	0.200	16.27	0.95	0.996
23	Chitosan	Type II	Adsorption isotherm	30	0.191	12.56	0.93	0.995
23	Chitosan	Type II	Adsorption isotherm	40	0.158	11.71	0.95	0.996
23	Chitosan	Type II	Adsorption isotherm	50	0.133	8.23	0.96	0.996
23	Chitosan	Type II	Adsorption isotherm	60	0.129	2.98	0.95	0.997
24	Fiber/Anthocyanins	Type III	Adsorption isotherm	25	0.1112	5.2765	0.8781	0.9874
24	Fiber/Anthocyanins	Type III	Adsorption isotherm	35	0.0955	2.9603	0.9584	0.9848
24	Fiber/Anthocyanins	Type III	Adsorption isotherm	45	0.0733	3.9545	1.0452	0.9798
25	Fiber	Type II	Adsorption isotherm	15	0.0651	4.9116	0.888	0.985
25	Fiber	Type II	Adsorption isotherm	25	0.0712	3.2	0.784	0.995
25	Fiber	Type II	Adsorption isotherm	35	0.0733	2.288	0.73	0.996
25	Fiber	Type II	Adsorption isotherm	45	0.0532	2.451	0.777	0.994

Xm (monolayer value, dry basis), C and k (GAB parameters); #*: # article with GAB model parameters calculated in this study.

11^1: Degerminated corn gluten; 11^2: Degerminated corn fiber; 12^1: Fermented cashew nut residue; 12^2: Unfermented cashew nut residue;