

Figure S1. Principal components analysis (PCA) of *Opuntia ficus-indica* peel infusions from cv 'Rossa' (◊- in red), 'Gialla' (Δ - in orange) and 'Bianca' (◊- in green) after oven-drying (35 °C, 60 °C and 85 °C) and Mw-drying (125 W, 375 W and 700 W) showing the correlation between the different cultivars and the drying methods with the different phytochemical and antioxidant components of *Opuntia ficus-indica* peel infusion.

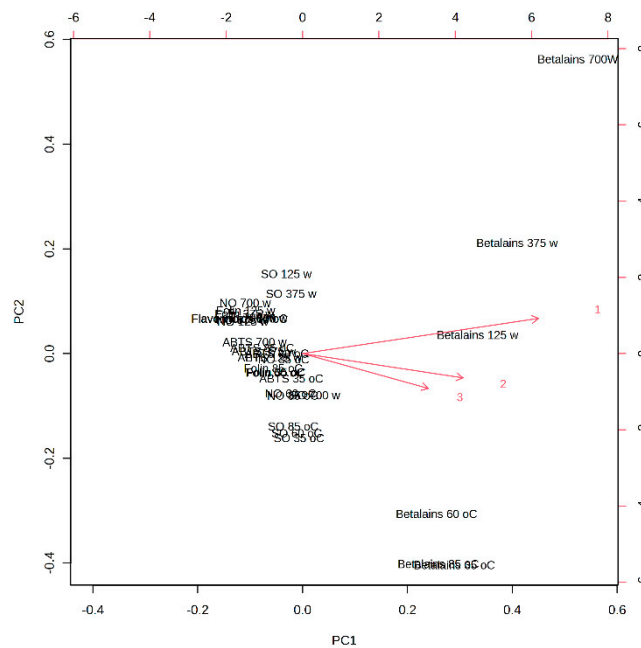


Figure S2. Biplot of the Principal components analysis (PCA) of *Opuntia ficus-indica* cv 'Rossa', 'Gialla' and 'Bianca' peel infusions after food dehydrator drying and microwave drying showing the correlation between the different drying methods and the different phytochemical and antioxidant components of *Opuntia ficus-indica* peel infusion.

Table S2- Sensorial analysis of *Opuntia ficus-indica* peel infusions from cultivars ‘Bianca’, ‘Gialla’ and ‘Rossa’.

Sensory evaluation of *Opuntia ficus-indica* infusions

Sex: M / F

Age: ____

Evaluate **the three samples of prickly pear peel infusion** individually, according to your appreciation of the product, using the following **hedonic scale from 1 to 9**:

1. Dislike extremely
2. Dislike very much
3. Dislike moderately
4. Dislike slightly
5. Neither like nor dislike
6. Like slightly
7. Like moderately
8. Like very much
9. Like extremely

	‘Bianca’ infusion	‘Gialla’ infusion	‘Rossa’ infusion
Color	_____	_____	_____
Aroma ⁽¹⁾	_____	_____	_____
Visual aspect	_____	_____	_____
Flavor	_____	_____	_____
Global acceptability	_____	_____	_____

(1) Aroma is the detection of volatile compounds as they enter the nasal passage and are understood by the olfactory system.

After sensory analysis, rate the samples according to your preference, from the one you liked least to the one you liked the most, filling out the diagram below with the code for each sample:

(the one you liked the least) (____) < (____) < (____) (the one you liked the most)

Notes (optional):
