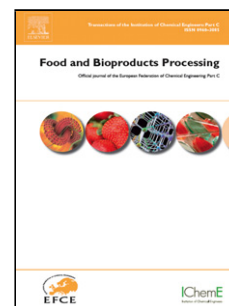


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Highlights

- The combination of ultrasound in the MVF markedly increased the drying kinetics.
- The effects of ultrasound in USMVF was more obvious with low frying temperature.
- The USMVF decreased the oil uptake, improved the texture and color properties.
- The energy consumption was decreased in USMVF compared to MVF.
- A more porous microstructure in USMVF samples was observed by SEM.

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