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NOMENCLATURE

A,B,C,D	model coefficients [-]
a_w	water activity (dimensionless) [-]
K	constant [-]
m_w	mass of wet matter [kg]
m_d	mass of dry matter [kg]
$n_{exp.data}$	number of experimental points [-]
n_{param}	number of parameters of the particular model [-]
P	percent average relative deviation [-]
q_{st}	net isosteric heat of desorption [J/mol]
R	universal gas constant [kJ/mol.K]
r	correlation coefficient [-]
S	standard error [-]
T	temperature [°C]
T_k	the absolute temperature [K]
Xe_{cali}	ith predicted moisture content [kg/kg % d.b]
Xei	ith experiment moisture content [kg/kg % d.b]
X_{eq}	equilibrium moisture content [kg/kg]