

SUPPORTING INFORMATION

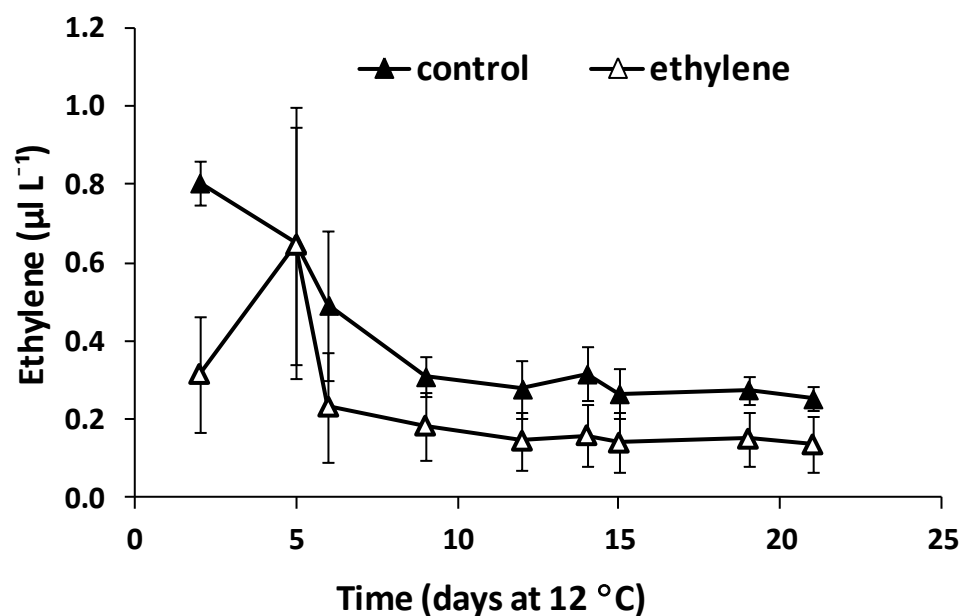


Figure S1. Ethylene measurements during storage at $12\text{ }^{\circ}\text{C}$ of RS winter fruits (RSw) treated and untreated with ethylene. Treated fruits were exposed to 100ppm ethylene for 42h at $20\text{ }^{\circ}\text{C}$. Values are means \pm SE of headspace measurements in 3 boxes at each time point. Each box contained 6 fruits wrapped in PP film (M&M).

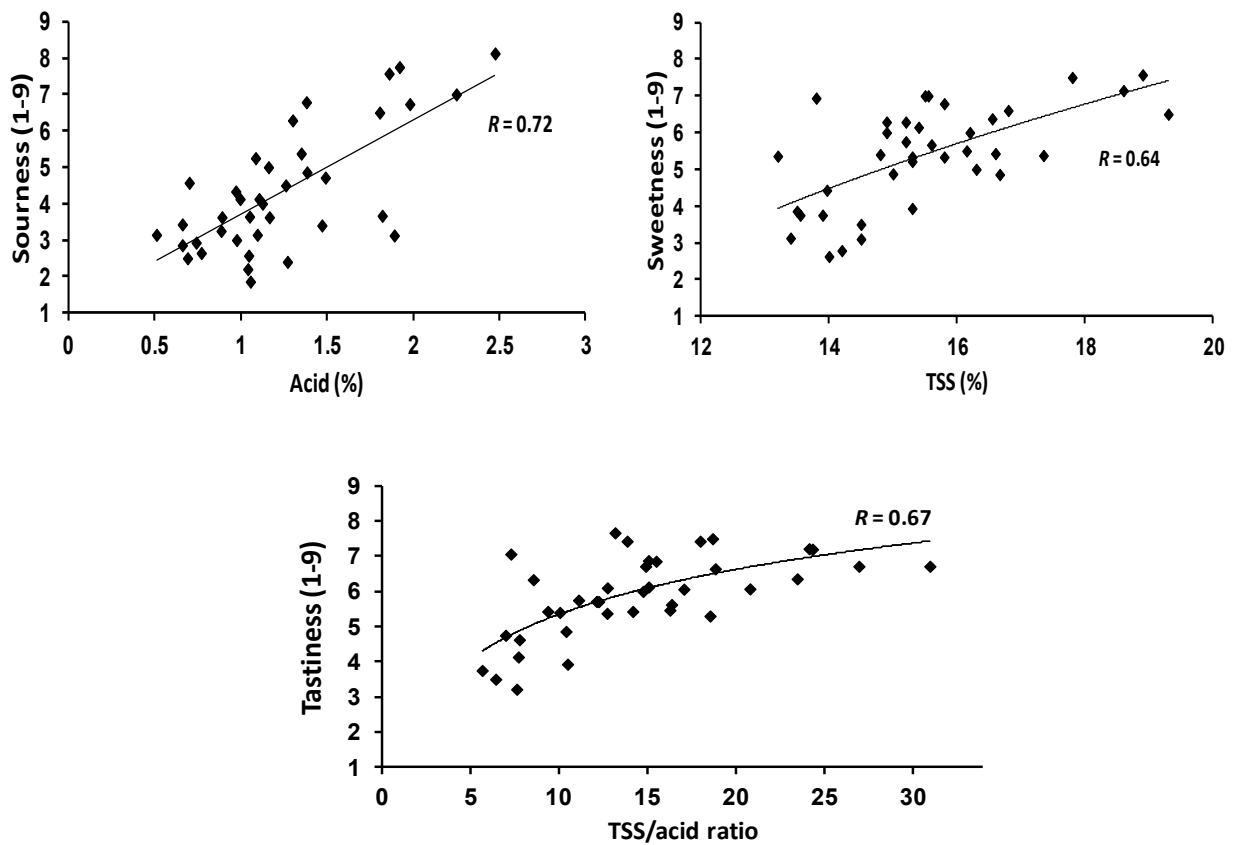


Figure S2. Correlations results of taste indices vs. chemical measurements, performed between sourness and acid content, sweetness and TSS content, and tastiness and TSS/acid ratios of six passion fruit lines. Each point represents the average taste index of 12 panelists vs. the average chemical measurement of 3-5 samples of the same line.