

Genetic dissection of fruit quality traits in the octoploid cultivated strawberry highlights the role of homoeo-QTLs in their control

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Online Resource 1: Phenotypic correlations for the traits measured in year 2 ($P<0.05$). The diagonal gives the three phenotypic correlations between years for each trait: 1/2, 1/3, 2/3 for the phenotypic correlation between years 1 and 2, years 1 and 3, and years 2 and 3, respectively. Correlations significant at $P<0.0001$ are reported in bold. The number of individuals per trait pair ranges from 178 to 190.

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Traits ^a	FD	FL	FD/DL	FW	DW	RD	FIRM	L	a	b	ANTH	SSC	GLU	FRU	SUCR	pH	TA	MAL	CIT		
FD ^b	1.00	1/2:0.38 ^d	1/3:0.43 ^d	2/3:0.26 ^d																	
FL ^b	0.49	1.00	1/2:0.41	1/3:0.45	2/3:0.46																
FD/FL ^b	-0.46	0.54	1.00	1/2:0.69	1/3:0.50	2/3:0.55															
FW ^b	0.93	0.68	-0.20	1.00	1/2:0.27	1/3:0.37	2/3:0.25														
DW ^c	ns	ns	0.20	ns	1.00	1/2:0.28	1/3:-	2/3:-													
RD ^b	ns	0.17	0.17	ns	ns	1.00	1/2:0.27	1/3:0.33	2/3:0.15												
FIRM ^b	ns	ns	ns	ns	ns	ns	1.00	1/2: 0.29	1/3:0.43	2/3:0.35											
L ^b	ns	ns	ns	ns	0.20	ns	ns	1.00	1/2: 0.52	1/3:0.52	2/3:0.66										
a ^b	ns	ns	ns	ns	0.26	ns	0.25	0.77	1.00	1/2: 0.55	1/3:0.44	2/3:0.57									
b ^b	ns	ns	ns	ns	0.21	ns	0.24	0.89	0.90	1.00	1/2: 0.56	1/3:0.50	2/3:0.61								
ANTH ^c	ns	ns	ns	ns	-0.31	ns	-0.24	-0.67	-0.70	-0.73	1.00	1/2:-	1/3:-	2/3:0.64							
SSC ^b	ns	0.18	ns	ns	0.80	ns	ns	0.28	0.22	-0.30	1.00	1/2:0.18	1/3:	ns	2/3:0.24						
GLU ^c	0.19	0.28	ns	0.18	0.53	ns	ns	0.22	0.26	0.21	-0.23	0.60	1.00	1/2: 0.35	1/3:-	2/3:-					
FRU ^c	0.21	0.28	ns	0.19	0.54	ns	ns	0.16	0.24	0.17	-0.20	0.59	0.93	1.00	1/2: 0.36	1/3:-	2/3:-				
SUCR ^c	ns	ns	ns	ns	0.55	0.20	ns	ns	ns	ns	0.60	0.26	0.24	1.00	1/2: 0.45	1/3:-	2/3:-				
pH ^b	0.17	0.16	ns	0.15	0.21	ns	-0.32	ns	ns	ns	-0.16	0.35	0.40	0.41	0.15	1.00	1/2: 0.41	1/3:0.45	2/3:0.50		
TA ^b	ns	ns	ns	ns	0.31	ns	ns	ns	ns	ns	0.31	ns	ns	0.25	-0.46	1.00	1/2: 0.42	1/3:0.37	2/3:0.46		
MAL ^c	ns	ns	ns	ns	ns	ns	ns	ns	ns	ns	ns	ns	ns	-0.18	ns	1.00	1/2: 0.38	1/3:-	2/3:-		
CIT ^c	ns	ns	ns	ns	0.36	ns	ns	ns	ns	ns	0.37	0.28	0.28	0.35	-0.24	0.77	ns	1.00	1/2: 0.40	1/3:-	2/3:-

^a. Traits are the following: Development: FD fruit diameter, FL fruit length, FD/FL ratio, DW dry weight, FW fruit weight, RD ripening date of the fruit. Texture: FIRM fruit firmness. Colour: skin colour parameters a, b and L, ANTH total anthocyanin. Sugar related traits: SSC soluble-solids content, FRU fructose, GLU glucose, SUCR sucrose. Acid related traits: pH, TA titratable acidity, CIT citrate, MAL malate.

^b. Traits were evaluated three consecutive years.

^c. Traits were evaluated two consecutive years.

^d. In the diagonal, 1/2, 1/3, 2/3 for the phenotypic correlation between years 1 and 2, years 1 and 3, and years 2 and 3, respectively; - for no data.