

Table S1. Principal quality parameters of Dixiland peach fruits at harvest (H); after 3 or 7 days along the normal ripening process at 20°C (H3 and H7, respectively); after the application of a heat treatment of 39°C for 3 days (HT) followed by 3 or 7 days at 20°C (HT3 and HT7, respectively) and after 3 or 5 days at 0°C following the harvest (R3 and R5, respectively).

Parameter	Sample							
	H	H3	H7	HT	HT3	HT7	R3	R5
Firmness (N)	52.1 ± 6.5 ^a	40.2 ± 9.1 ^b	11.9 ± 2.9 ^c	53.0 ± 7.7 ^a	4.3 ± 1.2 ^d	4.5 ± 1.0 ^d	51.9 ± 5.8 ^a	50.9 ± 6.1 ^a
Ground Colour								
<i>H</i> value	103.1 ± 2.3 ^a	99.9 ± 2.2 ^a	92.6 ± 2.6 ^b	92.4 ± 1.9 ^b	73.6 ± 6.0 ^c	72.8 ± 5.6 ^c	101.2 ± 2.5 ^a	100.1 ± 3.3 ^a
Pulp colour								
<i>H</i> value	97.0 ± 2.0 ^a	95.8 ± 1.5 ^a	92.5 ± 1.4 ^b	93.3 ± 1.9 ^b	85.2 ± 2.5 ^c	79.2 ± 1.9 ^d	96.8 ± 2.5 ^a	96.0 ± 2.0 ^a
Soluble solids (°Brix)	10.6 ± 0.9 ^{ab}	11.6 ± 1.3 ^a	11.0 ± 1.1 ^{ab}	10.3 ± 0.8 ^b	11.4 ± 1.2 ^{ab}	11.5 ± 0.9 ^{ab}	10.4 ± 0.9 ^{ab}	10.8 ± 1.5 ^{ab}
Acidity [H⁺] (M)	0.14 ± 0.01 ^a	0.15 ± 0.01 ^a	0.14 ± 0.01 ^a	0.08 ± 0.01 ^b	0.10 ± 0.01 ^c	0.11 ± 0.02 ^c	0.13 ± 0.02 ^a	0.13 ± 0.03 ^a

Different letters within each parameter indicate statistically significant differences.