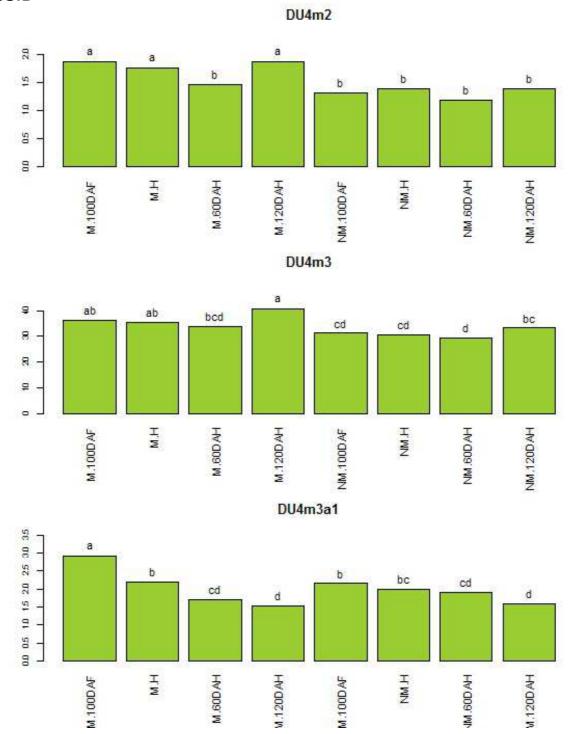
Additional file 8. Pectin enzymatic profiling results.

S8.A Sum up of significant differences between mealy and non-mealy fruits for each oligouronide during the complete apple fruit cycle according to Kruskall-Wallis tests.

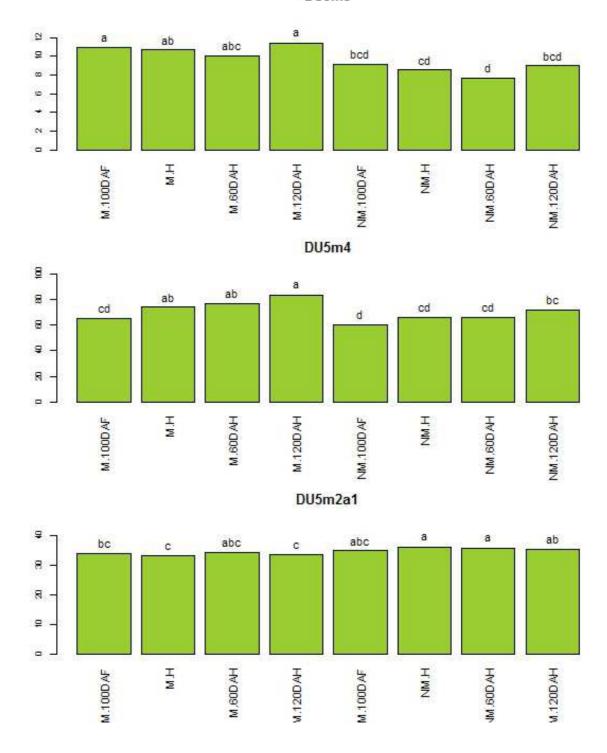
The oligouronides were identified from MALDI-TOF MS spectra after pectin-lyase hydrolysis of cell wall preparations. Oligouronides nomenclature is described in the materials and methods. Colors refer to significant differences (p-value<0.05) between mealy and non-mealy hybrids: dark grey is for a higher abundance in mealy fruits, light grey: a higher abundance in non-mealy fruits.

S8.B Bar charts of abundance of each oligouronides for mealy (M40, M74) and non-mealy (M49, M74) hybrids at the four fruit developmental stages obtained from MALDI-TOF MS spectra after pectin-lyase hydrolysis of cell wall preparations. Oligouronides nomenclature is described in the materials and methods. Letters on bar charts indicate groups of significantly different abundance (Kruskall-Wallis test). M: mealy; NM: non-mealy.

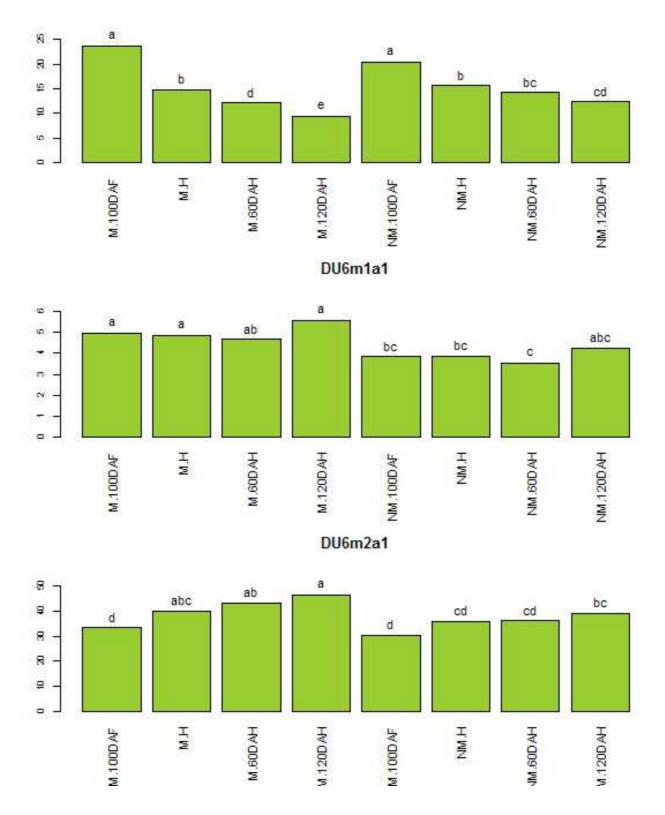
S8.A	oligourinodes	100 DAF	Н	60 DAH	120 DAH
	DU4m2				
	DU4m3				
	DU5m3				
	DU5m4				
	DU4m3a1				
	DU6m1a1				
	DU6m2a1				
	DU7m2a1				
	DU7m3a1				
	DU6m3a1				
	DU5m2a1				
	DU5m4a1				
	DU6m2a2				
	DU6m4a1				
	DU7m3a2				



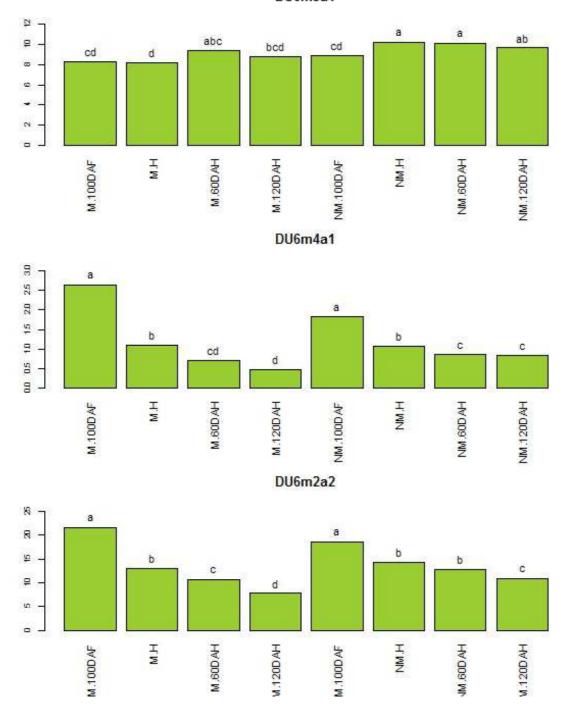
DU5m3



DU5m4a1



DU6m3a1



DU7m2a1

