

SUPPLEMENTARY DATA

FIG. S1. Ripening stages of pepper fruit from California type. GP, green fruit; BPP, breaking-point fruit; R, red fruit.

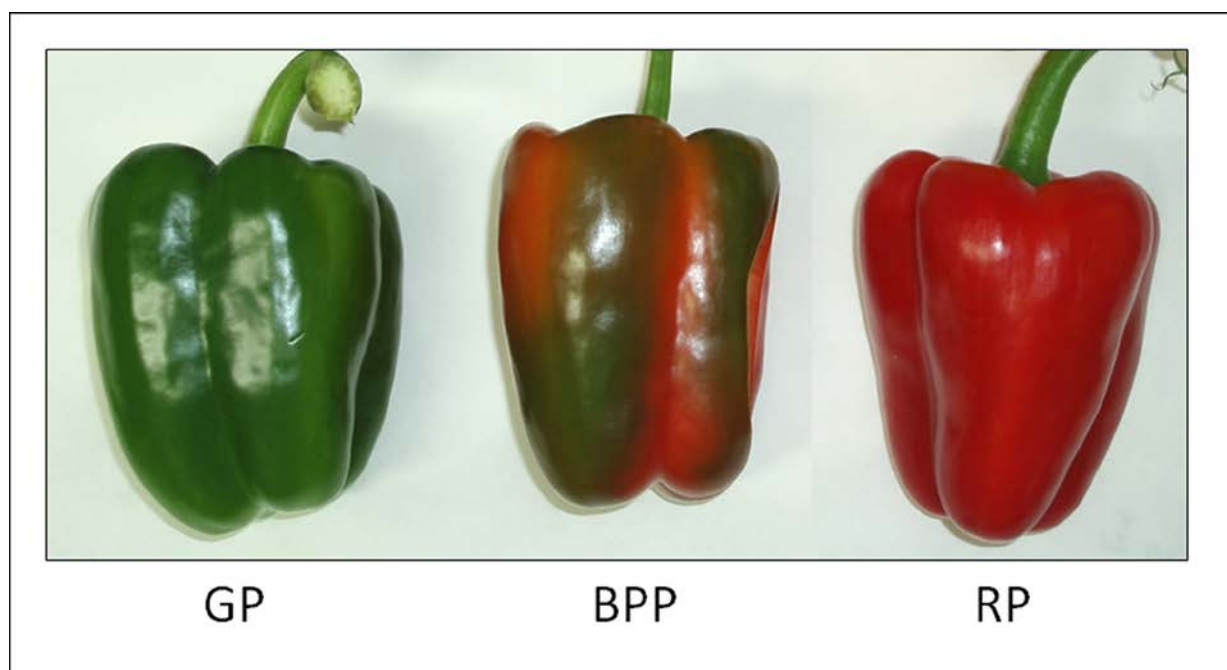


FIG. S2. Incubation of pepper fruit with nitric oxide. NO was generated through the reaction of solid copper with nitric acid. NO was pumped into the chamber until a concentration of 5 ppm was detected. Then, all connections were tightly sealed and maintained for 1 hour. In the assays, fruit at different breaking-point stages were used until the final conditions were set. This design is representative of the many assays performed applying these conditions.

