The stiffening of the cell walls observed during physiological softening of pears

Planta
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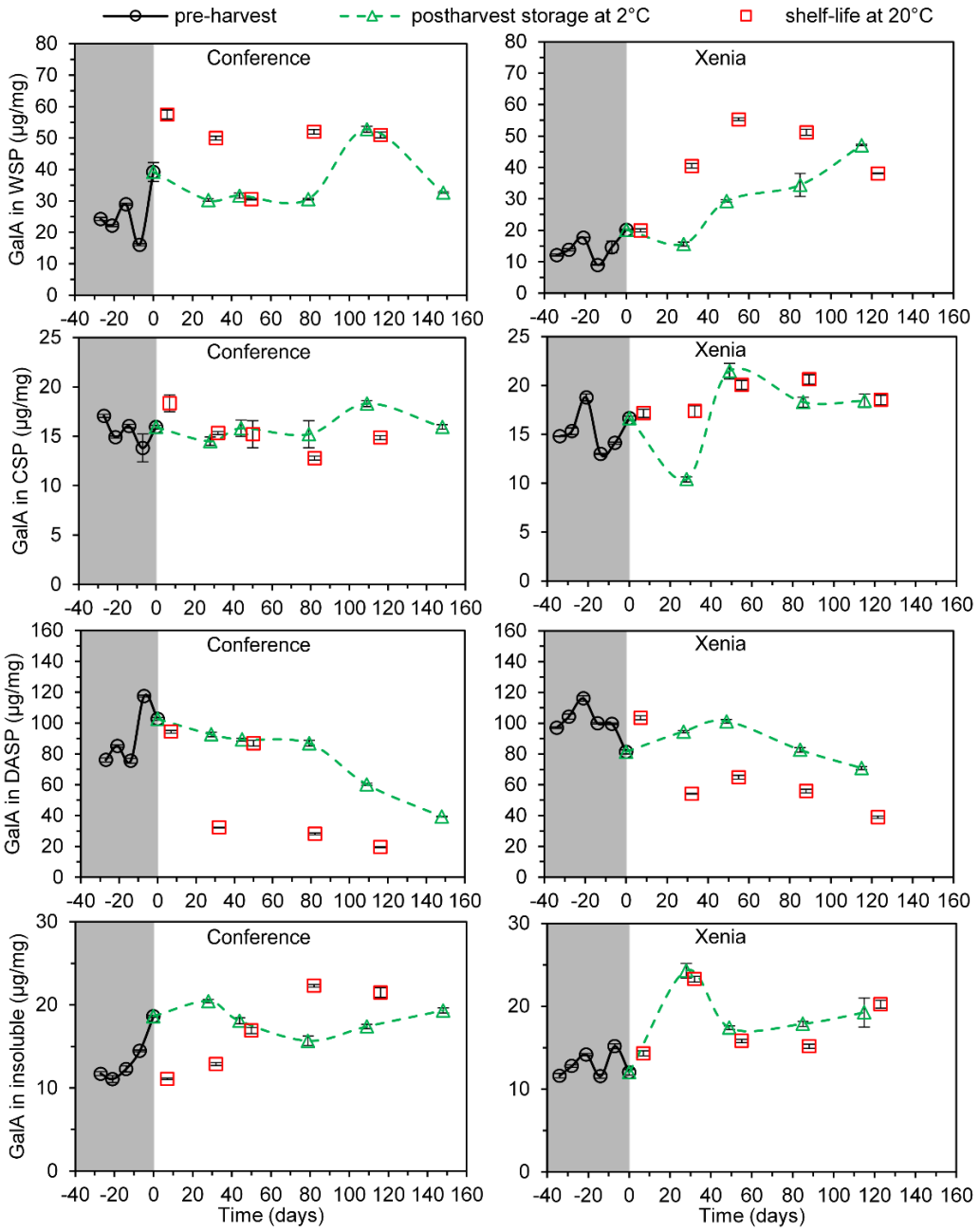

ESM_1. Changes of galacturonic acid (GalA) content in pectin fractions extracted from cell walls of pear cv. '*Conference*' and '*Xenia*' collected during pre-harvest maturation (shadowed part, open circles) and postharvest storage period in a cold room at 2°C and RH~80-90% in normal atmosphere (green triangles). Time zero means the harvest time. Squares present shelf life points after predated storage in a cold room. Error bars are standard deviations. WSP – water soluble pectins, CSP – chelator (CDTA) soluble pectins, DASP – sodium carbonate soluble pectins.