



MEASUREMENT	DESCRIPTION								
Superficial scald evaluations							90*		
Instrumental quality		30					30	90*	
Metabolic and molecular analysis	3 reps of 10 f (snap frozen)								
α-farnesene and CTols	3 reps of 5 f		15	15	15	15			
Ethylene measurements	4 reps of 2 f	8				8	8		
Total n° fruit per out-turn		38	15	15	15	23	38	90	
*Same fruit used for superficial scald evaluation after 4 months of cold storage and after SL.		196 f per treatment							

Figure S3: Experimental design depicting the different samplings as well as the number of fruit used for each of the different measurements.