

Supplementary Material
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Table 1. Incidence (%) of *Penicillium* sp., *Rhizopus* sp., and *Cladosporium* sp. in control (C)-, and methyl jasmonate (MeJA)-treated strawberry (*Fragaria × ananassa* ‘Camarosa’) fruits (M1, M2, M3 treatments) inoculated with water (–Bc) at 72 h of postharvest storage. For experimental details see the Materials and Methods section.

Treatment	Incidence (%)		
	<i>Penicillium</i> sp.	<i>Rhizopus</i> sp.	<i>Cladosporium</i> sp.
C	16.7 a ¹	72.2 ± 7.9	0
M1	0 b	83.3 ± 13.6	11.1 ± 15.7
M2	0 b	77.8 ± 20.8	0
M3	0 b	88.9 ± 7.9	11.1 ± 7.9
<i>Significance</i>	<0.001	n.s. ²	n.s.

¹ Different letters in the same column indicate significant differences between treatments (Fisher’s test, $p \leq 0.05$). ² Non-significant according to Fisher’s test, $p \leq 0.05$.

Table 2. Primers sequences (5'→3') used for quantitative reverse transcription PCR (RT-qPCR) analysis performed in the present research.

Target Gene	Primer Forward/Reverse	Reference
<i>FaOPR3</i>	5'- TCCACGGGACTCACCTGTCTCTC -3' 5'- TCGTTCAACGCTCGACACCTCGTC -3'	Garrido-Bigotes et al., 2018a
<i>FaMYC2</i>	5'- AGGGGATCCTGTCGTTTACC -3' 5'- TTCGGGGTCCACAACCTCTAC -3'	Garrido-Bigotes et al., 2018b
<i>FaJAZ1</i>	5'- TGGGAGATCTGAACTCTGCTC -3' 5'- TTCCTCGGTTTCTCCATCAC -3'	Garrido-Bigotes et al., 2018b
<i>FaCHI2-2</i>	5'- GCACAACAGGTGATGTTGC -3' 5'- GTAATGACGTCGTGGCTTGA -3'	Saavedra et al., 2017
<i>FaCHI3-1</i>	5'- AGGTCTTCTTAGGCTCCCTGCGGC -3' 5'- CTTGGACCAAAGCATGACACCGCC -3'	Saavedra et al., 2017
<i>FaBG2-1</i>	5'- CTAATATCTTCTTCTCCTGCCATA -3' 5'- AATGTTGTATCTATTGCTGTTG -3'	Saavedra et al., 2017
<i>FaBG2-2</i>	5'- ACCGGGACTCCCAAGAGACCAAATG -3' 5'- TGTGAGCCTGCACTAGCCAAAGGTG -3'	Saavedra et al., 2017
<i>FaBG2-3</i>	5'- TCCGAGAGTGGTTGGCCATCTGAAG -3' 5'- TCCATTTGGTCTCTTCGGAGTCCCG -3'	Saavedra et al., 2017
<i>FaPGIP1</i>	5'- TGCTATAATTCCGATCTGTCCAAGG -3' 5'- ATTATCCAATTGGGTCAACTGCTC -3'	Saavedra et al., 2017
<i>FaPGIP2</i>	5'- TCCTCATGAAAATCCGACGCCGAC -3' 5'- ACCCTGTGAGATTGGGGAGCTTGCG -3'	Saavedra et al., 2017
<i>FaPAL</i>	5'- CAAGGGCGCGCATGCTAGTAAG -3' 5'- CCAAGTCACCCGACGACGAGAT -3'	Concha et al., 2013
<i>FaPOD27</i>	5'- ATTTCCATGATTGCTTTGTCAG -3' 5'- CAACGGCTAAGATGTCAGACC -3'	Concha et al., 2013
<i>FaUFGT</i>	5'- ATCGTGGCTTGACAAAACAGAA -3' 5'- TGACCACAAGAATGGAACCTA -3'	Delgado et al., 2018
<i>FaANR</i>	5'- GCTATCAGGTTCCATATCCATTACAC -3' 5'- TGAGCTCGGCAGACATCCT -3'	Delgado et al., 2018
<i>FaGAPDH</i>	5'- TTCATCACTACTGCCACCCAGAAGACTG -3' 5'- AGCAGGCAGAACCTTCCGACAG -3'	Garrido-Bigotes et al., 2018a

References

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