

Supplementary materials

Tables

Table S1 – Aromatic compounds identified in the samples' headspace present in the literature.

Compound family	Compound name	Matrix	Reference
Acetate Esters	2-Methyl-1-butanol acetate	Melon	[1]
		Pear	[2]
	Ethyl acetate	Apple	[3,4]
		Melon	[5,6]
	Propyl acetate	Pear	[7,8]
		Melon	[6]
	Butyl acetate	Pear	[8]
		Apple	[9]
	Pentyl acetate	Melon	[1]
		Pear	[7,8]
	Hexyl acetate	Apple	[9]
		Melon	[5]
	2-Hexen-1-ol acetate	Pear	[7]
		Apple	[4,9]
	Heptyl acetate	Melon	[4,9]
		Pear	[1,6]
Non-acetate esters	(Z)- 6-Nonenyl acetate	Pear	[8,10]
	Nonyl acetate	Apple	[3]
Aldehydes	Hexanal	Melon	[11]
		Pear	[7,8]
	(E)-2-Hexenal	Apple	[4,13]
		Melon	[13]
	Heptanal	Pear	[5]
		Melon	[8]
	(E)-2-Heptenal	Melon	[5,11,14]
		Melon	[11]
	Octanal	Melon	[11,14]
		Melon	[11]
	(E)-2-Octenal	Melon	[11]
		Melon	[11]
	(Z)-6-Nonenal	Melon	[5,6,11,14]
		Melon	[11]
	Nonanal	Melon	[11]
		Melon	[11]
Alcohols	1-Hexanol	Melon	[11]
		Pear	[8,10]
	2-ethyl-1-hexanol	Apple	[3,9]
		Melon	[11,14]
	1-Octanol	Pear	[6]
		Melon	[11]
	1-Octen-3-ol	Pear	[13]
		Melon	[15]
	1-Nonanol	Melon	[11]
		Pear	[8]
	(E)-2-Nonen-1-ol	Melon	[15]
		Pear	[7]
	(Z)-3-Nonen-1-ol	Melon	[5,11]
		Pear	[7]
	2,6-Nonadien-1-ol	Melon	[7]
		Melon	[11]
Terpenes	α -pinene	Apple	[16]
		Apple	[3]
	Limonene	Apple	[4]
		Pear	[7,10]
	α -farnesene	Apple	
		Pear	
		Apple	
		Pear	

Table S2 – Total soluble solids of unprocessed and high pressure processed fruit salad. The values are expressed as °brix and presented as mean ± standard deviation.

Sampling day	Raw Samples	ANOVA	HPP samples	ANOVA
0	10.80±0.20	A/a	11.07±0.12	A/a
3	10.87±0.42	A/a	10.40±0.20	A/a
7	10.80±0.35	A/a	10.43±1.01	A/a
14	10.20±0.80	A/a	10.93±0.46	A/a
21	10.30±0.17	A/a	10.20±0.53	A/a
28	10.33±0.64	A/a	10.00±1.06	A/a
35	10.73±0.12	A/a	11.27±0.46	A/a

Figures



Figure S1 - Picture of samples without ascorbic acid, taken at the 14th day of storage. The first three, from left to right, are raw samples, while the other three are HPP samples.



Figure S2 - Picture of samples with ascorbic acid, taken at the 14th day of storage. The first three, from left to right, are raw samples, while the other three are HPP samples.

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