

Supplementary Materials: Preharvest Application of Hexanal as a Surface Treatment Improved Storage Life and Quality of Mango Fruits

Palpandian Preethi ^{1,*}, Kadambavanasundaram Soorianathasundaram ², Athipathi Sadasakthi ³, Kizhaeral Sevathapandian Subramanian ⁴, Sanikommu Vijay Rakesh Reddy ¹, Gopinadhan Paliyath ⁵ and Jayasankar Subramanian ⁶

¹ ICAR-Indian Institute of Horticultural Research, Bengaluru 560 089, India; Rakesh.Reddy@icar.gov.in

² Department of Fruit Crops, Tamil Nadu Agricultural University, Coimbatore 641 003, India; sooria@tnau.ac.in

³ Rice Research Station, Tamil Nadu Agricultural University, Tirurkuppam, Tirur602025, India; sadasakthi@gmail.com

⁴ Directorate of Research, Tamil Nadu Agricultural University, Coimbatore 641 003, India; kss@tnau.ac.in

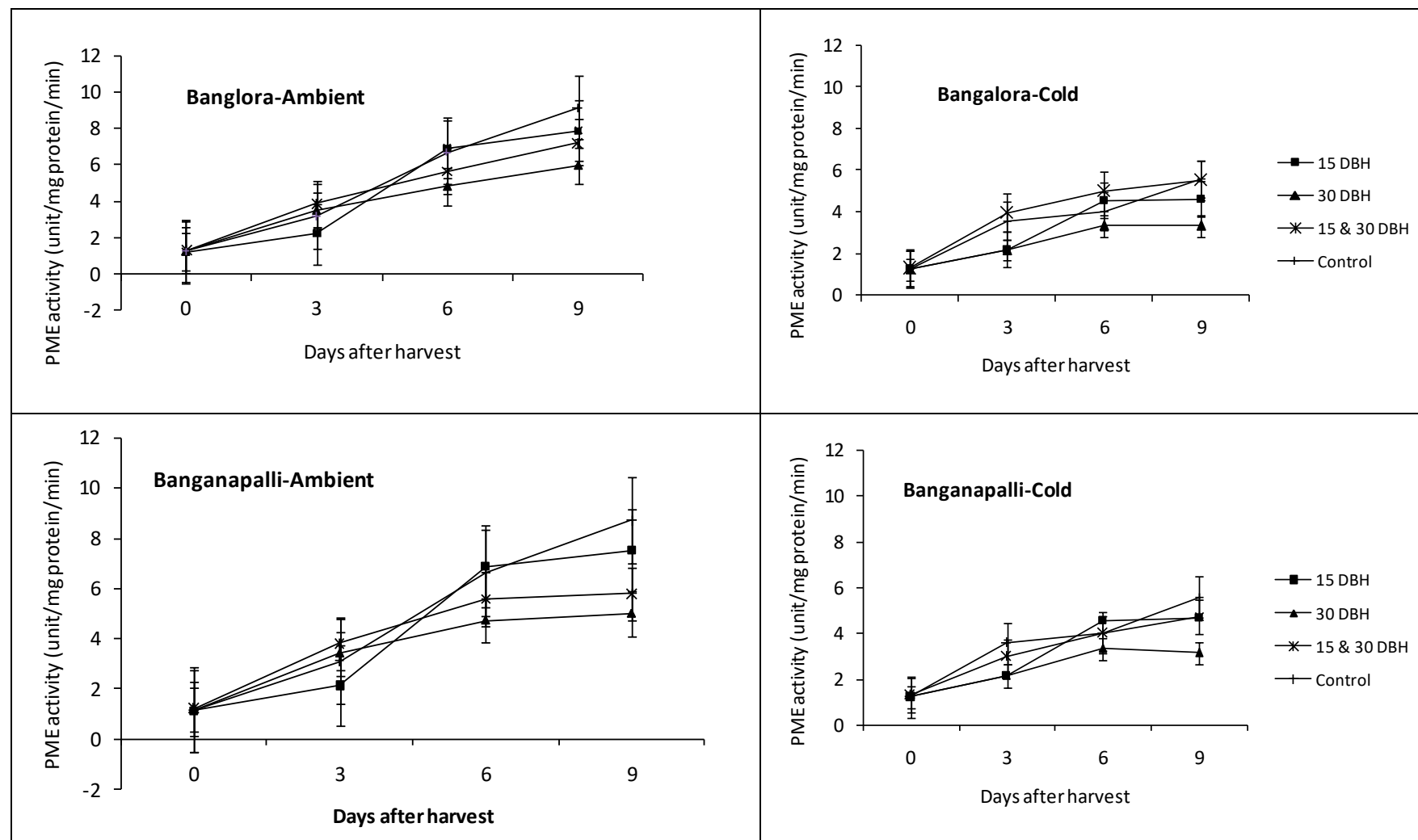
⁵ Department of Plant Agriculture, University of Guelph, Guelph, Ontario ONN1G 2W1, Canada; gpaliyat@uoguelph.ca

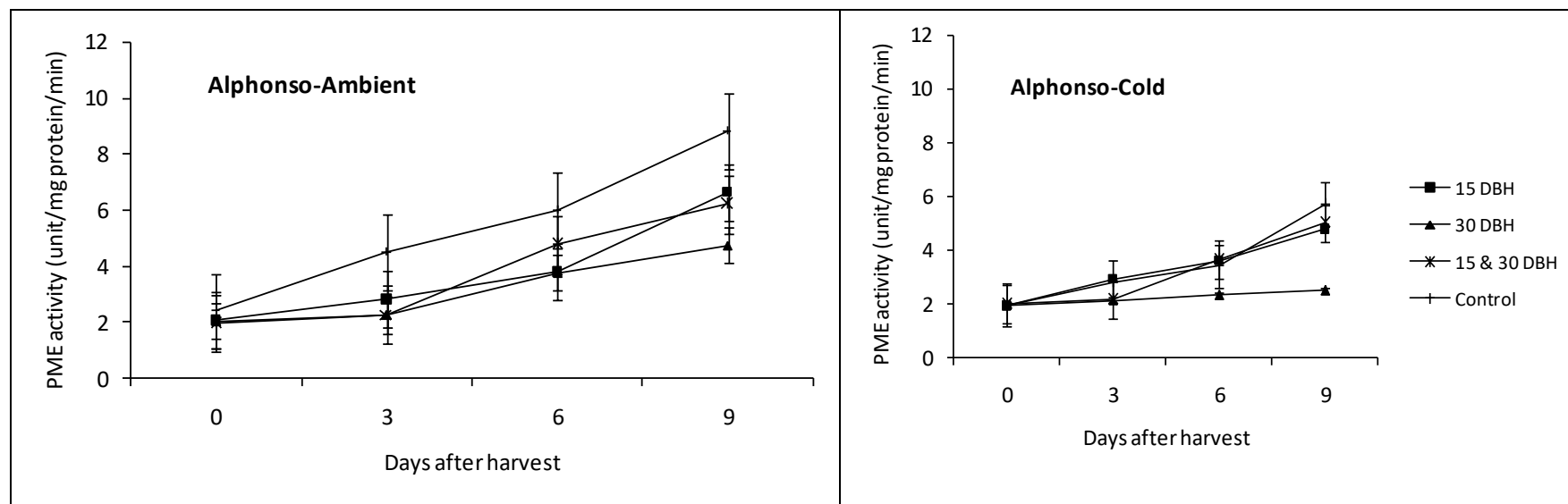
⁶ Department of Plant Agriculture, University of Guelph-Vineland Campus, Vineland station, ON L0R 2E0, Canada; jsubrama@uoguelph.ca

* Correspondence: pppreethifruitscience@gmail.com; Tel.: +91-9494853060

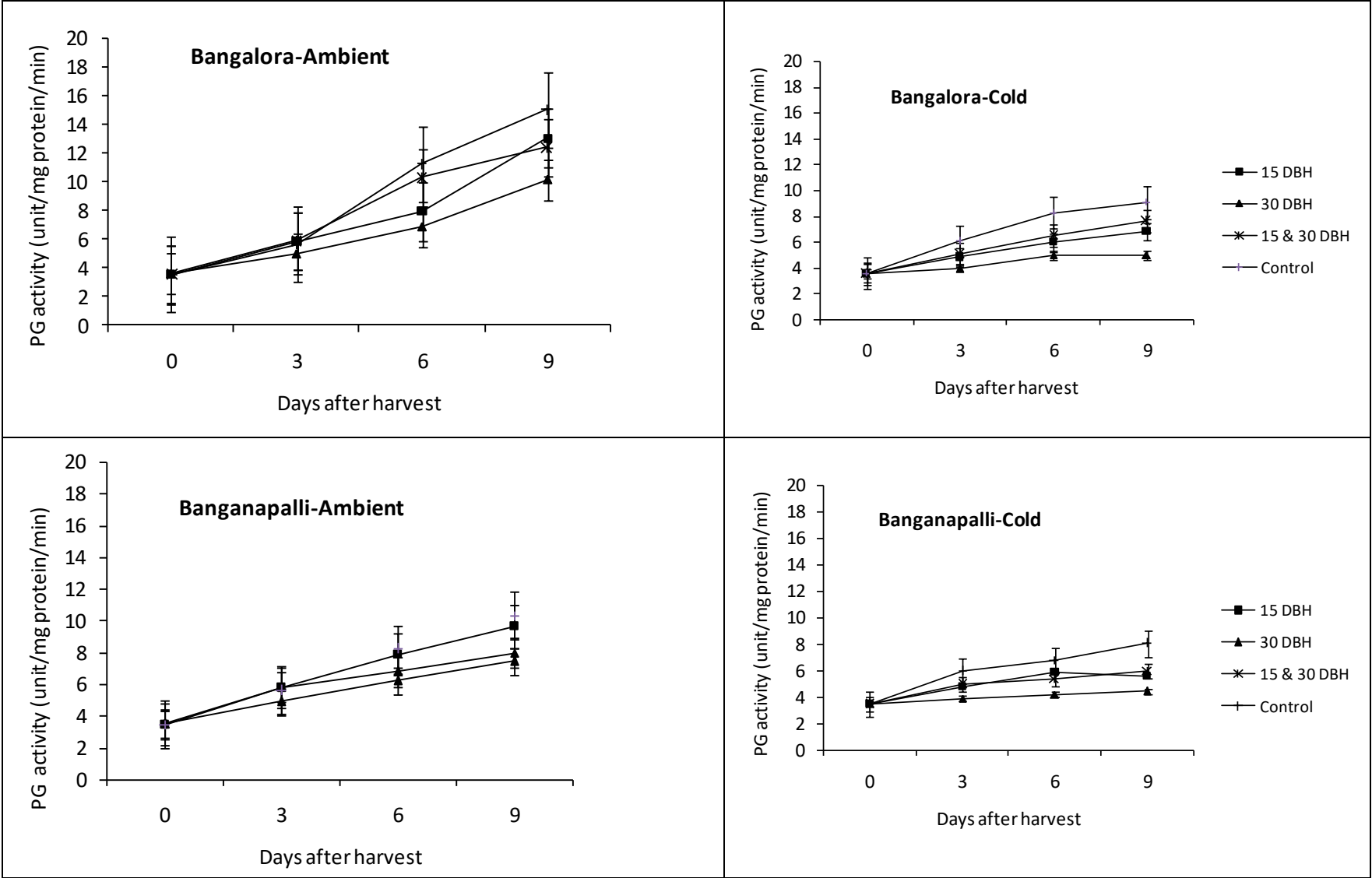
Figure S1. Periodically changes in Pectinmethylesterase, Catalase and peroxidase activities of hexanal formulation treated and control mango fruits during storage under ambient and cold storage conditions (upto 9 days).

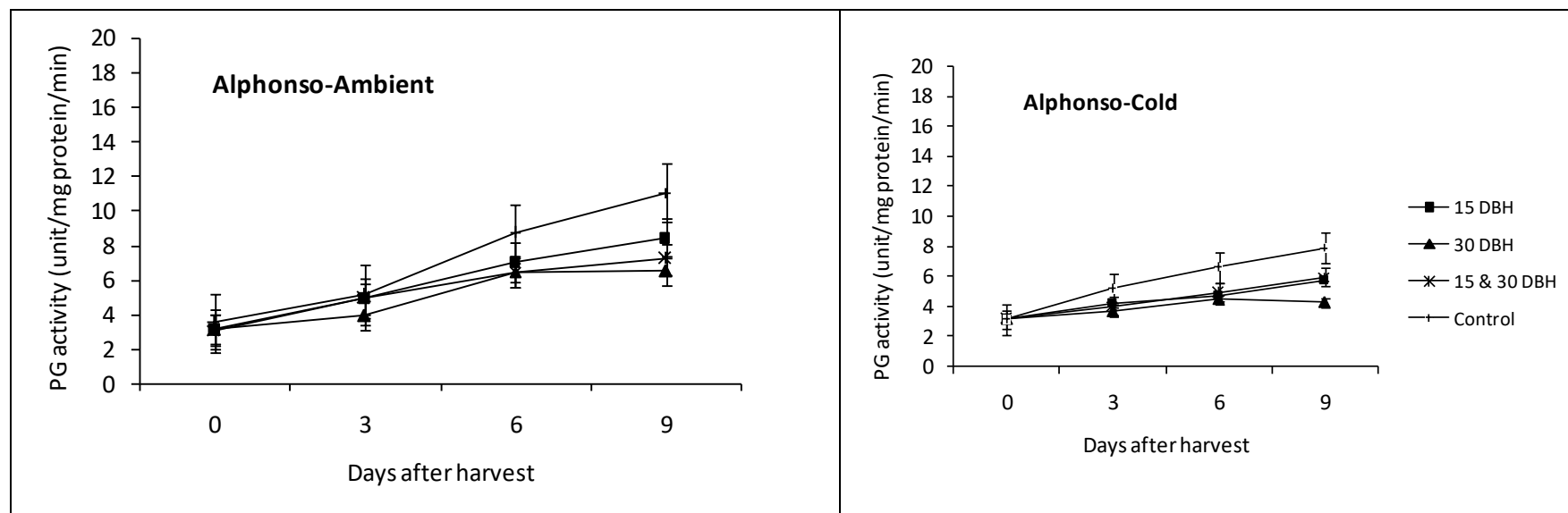
Periodically changes in Pectinmethylesterase (PME) activity of hexanal formulation treated and control mango fruits during storage under ambient and cold storage conditions (upto 9 days). Vertical bars represent mean value of four replicates



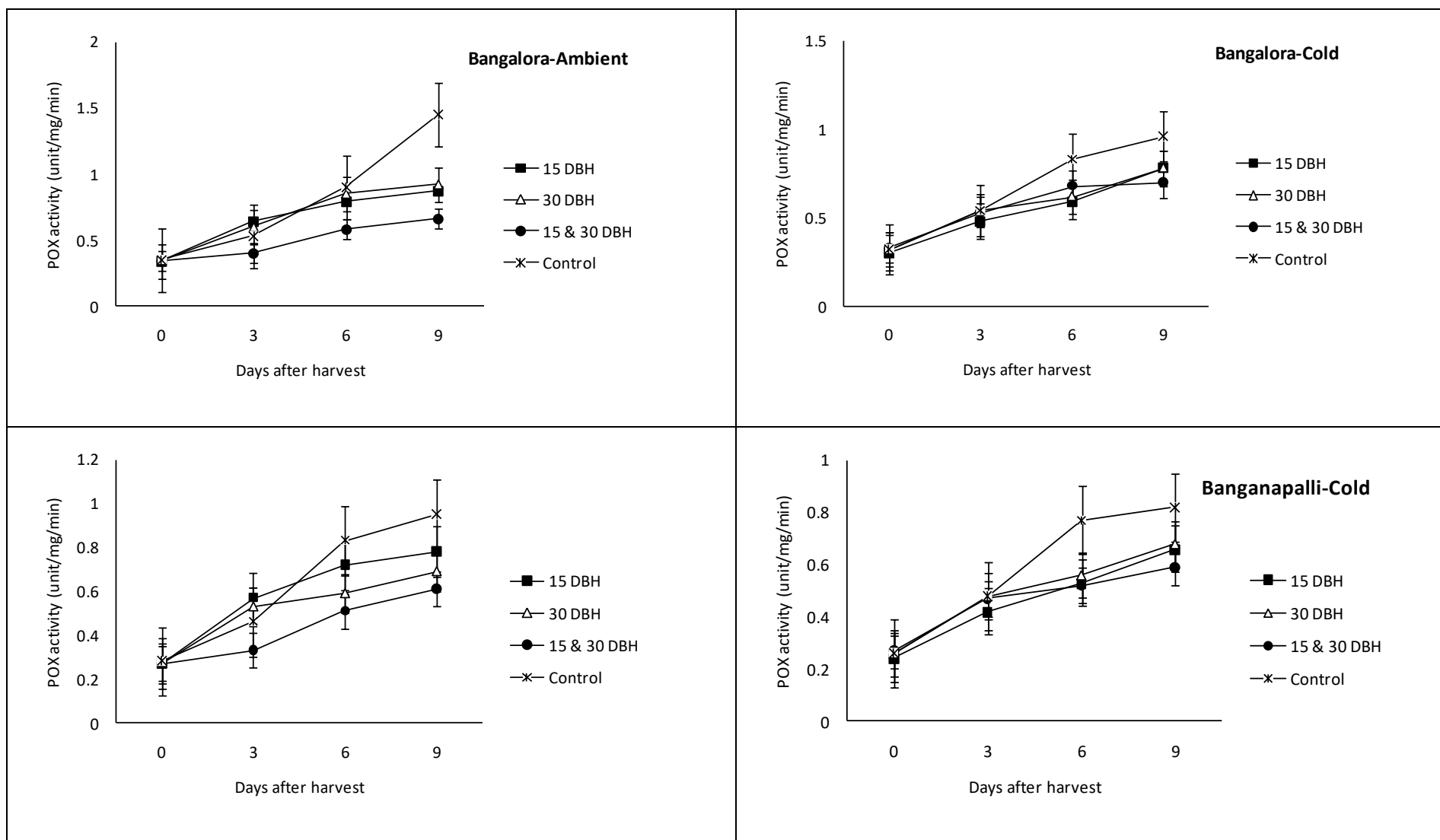


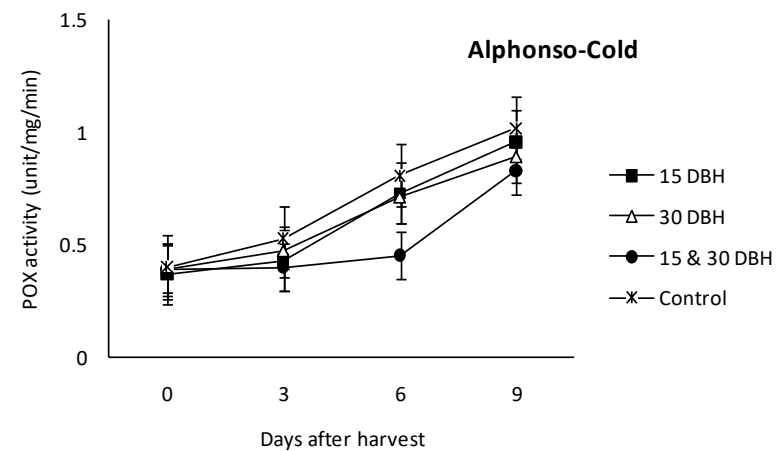
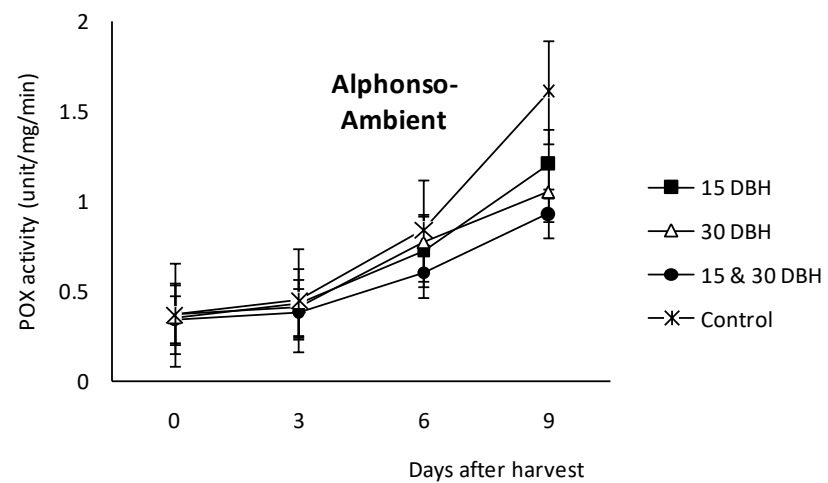
Periodical changes in polygalacturonase (PG) activity of hexanal formulation treated and control mango fruits during storage under ambient and cold storage conditions (up- to 9 days). Vertical bars represent mean value of four replicates





Periodically changes in peroxidase (POX) activity of hexanal formulation treated and control mango fruits during storage under ambient and cold storage conditions (upto 9 days). Vertical bars represent mean value of four replicates.





Periodically changes in catalase (CAT) activity of hexanal formulation treated and control mango fruits during storage under ambient and cold storage conditions (upto 9 days). Vertical bars represent mean value of four replicates

