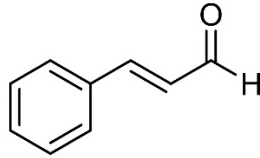
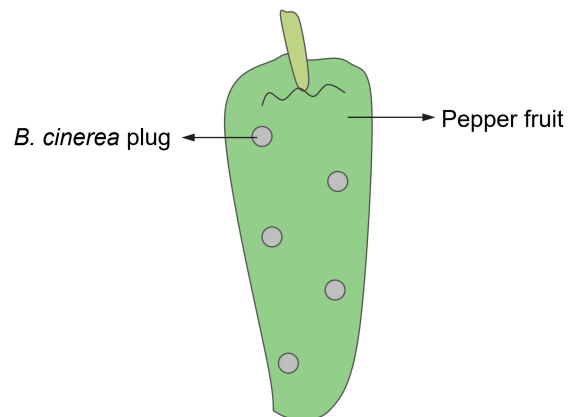


## Supplementary Material

### Cinnamaldehyde Inhibits Postharvest Gray Mold on Pepper Fruits via Inhibiting Fungal Growth and Triggering Fruit Defense



**Figure S1.** The chemical structure of cinnamaldehyde.



**Figure S2.** The schematic model for the inoculation of *B. cinerea* on the surface of pepper fruit. Gray circles represent the PDA-cultured *B. cinerea* mycelial plugs. Each fruit was inoculated with five mycelial plugs with even distribution on fruit surface.