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Article

Effect of Light-Emitting Diodes and Ultraviolet Irradiation on the Soluble Sugar, Organic Acid, and Carotenoid Content of Postharvest Sweet Oranges (*Citrus sinensis (L.)* Osbeck)

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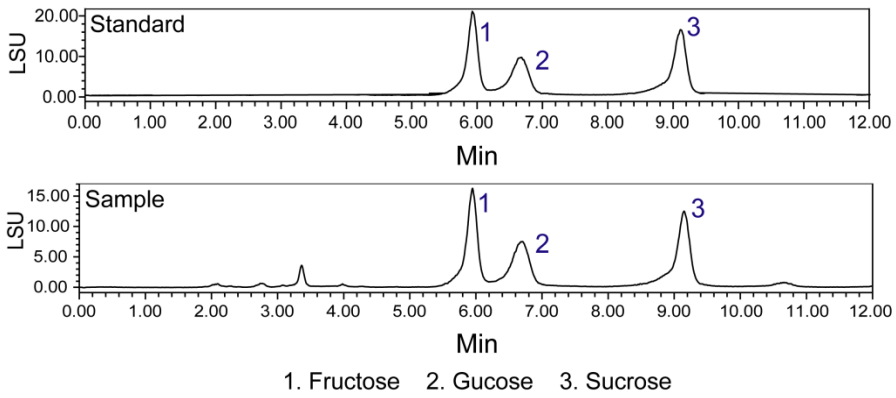

Figure S1. Representative high pressure liquid chromatography (HPLC) separation of soluble sugar standards and soluble sugars from the segment of postharvest fruit. Peaks: 1, fructose; 2, glucose; 3, sucrose.

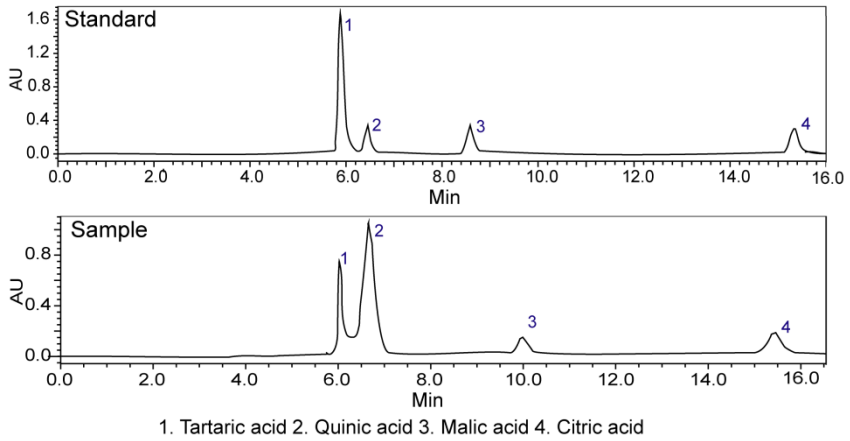

Figure S2. Representative high pressure liquid chromatography (HPLC) separation of organic acid standards and organic acids from the segment of postharvest fruit. Peaks: 1, tartaric acid; 2, quinic acid; 3, malic acid; 4, citric acid.

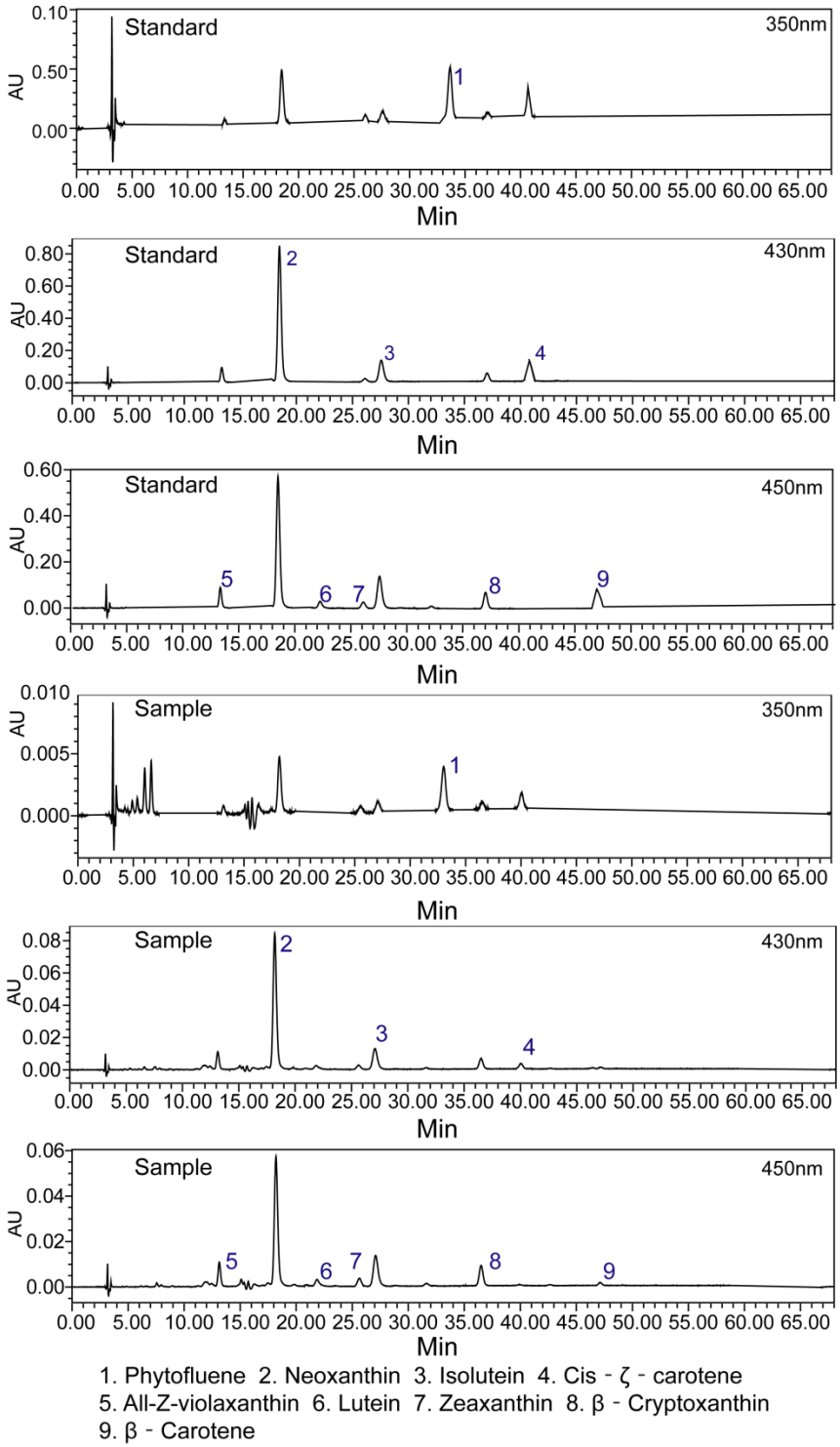

Figure S3. Representative high pressure liquid chromatography (HPLC) separation of carotenoid standards and carotenoids from the segment of postharvest fruit. Peaks: 1, phytofluene; 2, neoxanthin; 3, isolutein; 4, cis-ζ-carotene; 5, all-Z-violaxanthin; 6, lutein; 7, zeaxanthin; 8, β-cryptoxanthin; and 9, β-carotene.