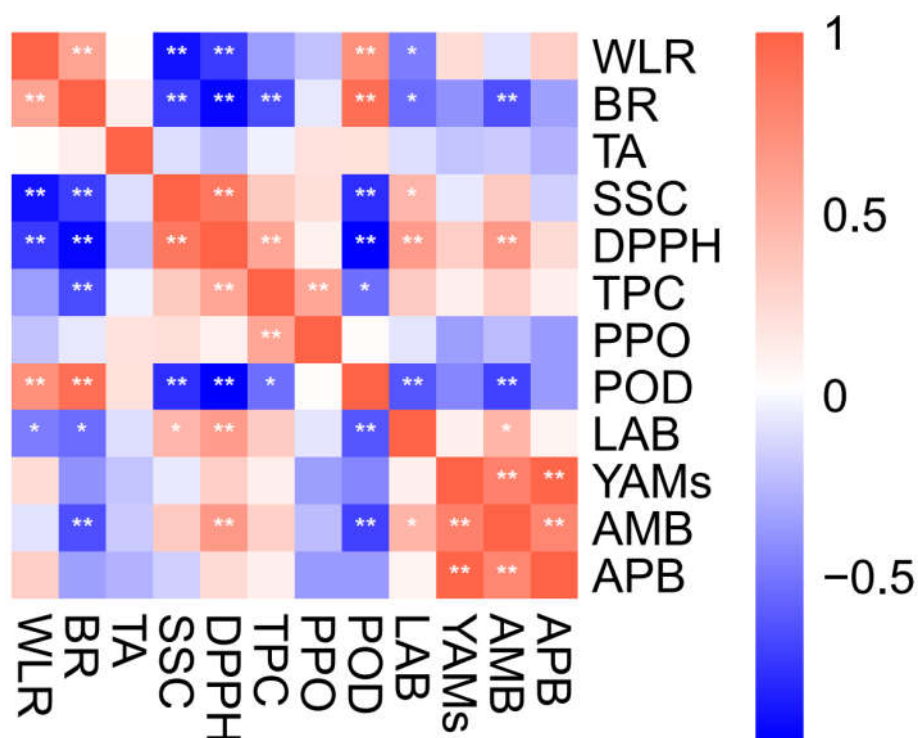


**Table S1.** Correlation between some selected quality parameters of fresh-cut apples in different groups during cold storage

Index	Pearson correlation coefficient (r)			
	Control	CT	BX62	CT + BX62
TA vs. AMB	0.188	-0.250	-0.257	0.118
TA vs. APB	0.183	-0.250	0.436	-0.590
TA vs. YAMs	0.452	-0.250	0.881 *	-0.590
TA vs. LAB	--	--	-0.638	-0.110
TPC vs. AMB	-0.957 *	0.198	-0.070	0.623
TPC vs. APB	-0.562	0.198	-0.286	-0.066
TPC vs. YAMs	-0.548	0.198	-0.551	-0.066
TPC vs. LAB	--	--	0.205	0.456
PPO vs. AMB	-0.671	-0.392	0.379	0.479
PPO vs. APB	-0.360	-0.392	-0.685	-0.112
PPO vs. YAMs	-0.349	-0.392	-0.604	-0.112
PPO vs. LAB	--	--	0.469	0.287

\* The value was significant at  $P < 0.05$ . TA = titratable acidity, TPC = total phenolics content (TPC), PPO = polyphenol oxidase, AMB = aerobic mesophilic bacteria, APB = aerobic psychrophilic bacteria, YAMs = yeast and molds, LAB = lactic acid bacteria.



**Figure S1.** Heat map of correlation between physicochemical and microbial indexes of fresh-cut apples during storage. \*\* The value was significant at  $P < 0.01$ , \* The value was significant at  $P < 0.05$ . WLR = weight loss rate; BR = Browning rate; SSC = soluble solids content; POD = peroxidase activity.