Changes of kiwifruit biochemical attributes after storage

The data presented in Figure 1 clearly indicate that there were significant changes regarding the organoleptic and the phytochemical properties of the fruits during storage. The pH, TA and firmness decreased after storage, with the firmness experiencing a 52% change, (Figure 1a), while TSS and the TSS to TA ratio increased. A remarkable rise was observed in fructose, glucose, sucrose and total sugars concentration, as well as in sweetness index, while inositol concentration decreased (Figure 1b). More specifically, the detected increase in sucrose was almost 500% compared to that determined at harvest, while fructose and glucose presented similar values. Similarly, a decrease in organic acids was detected, with ascorbic acid exhibiting a substantial reduction reaching almost a 30% (Figure 1c). Additionally, all the measured total phenolic compounds' concentration and the antioxidant capacity reduced after storage (Figure 1d). Total flavanols and FRAP, followed by total phenols exhibited the greatest reductions (50-60%).

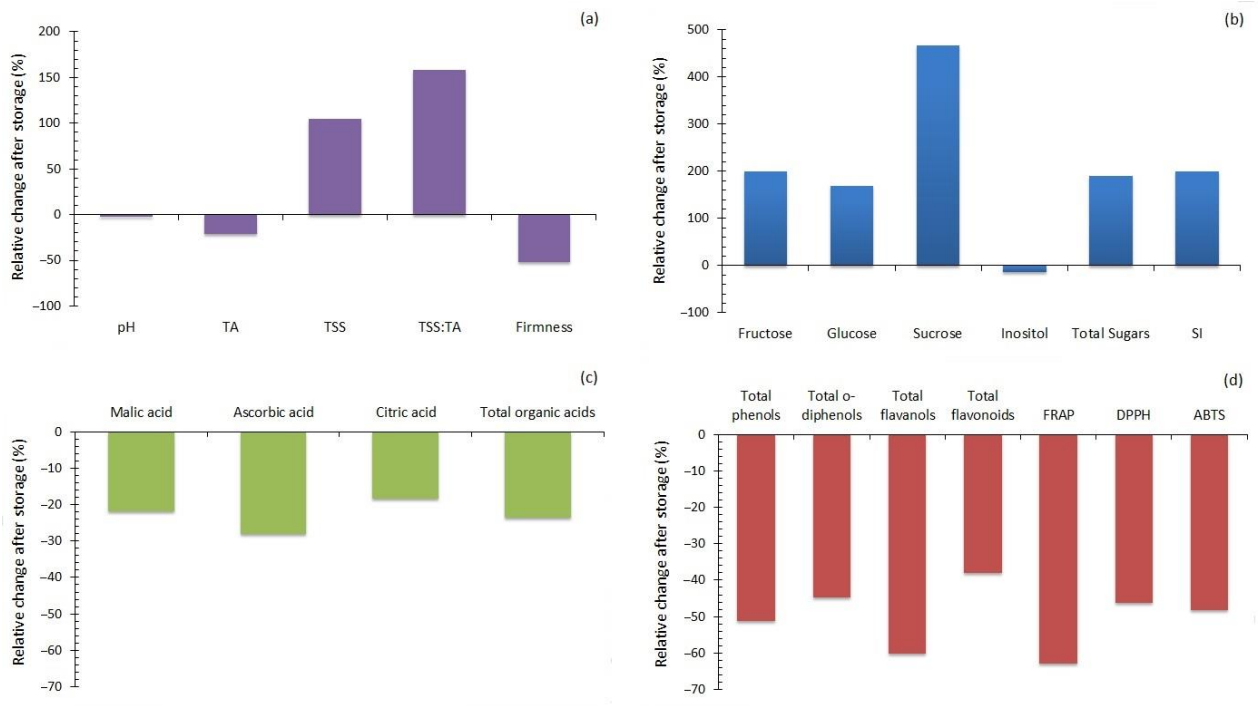

Figure S1. Percentage of the relative change after storage on the concentration of a) pH, titratable acidity (TA), total soluble solids (TSS), ratio of total soluble solids:titratable acidity (TSS:TA) and firmness, b) soluble sugars and sweetness index (SI), c) organic acids and d) phenolic compounds and antioxidant capacity (ABTS, DPPH and FRAP).