



**Figure S1.** Impacts of sage essential oil (EO) on  $L^*$ ,  $a^*$ ,  $b^*$  and chroma values in tomato fruit at breaker (A, C, E, G) and red (B, D, F, h) ripening stage, exposed to ambient air (control) or EO (50 or 500  $\mu\text{L L}^{-1}$ ) for 2, 7 and 14 days (sustain effect-S) or up to 7 days and then transferred to ambient air for an additional 7 days (memory effect-M). Fruit were maintained throughout at 11 °C and 90 % RH. Values represent mean ( $\pm$  SE) of measurements made on ten independent fruit per treatment and storage period. Means followed by different Latin letters significantly differ according to Duncan's MRT ( $p = 0.05$ ).