



**Figure S1.** Illustrative picture showing the experimental design used in this study with the representative phenotype of sweet pepper (*Capsicum annuum* L.) fruits at different stages and treatments: immature green, breaking point 1 (BP1), breaking point 2 without NO treatment (BP2 – NO), breaking point 2 with NO treatment (BP2 + NO), and ripe red. Fruits were subjected to a NO-enriched atmosphere (5 ppm) in a hermetic box for 1 h and were then stored at room temperature (RT) for 3 days. Reproduced with permission from González-Gordo et al. [45].