

Supplementary Material

Preharvest Treatment of Methyl Jasmonate and Salicylic Acid Increase the yield, Antioxidant activity and GABA Content of Tomato

Min Woo Baek^{1,2}, Han Ryul Choi^{1,2}, Lee Yun Jae³, Ho-Min Kang^{1,2}, Ok-Hwan Lee⁴, Cheon Soon Jeong^{1,2*}, Shimeles Tilahun^{1,5,6*}

¹ Department of Horticulture, Kangwon National University, Chuncheon 24341, Korea;

minwoo100@kangwon.ac.kr (M.W.B.); hanryul192@kangwon.ac.kr (H.R.C.); hominkang@kangwon.ac.kr (H.M.K.)

² Interdisciplinary Program in Smart Agriculture, Kangwon National University, Chuncheon 24341, Korea

³ Department of Agriculture and Life Industry, Kangwon National University, Chuncheon, 24341, Korea; ibk45kj@naver.com

⁴ Department of Food Science and Biotechnology, Kangwon National University, Chuncheon 24341, Korea; loh99@kangwon.ac.kr

⁵ Agriculture and Life Science Research Institute, Kangwon National University, Chuncheon 24341, Korea

⁶ Department of Horticulture and Plant Sciences, Jimma University, Jimma 378, Ethiopia

* Correspondence: jeongcs@kangwon.ac.kr; Tel.: +82-033-2506409; shimeles@kangwon.ac.kr

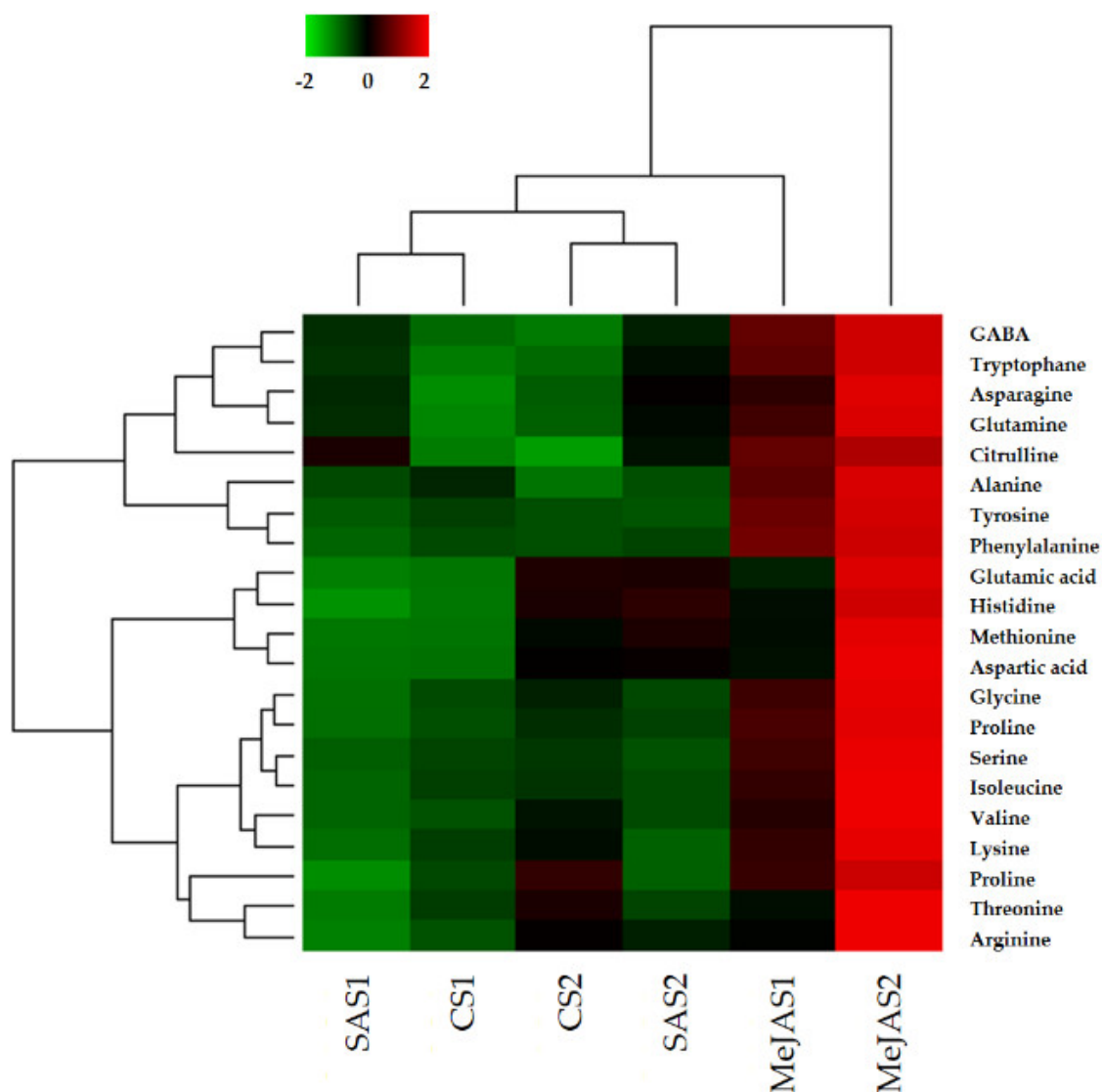


Figure S1. Heat map of amino acids in the preharvest MeJA and SA treated and control fruit of 'Kumato' tomato cultivar at two maturity stages. Three replicates were analyzed using three fruit for each replicate. The data were standardized for heat map. CS1, CS2, MeJAS1, MeJAS2, SAS1, and SAS2 represent control, preharvest MeJA and SA treatments at stages 1 and 2, respectively.

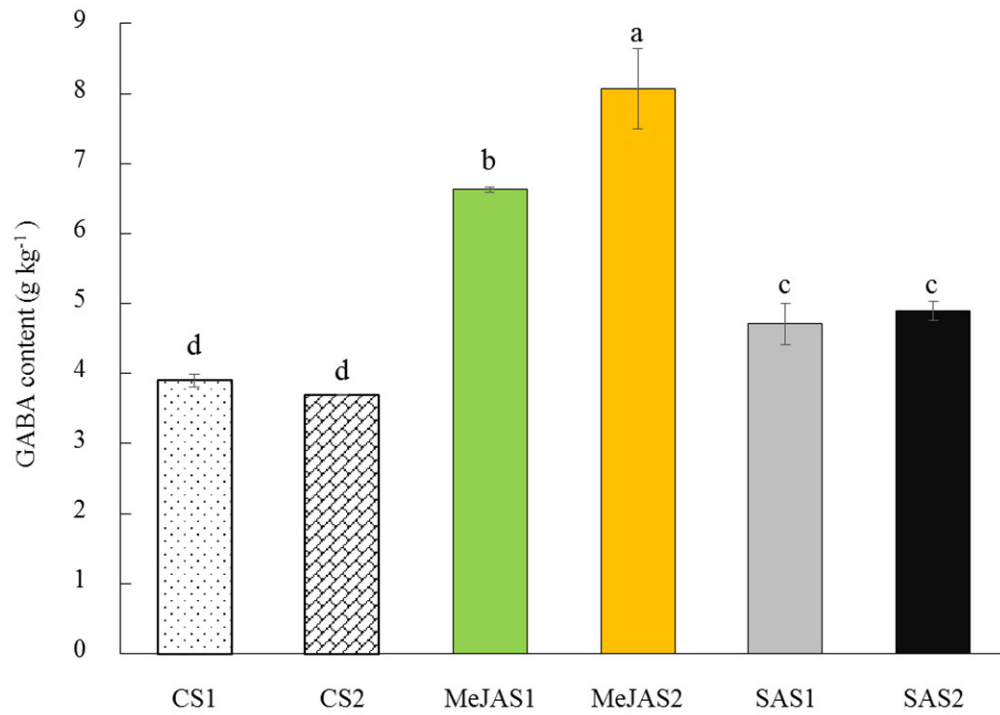


Figure S2. GABA content of 'Kumato' tomato cultivar in the control and treatment (0.25 mM MeJA and 0.5 mM SA) groups at two maturity stages. The bars with different letters indicate a significant difference ($p<0.05$) between cultivars. The vertical bars represent the standard error of the means ($n=5$). CS1, CS2, MeJAS1, MeJAS2, SAS1, and SAS2 represent control, preharvest MeJA and SA treatments at S1 and S2 maturity stages, respectively.