

Figure S2a. Correlation plot between 40 DAFB sugar composition (rhamnose [Rha], fucose [Fuc], arabinose [Ara], xylose [Xyl], mannose [Man], galactose [Gal], glucose [Glu], and uronic acid [UA]) of cell wall material (AIR) and fractions (Water, CDTA, and Sodium Carbonate [Na₂CO₃]), cell wall enzyme activities (β -D-Galactosidase [BGAL], α -L-Arabinofuranosidase [AFAS] and Pectin Methylesterase [PME] Activity in buffer soluble [BS] and salt soluble [SS] extracts on protein basis (p), and textural parameters at harvest (M1 is maximum hardness in Region 1; M2 is maximum hardness in Region 2, A2 is average hardness in Region 2; E2 is integrity of cortex in Region 2; and Cn is Crispness in Region 2) and upon 20-week storage (M1S is maximum hardness in Region 1; M2S is maximum hardness in Region 2, A2S is average hardness in Region 2; E2S is integrity of cortex in Region 2; and CnS is Crispness in Region 2). Significant Pearson correlation co-efficient values at $p \leq 0.05$ are presented in bold font.

Pearson correlation heat map scale

