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Article

Synergistic Postharvest Efficacy of Methyl Salicylate, Methyl Jasmonate, and Sodium Nitroprusside in Enhancing Chilling Tolerance of Tomato Fruit

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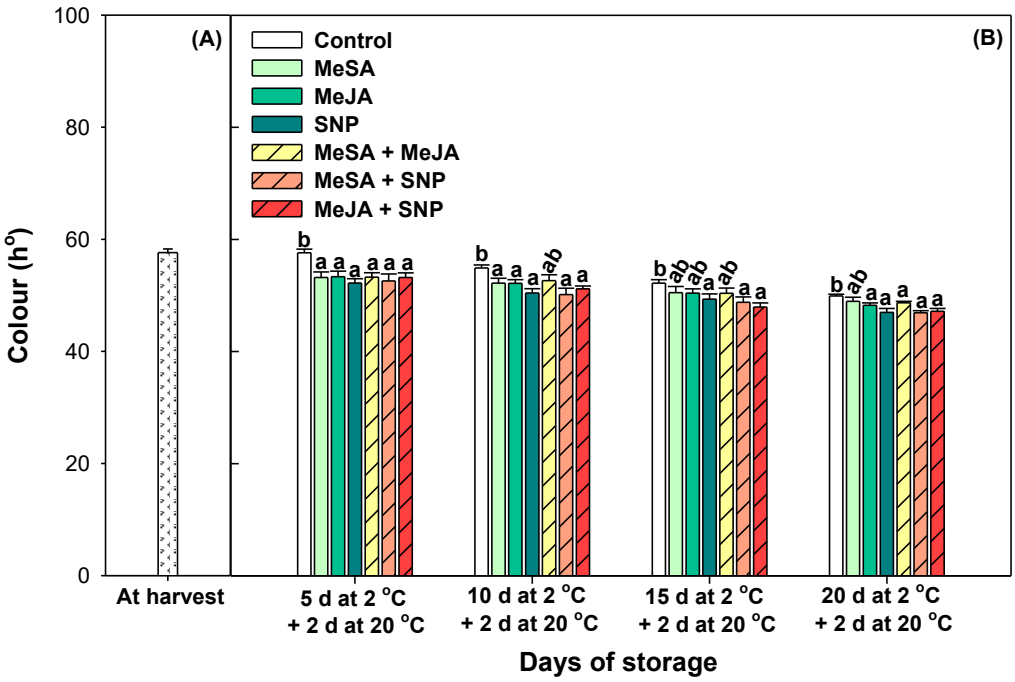
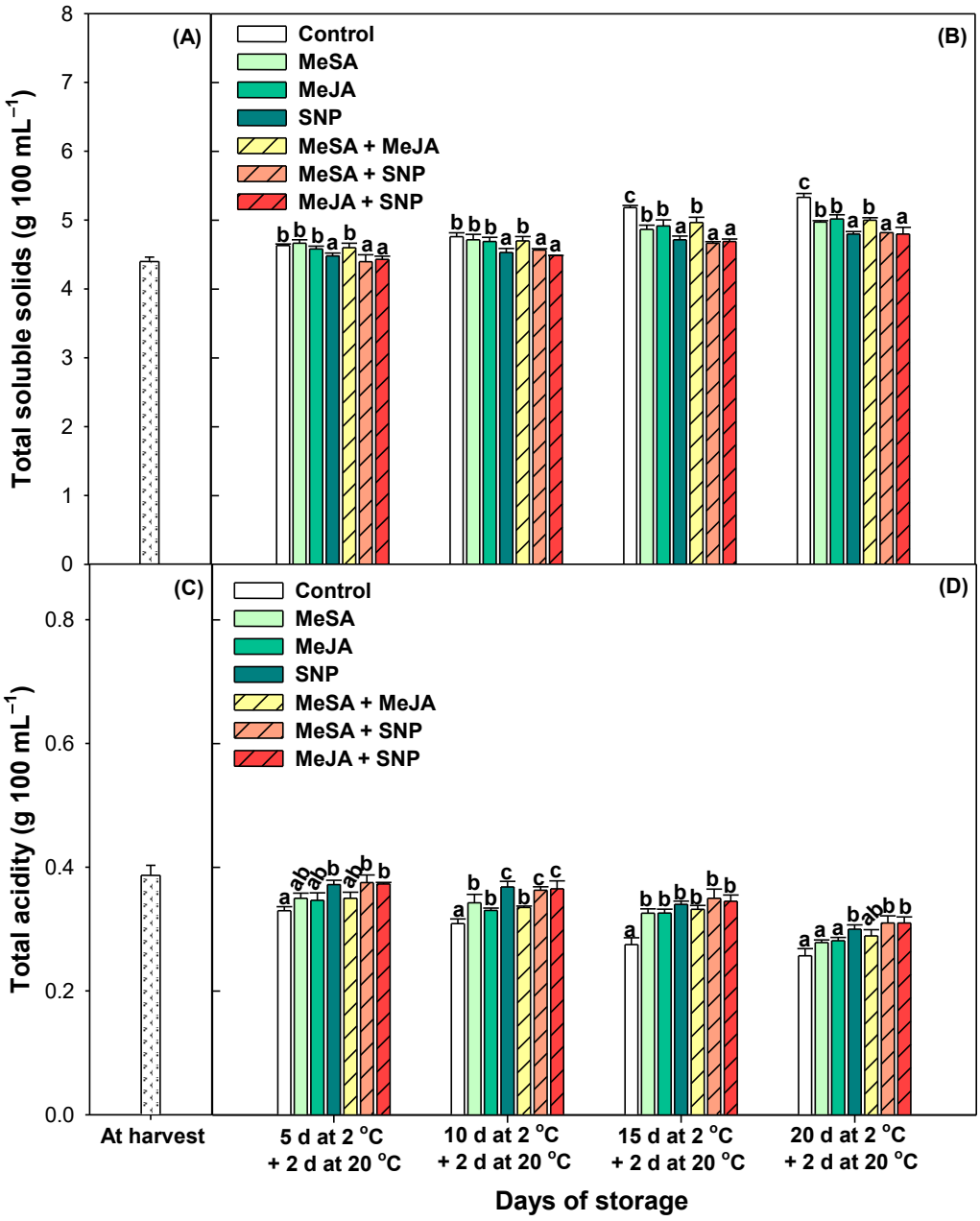
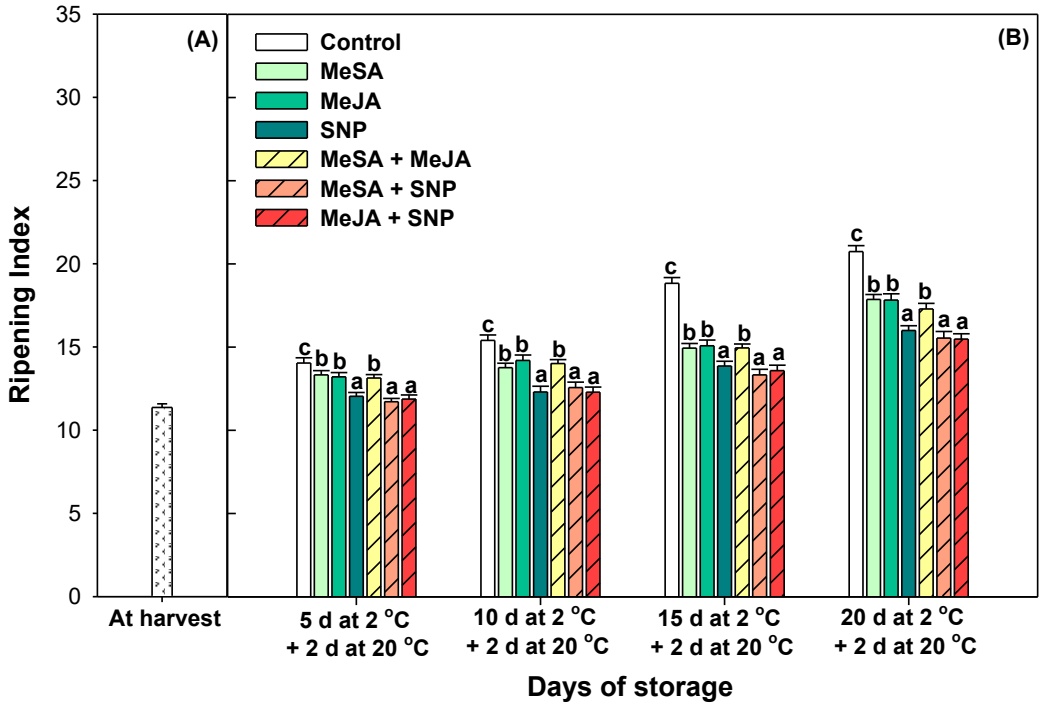


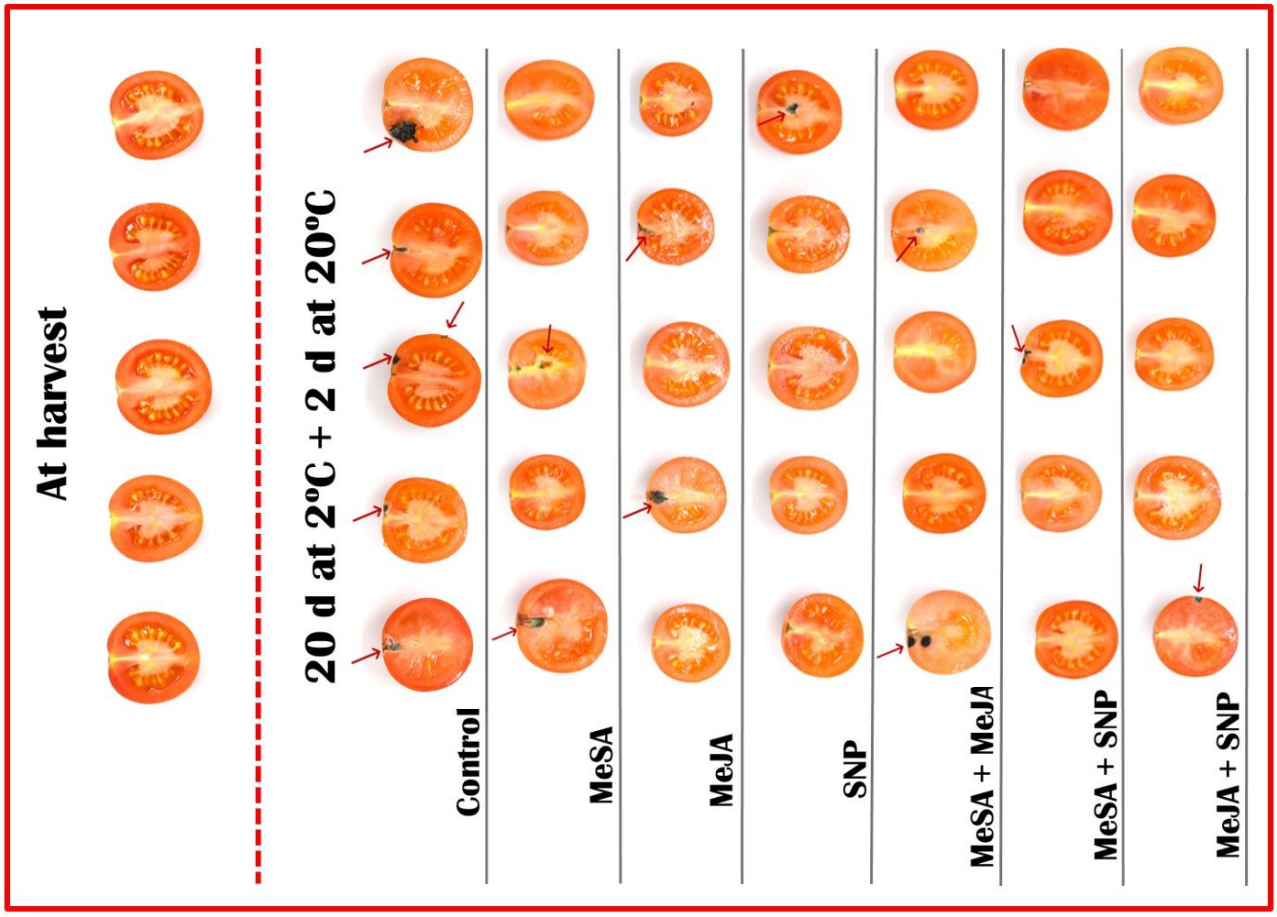
Supplementary Figure S1. Effect of individual and combined treatments of MeSA, MeJA, and SNP on colour (h°) of tomato fruit, 'Vivalto RZ' cultivar, stored at 2 °C followed by 2 days at 20 °C. Different lowercase letters indicate significant differences at $p < 0.05$ among treatments for each day of storage.



Supplementary Figure S2. Effect of individual and combined treatments of MeSA, MeJA, and SNP on the content of total soluble solids [TSS; g 100 mL^{-1} (**A, B**)] and total acidity [TA; g 100 mL^{-1} (**C, D**)] of tomato fruit, 'Vivalto RZ' cultivar, at harvest (**A, C**) and stored at 2 °C followed by 2 days at 20 °C (**B, D**). Different lowercase letters indicate significant differences at $p < 0.05$ among treatments for each day of storage.



Supplementary Figure S3. Effect of individual and combined treatments of MeSA, MeJA, and SNP on the ripening index (RI) (**A, B**) of tomato fruit, 'Vivalto RZ' cultivar, at harvest (**A**) and stored at 2 °C followed by 2 days at 20 °C (**B**). Different lowercase letters indicate significant differences at $p < 0.05$ among treatments for each day of storage.



Supplementary Figure S4. Phenotypic assessment of cold-stored 'Vivalto RZ' tomato fruits from different treatments (Control, MeSA, MeJA, and SNP, either individually or in combination) following 20 days at 2 °C plus 2 days of shelf-life at 20 °C. Each row, delineated by black lines, represents a biological replicate of five fruits per treatment. Arrows indicate characteristic chilling injury (CI) symptoms such as surface pitting.