

Table S1. Influence of different doses of oxalic acid applications on quality properties of nectarine fruits during storage.

Storage time		Weight lost (%)	Decay (%)	Fruit firmness (N)	pH	Respiration rate (mgCO ₂ kg ⁻¹ h ⁻¹)	SSC (%)	TA (%)
Harvest		0.00 ± 0.00c	0.00 ± 0.00c	43.18 ± 0.67a	3.60 ± 0.06c	40.65 ± 0.76c	11.85 ± 0.15c	1.04 ± 0.08a
20		1.41 ± 0.19b	4.55 ± 0.46b	38.18 ± 1.12b	3.76 ± 0.11b	43.70 ± 1.98b	12.21 ± 0.23b	0.86 ± 0.07b
40		2.77 ± 0.62a	7.60 ± 0.81a	33.47 ± 2.46c	3.86 ± 0.11a	50.21 ± 2.60a	12.60 ± 0.31a	0.83 ± 0.07b
Treatments								
Control		1.72 ± 1.57a	4.35 ± 3.64a	36.70 ± 5.89c	3.83 ± 0.20a	47.03 ± 5.98a	12.46 ± 0.55a	0.95 ± 0.10a
OA 0.5 mM		1.51 ± 1.37b	3.81 ± 3.20b	37.93 ± 4.60b	3.73 ± 0.13ab	44.97 ± 4.50b	12.23 ± 0.34ab	0.92 ± 0.12a
OA 1 mM		1.28 ± 1.15c	3.59 ± 3.04b	38.94 ± 3.77ab	3.70 ± 0.11b	44.22 ± 4.00bc	12.13 ± 0.30b	0.88 ± 0.14a
OA 1.5 mM		1.07 ± 0.89d	4.46 ± 3.82a	39.53 ± 3.26a	3.69 ± 0.10b	43.20 ± 3.26c	12.05 ± 0.24b	0.89 ± 0.14a
Storage time × Oxalic acid interaction								
Harvest		0.00 ± 0.00e	0.00 ± 0.00d	43.18 ± 0.88a	b	40.65 ± 1.01f	11.85 ± 0.19c	1.04 ± 0.10a
Day 20	Control	1.65 ± 0.13cd	4.98 ± 0.32c	36.84 ± 0.36bcd	3.90 ± 0.09ab	46.52 ± 0.91cd	12.50 ± 0.13ab	0.91 ± 0.08a
	OA 0.5 mM	1.48 ± 0.13d	4.34 ± 0.22c	37.67 ± 0.41bc	3.74 ± 0.07ab	43.83 ± 0.43de	12.27 ± 0.14bc	0.88 ± 0.09a
	OA 1 mM	1.26 ± 0.09d	4.02 ± 0.20c	38.80 ± 0.23b	3.69 ± 0.06b	42.83 ± 0.54ef	12.06 ± 0.10bc	0.81 ± 0.05a
	OA 1.5 mM	1.26 ± 0.07d	4.87 ± 0.30c	39.42 ± 0.69b	3.70 ± 0.04ab	41.62 ± 0.32ef	11.99 ± 0.13bc	0.84 ± 0.03a
Day 40	Control	3.50 ± 0.18a	8.06 ± 0.25a	30.07 ± 0.80f	4.00 ± 0.10a	53.91 ± 0.37a	13.04 ± 0.16a	0.88 ± 0.06a
	OA 0.5 mM	3.05 ± 0.19a	7.07 ± 0.45b	32.95 ± 0.38e	3.87 ± 0.06ab	50.43 ± 0.55b	12.57 ± 0.14ab	0.84 ± 0.03a
	OA 1 mM	2.57 ± 0.12b	6.74 ± 0.34b	34.85 ± 0.92de	3.81 ± 0.05ab	49.17 ± 0.50bc	12.47 ± 0.10ab	0.80 ± 0.08a
	OA 1.5 mM	1.96 ± 0.18c	8.52 ± 0.18a	36.00 ± 0.61cd	3.77 ± 0.10ab	47.32 ± 0.41c	12.31 ± 0.08bc	0.79 ± 0.09a
ANOVA								
F _{Storage time}		35.23***	18.24***	18.65***	4.31*	30.06***	8.46**	0.75 ^{ns}
F _{Oxalic}		17.7***	6.2**	6.84**	1.13 ^{ns}	7.98**	2.4 ^{ns}	0.21 ^{ns}
F _{Storage time × Oxalic acid}		1147.59***	2010.11***	379.93***	23.3***	362.77***	48.58***	16.15***

Different letters in the same column indicates statistical differences at $p \leq 0.05$. ns: not significant. *, **, *** indicates $p \leq 0.05$, 0--0.01, and 0.001, respectively.