Supplemantry

Table S1. Effect of foliar application of salicylic acid (SA) (2 and 4 mM), abscisic acid (ABA) (0.25 and 0.50 mM), and methyl jasmonate (MeJA) (0.25 and 0.50 mM) on weight loss and firmness (N) of strawberry fruits stored at 4˚ C for 12 days.

	Weight loss (%)			Firmness (N)			
Treatment	4 days	8 days	12 days	0 days	4 days	8 days	12 days
2 SA	2.4±0.1 c	4.5±0.1 b	6.4±0.2 a	2.93±0.17 a	2.73±0.03 a	1.50±0.00 b	1.43±0.09 b
4 SA	3.7±0.0 c	5.3±0.3 b	7.3±0.4 a	3.03±0.03 a	2.47±0.03 b	1.60±0.00 c	1.43±0.03 d
0.25 ABA	2.2±0.1 c	4.3±0.2 b	6.3±0.3 a	2.83±0.12 a	2.07±0.09 b	1.70±0.06 bc	1.57±0.03 c
0.50 ABA	2.8±0.3 b	4.9±0.5 b	7.4±0.8 a	2.63±0.09 a	1.83±0.03 b	1.67±0.03 bc	1.53±0.03 c
0.25 MeJA	3.7±0.1 c	5.6±0.3 b	8.1±0.7 a	3.03±0.03 a	2.53±0.03 b	1.83±0.03 c	1.53±0.03 d
0.50 MeJA	3.0±0.2 c	4.9±0.5 b	7.1±0.2 a	3.27±0.12 a	2.50±0.06 b	1.53±0.03 c	1.33±0.09 c
Control	2.6±0.1 c	4.0±0.4 b	7.2±0.2 a	2.93±0.09 a	2.57±0.03 b	1.53±0.03 c	1.27±0.03 d

The results are expressed as mean ±SE of three replicates followed by a letter. Different letters indicate significant statistical differences among days of storage in the same row ($p < 0.05$).

Table S2. Effect of foliar application of salicylic acid (SA) (2 and 4 mM), abscisic acid (ABA) (0.25 and 0.50 mM), and methyl jasmonate (MeJA) (0.25 and 0.50 mM) on surface colour of strawberry fruits stored at 4˚ C for 12 days.

Treatments	Days	L*	a*	b*	C*	h°
2 SA	0	37.65±1.90 a	34.06±1.04 a	24.09±3.36 a	41.88±2.41 a	34.95±3.43 a
	4	30.03±0.32 b	27.13±0.72 b	15.51±0.70 a	31.07±0.40 a	29.80±1.77 a
	8	32.79±2.37 ab	28.81±2.37 ab	18.20±3.58 a	34.18±3.89 a	31.6±3.05 a
	12	30.75±0.02 ab	30.45±1.40 ab	17.96±1.40 a	35.42±1.96 a	30.71±0.99a
4 SA	0	35.52±1.14 a	32.21±1.64 a	22.98±2.43 a	39.58±2.72 a	35.26±1.58 a
	4	31.14±0.19 b	27.54±1.98 a	18.29±0.79 ab	33.07±2.08 a	33.74±0.78 a
	8	34.80±0.47 a	31.38±0.41 a	24.00±0.51 a	39.52±0.52 a	37.44±0.53 a
	12	27.39±0.79 c	28.24±0.94 a	13.61±1.43 b	31.38±1.46 a	25.50±1.62 b
0.25 ABA	0	32.59±1.85 a	28.98±2.69 a	16.36±3.16 a	33.57±3.75 a	28.68±2.45 a
	4	29.84±0.65 a	26.00±0.05 a	13.43±0.16 a	30.15±0.12 a	26.44±0.23 a
	8	31.42±1.44 a	28.51±1.10 a	18.71±2.12 a	34.28±1.26 a	32.99±2.83 a
	12	29.37±0.24 a	27.50±0.76 a	17.15±0.22 a	32.43±0.53 a	32.0±1.04 a
0.50 ABA	0	30.38±1.94 b	23.72±4.11 b	13.13±3.40 b	27.16±5.20 b	27.89±2.86 b
	4	30.44±1.33 b	26.11±1.86 ab	18.65±2.32 ab	32.12±2.86 ab	35.15±1.47 ab
	8	39.27±0.47 a	34.62±0.51 a	29.74±2.12 a	45.68±1.70 a	40.61±1.58 a
	12	34.54±2.07 ab	31.85±1.32 ab	24.38±4.57 ab	40.41±3.80 ab	36.26±4.13 ab
0.25 MeJA	0	36.89±2.42 a	30.34±1.49 a	22.4±4.67 a	37.94±3.52 a	35.77±4.81 a
	4	31.19±0.04 a	27.92±0.54 a	16.98±0.80 a	32.68±0.88 a	31.24±0.71 a
	8	36.33±3.64 a	31.22±2.41 a	27.07±5.50 a	41.59±5.02 a	39.88±4.92 a
	12	30.14±1.06 a	29.81±0.46 a	19.13±2.62 a	35.67±1.84 a	32.11±3.13 a
0.50 MeJA	0	30.79±1.12 a	24.49±0.92 b	13.44±1.55 b	27.98±1.39 b	28.47±2.18 a
	4	30.23±0.53 a	26.77±0.93 b	15.75±0.21 ab	31.08±0.70 b	30.56±1.20 a
	8	33.30±0.77 a	32.64±0.97 a	21.05±3.32 ab	39.30±2.28 a	33.34±2.87 a
	12	33.34±0.32 a	32.57±0.76 a	23.51±0.42 a	40.17±0.86 a	35.83±0.15 a
Control	0	31.94±0.24 b	31.57±1.15 ab	19.39±1.67 bc	37.15±1.89 ab	31.62±1.43 a
	4	29.16±0.31 b	26.97±0.27 b	15.78±0.57 c	31.27±0.05 b	30.33±1.16 b
	8	37.87±2.06 a	32.59±1.72 a	27.73±2.64 a	42.90±2.23 a	40.28±3.02 a
	12	33.29±1.05 ab	31.35±0.67 ab	24.21±1.52 ab	39.38±1.31 a	37.13±0.91 ab

The results are expressed as mean ±SE of three replicates followed by a letter. Different letters indicate significant statistical differences among days of storage in the same column ($p < 0.05$). L*, a*, b*(L*: *lightness,* a*: *positive values means redness but negative values means greenness*, b*: *positive values means yellowness but negative values means blueness)* chroma (C*), and hue angle (h°) were used to establish colour characteristics for fruits.

Table S3. Effect of foliar application of salicylic acid (SA) (2 and 4 mM), abscisic acid (ABA) (0.25 and 0.50 mM), and methyl jasmonate (MeJA) (0.25 and 0.50 mM) on TSS, pH, and TA of strawberry fruits stored at 4˚ C for 12 days.

Treatments	Days	TSS (%)	pH	TA
2 SA	0	5.66±0.09 a	3.58±0.08 a	0.56±0.01 a
	4	6.03±0.09 a	3.23±0.03 b	0.55±0.01 a
	8	5.87±0.15 a	3.84±0.05 a	0.33±0.01 b
	12	5.47±0.18 a	3.67±0.09 a	0.34±0.01 b
4 SA	0	5.27±0.09 b	3.72±0.06 a	0.46±0.01 a
	4	6.37±0.09 a	3.07±0.03 b	0.51±0.02 a
	8	6.03±0.28 a	3.85±0.03 a	0.27±0.01 b
	12	5.30±0.06 b	3.87±0.03 a	0.27±0.01 b
0.25 ABA	0	6.20±0.17 b	3.51±0.01 b	0.46±0.01 b
	4	6.37±0.18 ab	3.10±0.06 c	0.53±0.01 a
	8	7.00±0.00 a	3.89±0.03 a	0.27±0.01 d
	12	6.27±0.15 b	3.73±0.03 a	0.31±0.00 c
0.50 ABA	0	5.43±0.03 bc	3.65±0.06 a	0.49±0.03 a
	4	5.33±0.09 c	3.27±0.12 b	0.51±0.00 a
	8	6.03±0.20 a	3.63±0.04 a	0.40±0.00 b
	12	5.93±0.09 ab	3.80±0.06 a	0.29±0.00 c
0.25 MeJA	0	5.83±0.07 ab	3.50±0.03 a	0.58±0.01 a
	4	6.17±0.09 a	3.17±0.03 b	0.52±0.02 b
	8	5.60±0.12 b	3.48±0.03 a	0.51±0.00 b
	12	5.73±0.12 ab	3.73±0.12 a	0.32±0.01 c
0.50 MeJA	0	5.50±0.06 b	3.50±0.03 b	0.53±0.01 a
	4	5.93±0.09 b	3.10±0.06 c	0.56±0.01 a
	8	6.80±0.30 a	3.92±0.01 a	0.30±0.01 c
	12	5.90±0.06 b	3.60±0.06 b	0.37±0.01 b
Control	0	5.23±0.15 b	3.52±0.01 ab	0.46±0.01 ab
	4	5.90±0.06 a	3.17±0.07 c	0.54±0.01 a
	8	5.70±0.15 ab	3.23±0.12 bc	0.38±0.04 bc
	12	5.27±0.19 ab	3.57±0.03 a	0.36±0.01 c

The results are expressed as mean ±SE of three replicates followed by a letter. Different letters indicate significant statistical differences among days of storage in the same column ($p < 0.05$).

Table S4. Effect of foliar application of salicylic acid (SA) (2 and 4 mM), abscisic acid (ABA) (0.25 and 0.50 mM), and methyl jasmonate (MeJA) (0.25 and 0.50 mM) on ascorbic acid (AsA), total phenolic, and anthocyanin of strawberry fruits stored at 4˚ C for 12 days.

Treatments	Days	AsA	Total phenolic	Anthocyanin
2 SA	0	169.7±1.2 a	174.7±0.3 d	76.19±0.23 d
	4	162.3±1.2 b	206.0±3.1 c	81.65±0.40 c
	8	160.3±0.3 b	225.3±0.9 b	93.44±0.76 b
	12	159.7±0.3 b	234.7±0.3 a	113.12±0.21 a
4 SA	0	170.0±1.1 a	175.3±0.3 d	78.40±0.04 b
	4	166.0±1.2 a	206.7±0.9 c	77.70±1.06 b
	8	165.7±1.2 ab	227.7±1.5 b	92.75±0.72 a
	12	161.3±0.3 b	241.7±0.3 a	93.61±0.10 a
0.25 ABA	0	169.0±2.5 a	171.3±0.3 d	67.77±0.26 c
	4	160.3±2.3 b	200.3±0.9 c	76.19±0.90 b
	8	161.7±1.2 ab	206.7±1.2 b	77.46±0.55 b
	12	160.3±0.3 b	230.3±0.9a	92.15± 1.16 a
0.50 ABA	0	166.0±1.1 a	162.3±0.3 d	65.22±0.59 c
	4	161.7±1.2 b	204.0±0.6 c	76.90±1.41 b
	8	160.0±0.0 b	222.7±0.9 b	76.21±1.49 b
	12	159.3±0.3 b	230.0±0.6 a	88.56±0.73 a
0.25 MeJA	0	168.0±2.3 a	175.3±0.3 d	76.96±0.31 b
	4	164.3±2.3 a	206.3±1.5 c	77.90±0.40 b
	8	160.0±2.3 a	213.3±0.3 b	78.28±0.81 b
	12	161.3±0.9 a	221.0 ±0.6 a	90.00±0.06 a
0.50 MeJA	0	165.0±2.5 a	176.3 ± 0.7 d	79.42±0.58 c
	4	161.7±1.2 a	197.0 ± 0.6 c	92.35±0.04 b
	8	163.3±3.7 a	211.0 ± 2.6 b	94.21±0.36 a
	12	161.0±0.6 a	222.7 ±2.0 a	102.12±0.51 a
Control	0	160.3±2.3 a	156.7±0.3 d	71.99±0.84 c
	4	159.7±0.3 a	177.7±0.9 c	78.45±0.58 b
	8	157.7±1.2 a	193.0±0.6 d	80.51±0.83 b
	12	158.0±1.2 a	202.7±0.9 a	89.10±0.21 a

The results are expressed as mean ±SE of three replicates followed by a letter. Different letters indicate significant statistical differences among days of storage in the same column ($p < 0.05$).