

Supplemental File

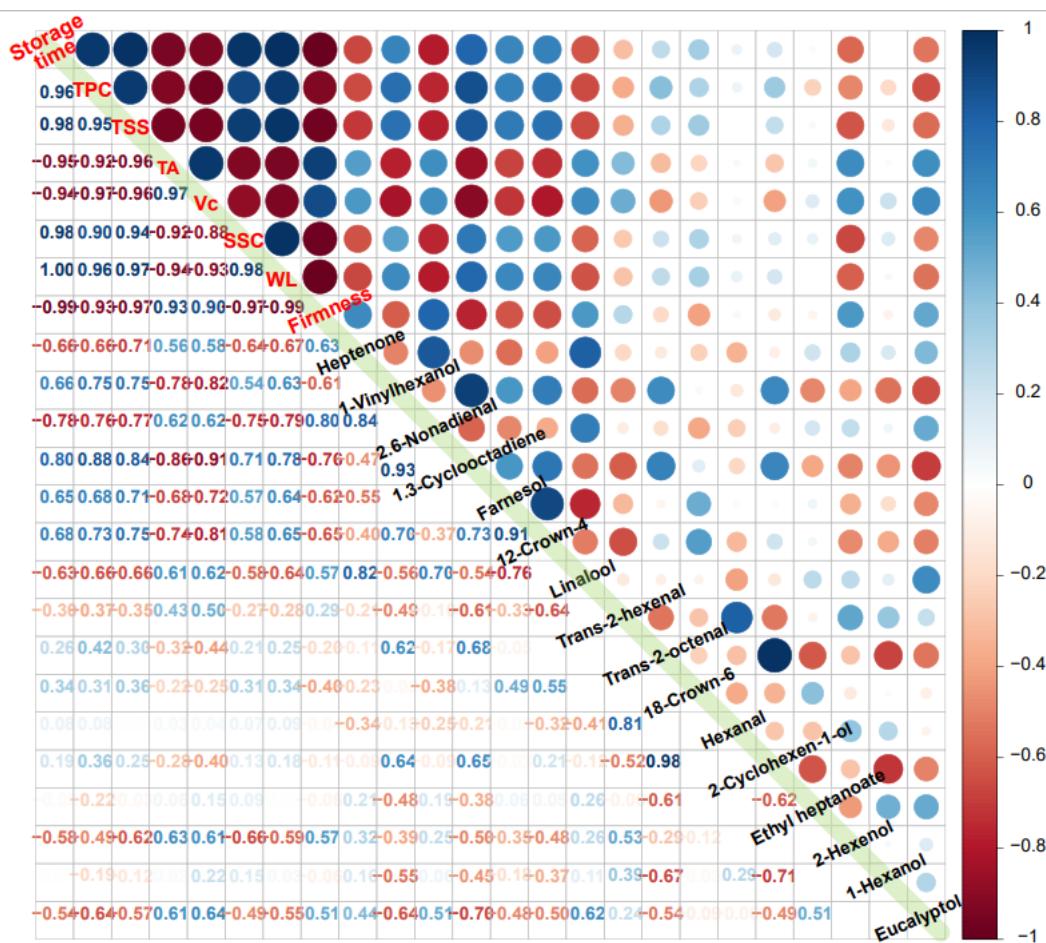


Figure S1. Correlation between all quality parameters and VFCs selected with storage time.

Table S1. R/G (the ratio of R value to G value in the RGB values of kiwifruit flesh), R/B, and B/G values in different parts of kiwifruit stored at 2°C for one month.

	Head	Head	Head	Central	Central	Central	Mesocarp	Mesocarp	Mesocarp
	R/B	R/G	B/G	R/B	R/G	B/G	R/B	R/G	B/G
DAY 0	3.21	1.13	0.35	1.64	1.09	0.66	3.21	1.04	0.33
DAY 3	3.46	1.13	0.33	1.71	1.10	0.64	3.29	1.04	0.31
DAY 6	4.10	1.12	0.27	1.72	1.08	0.63	2.73	1.02	0.38
DAY 9	2.46	1.05	0.43	1.95	1.04	0.53	2.43	1.04	0.43
DAY 12	4.38	1.09	0.25	2.00	1.05	0.53	2.81	1.05	0.37
DAY 15	3.96	1.09	0.28	2.37	1.11	0.47	3.19	1.06	0.33
DAY 21	5.64	1.22	0.22	2.46	1.13	0.46	3.91	1.05	0.27
DAY 18	6.57	1.12	0.17	2.79	1.11	0.40	3.56	1.06	0.30
DAY 24	8.40	1.21	0.14	2.89	1.14	0.39	4.79	1.06	0.22
DAY 27	9.18	1.12	0.12	3.26	1.12	0.34	3.71	1.03	0.28
DAY 30	5.03	1.21	0.24	2.86	1.14	0.40	3.96	1.18	0.30