

SUPPLEMENTARY MATERIAL

Relation between rind pigmentation and internal quality of blood orange ‘Sanguinelli’. Physico-chemical and sensory studies

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Figure S1. Visual estimation of rind colour areas where colour measurements were taken per fruit. After evaluating each side of the fruit (one 180° fruit face and the opposite 180° fruit face), the areas with the same intensity (I) were added and then divided by 2. So this whole fruit showed I1=42.5%, I2=17.5, I4= 40%.



Figure S2. Samples presentation in booths for the triangle test.

Table S1. Pearson correlation between the colour index (a^*/b^*) of rind and juice, and between the colour index (a^*/b^*) of juice and total soluble solids

	a^*/b^* rind - a^*/b^* juice		a^*/b^* juice - % TSS	
	Coefficient correlation	p-value	Coefficient correlation	p-value
Orchard 1	0.5	<0.05	0.73	<0.05
Orchard 2	0.15	0.057	0.49	<0.05
Orchard 3	0.18	0.059	0.34	<0.05
All data	0.29	<0.05	0.53	<0.05