

**Table. S1 Primer sequences for gene expression in qRT-PCR analysis**

Genes	Primer forward (5'-3')	Primer reverse (5'-3')
<i>FaPG</i>	ACATTACGGACACG AACAT	TGGTAGCACAAGCAAGAG
<i>FaPME</i>	ATTATGCTCAGTGTGGAAGT	CAAGGTATGTAGGTGTGCTA
<i>FaACS</i>	GGCCAGGACTCGTCTTACTT	GCTCGCCAAAATGGATTCT
<i>FaACO</i>	ACAGAGTGATTGCCAGACA	TGGAACTTGAGGCCTGCATA
<i>FaAPX</i>	CCATCGCTAGGGTTTGACCT	TGAGCTTCCTCTTGGCCTTG
<i>FaMDR</i>	GCTGCATATCCGGCAGAGAC	CATCGCCTTCTCTCACCAAGC
<i>FaDDR</i>	CTCCTCCTCCGACCATCTCA	GTGATGGAGGACTTGACGCA
<i>FaNCED</i>	GCCAACCCTTACACGA	TCCCGATTCACGCTCC
<i>FaAAO</i>	GGATTAGGACAGATAGAAGGTGCT	TGCCATCGGAAACCACCA
<i>Fa18S-rRNA</i>	AGCAAGCCTACGCTCTGG	GGTGCCTTCCGTCAATT

The sequences of *FaPG*, *FaPME*, *FaMDR*, *FaDDR* and *Fa18S-rRNA* were obtained according to NCBI database. The sequences of *FaACS* and *FaACO* were applied based on the information of Qian et al. (2016). The sequence of *FaAPX* were applied based on the information of Li et al. (2019). The sequences of *FaNCED* and *FaAAO* were applied based on the information of Perin et al. (2019).

Reference:

- 1 Perin, E.C., da Silva Messias, R., Borowski, J.M., Crizel, R.L., Schott, I.B., Carvalho, I.R., Rombaldi C.V., Galli, V., 2019). ABA-dependent salt and drought stress improve strawberry fruit quality. Food Chem. 271, 516–526. <https://doi.org/10.1016/j.foodchem.2018.07.213>.
- 2 Li, D., Zhang, X., Li, L., Aghdam, M.S., Wei, X., Liu, J., Xu, Y., Luo, Z., 2019. Elevated CO<sub>2</sub> delayed the chlorophyll degradation and anthocyanin accumulation in postharvest strawberry fruit. Food Chem. 285, 163-170. <https://doi.org/10.1016/j.foodchem.2019.01.150>.
- 3 Qian, M., Baoju, W., Xiangpeng, L., Xin, S., Lingfei, S., Haifeng, J., Jinggui, F.,

2016. Comparison and verification of the genes involved in ethylene biosynthesis and signaling in apple, grape, peach, pear and strawberry. *Acta Physiol. Plant.* 38, 44.

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