

**Figure S1c.** Correlation plot between Harvest dry matter (DM), degree of methylesterfication (DME), cell wall enzyme activities ( $\beta$ -D-Galactosidase [BGAL],  $\alpha$ -L-Arabinofuranosidase [AFAS] and Pectin Methylesterase [PME] Activity in buffer soluble [BS] and salt soluble [SS] extracts on protein basis (p), yields of cell wall material (alcohol insoluble residue, AIR) and fractions (Water, CDTA, and Sodium Carbonate [Na<sub>2</sub>CO<sub>3</sub>]), internal ethylene content at harvest [IEC0], internal ethylene content upon 20-week storage [IEC20] and textural parameters at harvest (M1 is maximum hardness in Region 1; M2 is maximum hardness in Region 2, A2 is average hardness in Region 2; E2 is integrity of cortex in Region 2; and Cn is Crispness in Region 2) and upon 20-week storage (M1Store is maximum hardness in Region 1; M2Store is maximum hardness in Region 2, A2Store is average hardness in Region 2; E2Store is integrity of cortex in Region 2; and CnStore is Crispness in Region 2). Significant Pearson correlation co-efficient values at  $p \leq 0.05$  are presented in bold font.

**Pearson correlation heat map scale**



