**Supporting Information**

Extension of Shelf Life and Postharvest Quality of Bell pepper (*Capsicum annuum* L. cv Nagano) with Forced-air Precooling and Modified Atmosphere Packaging

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Table S1. Soluble sugars (sucrose, glucose, and fructose) of bell pepper cv. Nagano during storage at 11oC 95% RH. FOLO, forced-air precooling + 30 μm PE liner; FOLX, forced-air precooling; FXLO, 30 μm PE liner; FXLX, control. zMean separation within columns by Duncan’s multiple range test (DMRT) at *p* < 0.05. **ns, \*\*,** not significant or significant at, *p* < 0.001, respectively. DW (dry weight), (n = 6).



**A B**

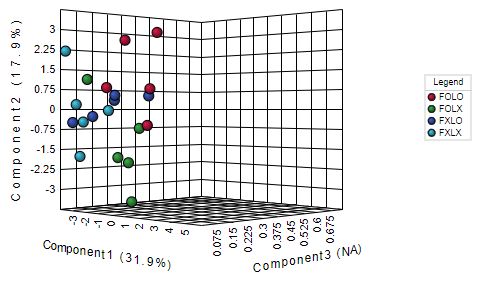
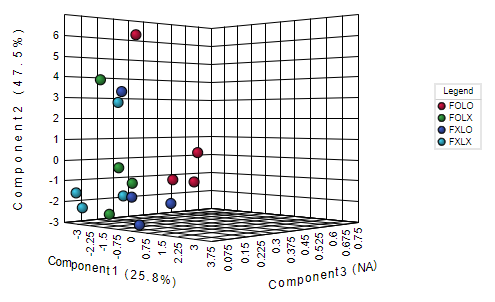
 

Figure S1. Three-dimensional (3D) sparse partial least squares-discriminant analysis (sPLSDA) scores plot representing treatments of observed parameters of bell pepper cv. Nagano harvested in 90% coloring (A) and 50% coloring (B), stored at 11oC 95% RH for 15 and 16 days respectively. FOLO, forced-air precooling + 30 μm PE liner; FOLX, forced-air precooling; FXLO, 30 μm PE liner; FXLX, control.