Table S1 The Brix of BBJ samples during storage.

Samples	4°C				25°C			
	0 d	30 d	60 d	90 d	0 d	30 d	60 d	90 d
Control	3.4 ± 0.0 e	3.4 ± 0.0 d	4.0 ± 0.0 b	3.8 ± 0.1 c	3.4 ± 0.0 e	0.8 ± 0.0 c	0.8 ± 0.1 bc	0.6 ± 0.0 f
Ste2	2.9 ± 0.1 g	3.3 ± 0.0 e	1.8 ± 0.0 f	3.9 ± 0.0 b	2.9 ± 0.1 g	0.5 ± 0.0 f	0.9 ± 0.1 b	0.8 ± 0.0 d
Ste4	3.7 ± 0.0 c	3.5 ± 0.1 c	3.5 ± 0.0 e	2.5 ± 0.0 g	3.7 ± 0.0 c	0.4 ± 0.1 g	0.6 ± 0.0 d	1.1 ± 0.1 c
Ste8	2.9 ± 0.1 g	3.3 ± 0.1 e	3.7 ± 0.1 d	2.5 ± 0.1 g	2.9 ± 0.1 g	0.3 ± 0.0 h	0.9 ± 0.1 b	0.5 ± 0.1 f
Ste12	3.1 ± 0.0 f	3.7 ± 0.0 b	3.9 ± 0.1 c	3.5 ± 0.1 d	3.1 ± 0.0 f	0.6 ± 0.0 e	0.9 ± 0.1 b	1.5 ± 0.1 b
Ste16	4.2 ± 0.0 b	3.3 ± 0.0 e	3.6 ± 0.0 d	3.4 ± 0.0 e	4.2 ± 0.0 b	0.5 ± 0.0 f	0.7 ± 0.1 d	0.7 ± 0.1 d
Ste20	4.2 ± 0.0 b	3.3 ± 0.0 e	3.5 ± 0.1 e	2.6 ± 0.0 f	4.2 ± 0.0 b	0.7 ± 0.1 d	0.7 ± 0.1 bc	0.8 ± 0.0 d
Sucralose	3.6 ± 0.0 d	3.3 ± 0.1 e	4.1 ± 0.1 b	4.2 ± 0.0 b	3.6 ± 0.0 d	1.1 ± 0.1 b	0.9 ± 0.0 b	0.7 ± 0.0 de
Sucrose	11.0 ± 0.1 a	8.8 ± 0.1 a	10.2 ± 0.1 a	10.6 ± 0.1 a	11.0 ± 0.1 a	8.5 ± 0.0 a	8.1 ± 0.0 a	2.1 ± 0.0 a

Different letters in the upper-corner indicated significant difference among different groups in the same time period and storage condition ($P < 0.05$).