**Table S2.** Effects of different treatments on fruit quality.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Treatment** | **Longitudinal diameter (mm)** | **Transverse diameter (mm)** | **Fruit shape index** | **Soluble solids (%)** | **Soluble sugar (mg/g)** | **Titratable acidity (%)** |
| **T1** | 57.96±2.60b | 75.95±2.19b | 0.76±0.04a | 13.50±0.70c | 100.90±3.32b | 0.23±0.02b |
| **T2** | 59.56±1.60ab | 75.72±2.33b | 0.79±0.03a | 14.20±0.88bc | 110.35±2.42a | 0.24±0.02ab |
| **T3** | 63.37±5.25a | 80.45±3.49a | 0.79±0.04a | 16.80±1.02a | 110.07±2.23a | 0.24±0.03ab |
| **T4** | 59.09±2.17ab | 74.98±1.96b | 0.79±0.04a | 13.90±0.26c | 100.43±3.48b | 0.23±0.02b |
| **T5** | 57.79±2.00b | 74.71±1.82b | 0.77±0.02a | 15.62±1.11ab | 111.85±3.76a | 0.29±0.02a |

Notes: Means with the same letter in each column were not significantly different at *p* < 0.05.