

Supplementary Table S1 Decay incidence, flesh firmness (FF), hue angle, and titratable acidity (TA) of ‘Ruaner’ pears after 60, 90, and 120 days of cold storage at 0 °C plus 1, 4, 8, and 12 days at 20 °C in 2023.

Cold storage (days)	Shelf period (day)	Decay incidence (%)	FF (N)	Hue angle (h^*)	TA (%)
60	1	27.78 ± 5.09 f	50.05 ± 0.67 a	102.62 ± 1.42 a	0.53 ± 0.01 a
	4	57.78 ± 1.92 d	37.49 ± 1.35 d	100.76 ± 0.63 b	0.46 ± 0.01 b
	8	81.11 ± 5.09 b	24.00 ± 1.26 f	96.20 ± 0.76 c	0.42 ± 0.01 c
	12	98.89 ± 1.92 a	nd	nd	nd
90	1	34.44 ± 3.85 e	45.83 ± 1.44 b	99.40 ± 0.27 b	0.46 ± 0.01 b
	4	71.11 ± 3.85 c	33.57 ± 0.40 e	96.17 ± 1.36 c	0.40 ± 0.01 d
	8	94.44 ± 1.92 a	nd	nd	nd
	12	100 ± 0.00 a	nd	nd	nd
120	1	80.00 ± 8.82 b	42.36 ± 1.90 c	96.76 ± 0.37 c	0.35 ± 0.02 e
	4	100 ± 0.00 a	nd	nd	nd
	8	100 ± 0.00 a	nd	nd	nd
	12	100 ± 0.00 a	nd	nd	nd

Values are presented as the means ± standard deviation. Different letters indicate significant differences among periods according to Fisher’s protected least significant difference test at $P < 0.05$. Nd, no detected due to the decay incidence > 90 %.