

Supplementary Table S4. Component loadings for respiration rate (RR), fruit firmness (FF), soluble solids content (SSC), titratable acidity (TA), sensory score of flavor (SSF), total phenolics (TP), total flavonoids (TF), the ability to scavenge 1,1-diphenyl-2-picrylhydrazyl (DPPH), and ferric reducing antioxidant power (FRAP) of ‘Skeena’, ‘Lapins’, and ‘Sweetheart’ cherries from production elevation (PE) ranging of 117–697 meters above sea level (MASL) after packaging (AP) and after storage (AS) from principal component (PC) analysis.

Factor	PC 1	PC 2
PE	0.044	0.061
RR-AP	-0.281	0.148
FF-AP	-0.205	0.300
TA-AP	0.261	0.230
SSC-AP	0.193	0.310
TP-AP	0.285	-0.119
TF-AP	0.286	-0.125
DPPH-AP	0.292	0.038
FRAP-AP	0.284	0.018
RR-AS	-0.283	-0.096
FF-AS	-0.126	0.384
TA-AS	0.250	0.242
SSC-AS	0.199	0.279
SSF-AS	0.066	0.457
TP-AS	0.272	-0.166
TF-AS	0.227	-0.324
DPPH-AS	0.268	-0.091
FRAP-AS	0.208	0.248