

Supplementary Table S5. Aromatic volatile compounds identified in ‘Skeena’, ‘Lapins’, and ‘Sweetheart’ cherries.

Peak No.	Class	Compounds	RI	Odor
1	Aldehyde	Acetaldehyde	480	Pungent, fruity
2	Alcohol	Pentanol	516	Mild, green, fusel, oily, fermented
3	Hydrocarbons	(Z,Z)-2,4-Hexadiene	618	Fatty, sweet, green
4	Alcohol	1-Penten-3-ol	676	Buttery, grassy
5	Heterocyclic compound	2-Ethyl furan	693	Cocoa, bready, malty, coffee, nutty
6	Alcohol	3-Methyl-3-buten-1-ol	726	Fruity
7	Alcohol	(E)-2-Penten-1-ol	770	pungent, earthy, vegetable, acrylate
8	Alcohol	2-Methyl-2-buten-1-ol	773	Green, fruity
9	Aldehyde	(Z)-3-Hexenal	801	Fruity
10	Aldehyde	Hexanal	803	Green, fruity
11	Aldehyde	(E)-2-Heptenal	855	Fatty, fruity
12	Aldehyde	(E)-2-Hexenal	866	Green, grassy
13	Alcohol	(E)-2-Hexen-1-ol	873	Green, fruity
14	Alcohol	Hexanol	875	Chemical, winey, fruity, fatty, terpenic, cauliflower
15	Aldehyde	Heptanal	940	Fresh, aldehydic, fatty, green, herbal, wine, ozonous
16	Aldehyde	Benzaldehyde	994	Sweet, bitter, almond, cherry
17	Terpenoids	D-Limonene	1050	Citrus
18	Alcohol	Benzyl alcohol	1074	Floral, rose, phenol, balsamic
19	Hydrocarbons	Dodecane	1205	Alkane
20	Terpenoids	Carvone	1231	Sweet, spearmint, herbal, minty
21	Ester	Butyl butyrate	1386	Sweet, fruity

RI, retention index.