

1 **Supplement Table S1**

2 Effect of pre-storage conditioning (conditioning temperature, relative humidity, and treatment time) on weight loss (WL) before storage
 3 and decay incidence of polyethylene packaging (PEP)-treated zucchini fruit after 21 d of storage at 3 ± 0.5 °C.

Temperature (°C)	RH (%)	Treatment time (d)	WL (%)	Decay incidence (%)
10 ± 0.5	20 ± 2	1	0.06 ± 0.02 g	10.00 ± 0.00 c
	40 ± 2	1	0.04 ± 0.01 h	13.67 ± 5.67 c
	60 ± 2	1	0.03 ± 0.00 h	23.33 ± 5.67 a
	20 ± 2	2	0.10 ± 0.00 f	10.00 ± 5.67 c
	40 ± 2	2	0.06 ± 0.00 g	10.00 ± 0.00 c
	60 ± 2	2	0.05 ± 0.02 g	16.67 ± 5.67 b
	20 ± 2	3	0.23 ± 0.04 cd	3.67 ± 3.67 d
	40 ± 2	3	0.15 ± 0.03 e	5.67 ± 5.67 d
	60 ± 2	3	0.11 ± 0.01 f	16.67 ± 5.67 b
15 ± 0.5	20 ± 2	1	0.11 ± 0.02 f	0.00 ± 0.00 e
	40 ± 2	1	0.06 ± 0.00 gh	0.00 ± 0.00 e
	60 ± 2	1	0.05 ± 0.01 gh	10.00 ± 0.00 c
	20 ± 2	2	0.16 ± 0.04 e	0.00 ± 0.00 e
	40 ± 2	2	0.08 ± 0.01 g	0.00 ± 0.00 e
	60 ± 2	2	0.07 ± 0.02 g	5.67 ± 5.67 d
	20 ± 2	3	0.38 ± 0.06 b	0.00 ± 0.00 e
	40 ± 2	3	0.27 ± 0.05 c	0.00 ± 0.00 e
	60 ± 2	3	0.22 ± 0.03 cd	3.67 ± 3.67 d
20 ± 0.5	20 ± 2	1	0.28 ± 0.05 c	0.00 ± 0.00 e
	40 ± 2	1	0.15 ± 0.05 e	0.00 ± 0.00 e
	60 ± 2	1	0.11 ± 0.03 ef	3.67 ± 0.00 d
	20 ± 2	2	0.36 ± 0.08 b	0.00 ± 0.00 e
	40 ± 2	2	0.25 ± 0.05 c	0.00 ± 0.00 e
	60 ± 2	2	0.20 ± 0.03 d	0.00 ± 0.00 e
	20 ± 2	3	0.52 ± 0.12 a	0.00 ± 0.00 e
	40 ± 2	3	0.43 ± 0.04 ab	0.00 ± 0.00 e
	60 ± 2	3	0.36 ± 0.09 b	0.00 ± 0.00 e

4 Values are presented as means of three replicates ± SD. Different lowercase letters indicated significant differences among means using
 5 Fisher's protected least significant difference test at $P < 0.05$.