

1 **Supplement Table S2**

2 Effect of postharvest 1-methylcyclopropene (1-MCP) on ethylene production rate of  
3 the polyethylene packaging (PEP)- and modified atmosphere packaging  
4 (MAP)-treated zucchini fruit at harvest and after storage at  $3 \pm 0.5$  °C (Experiment 2).

| Treatment   | Storage time (d) | Ethylene production rate ( $\mu\text{L kg}^{-1} \text{h}^{-1}$ ) |
|-------------|------------------|--|
| At harvest  | 0                | nd   |
| PEP         | 14               | $0.10 \pm 0.00$  |
| PEP + 1-MCP | 14               | nd   |
| MAP         | 14               | nd   |
| MAP + 1-MCP | 14               | nd   |
| PEP         | 21               | $0.11 \pm 0.02$  |
| PEP + 1-MCP | 21               | nd   |
| MAP         | 21               | $0.09 \pm 0.01$  |
| MAP + 1-MCP | 21               | nd   |
| PEP         | 28               | $0.12 \pm 0.02$  |
| PEP + 1-MCP | 28               | nd   |
| MAP         | 28               | $0.12 \pm 0.03$  |
| MAP + 1-MCP | 28               | nd   |

5 Values are presented as means of three replicates  $\pm$  SD. nd, not detected.