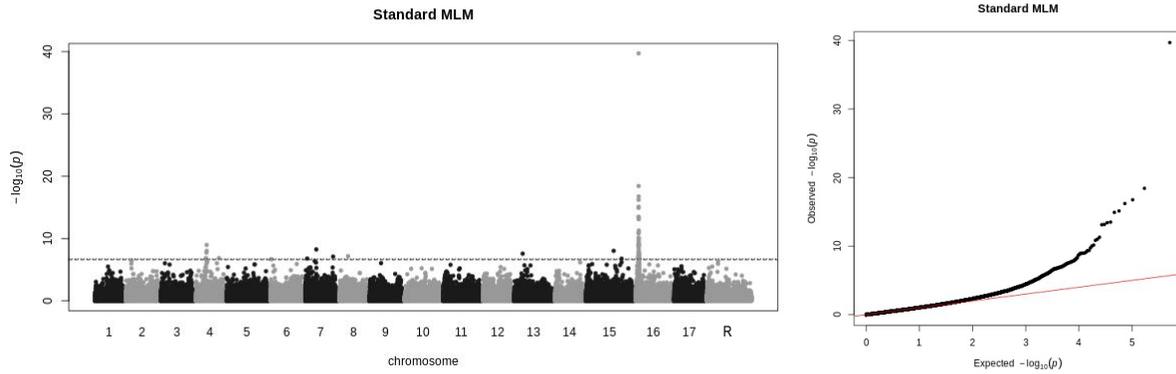
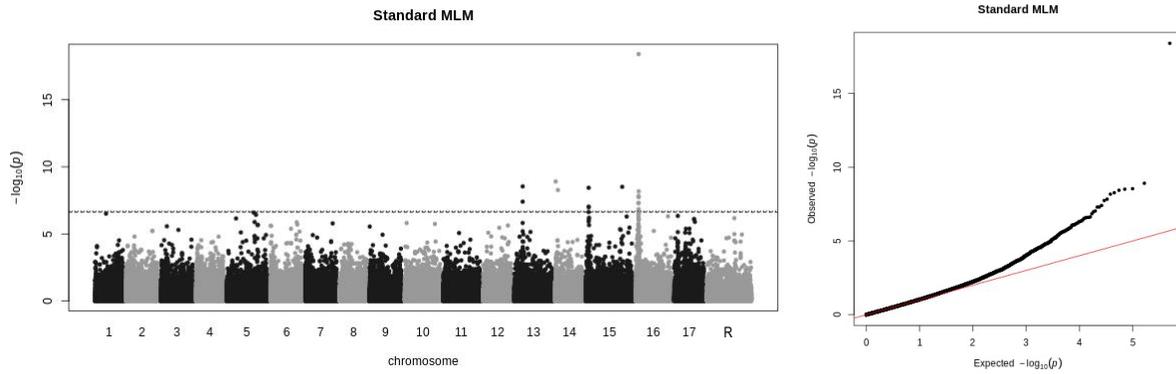


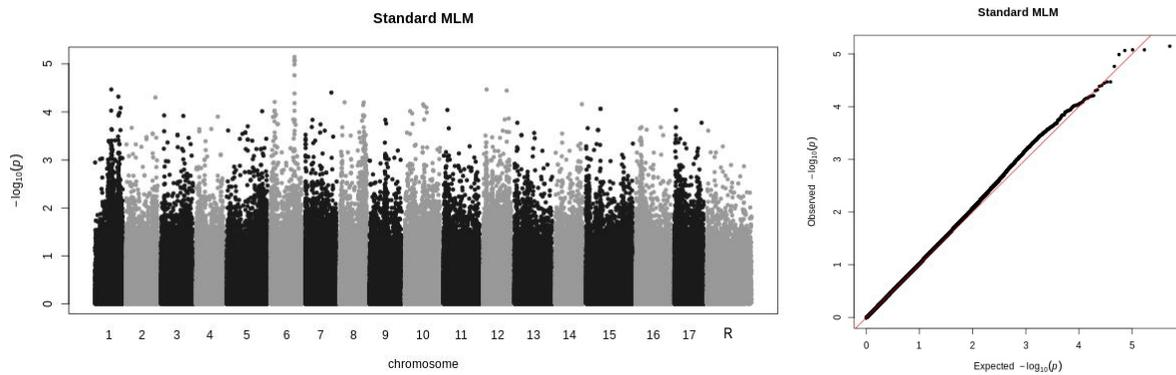
## Acidity at harvest (N=780)



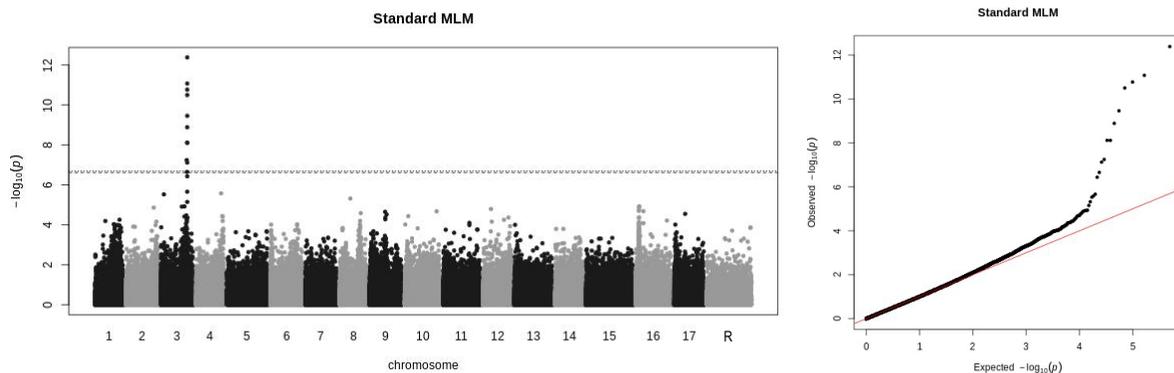
## Acidity after storage (N=548)



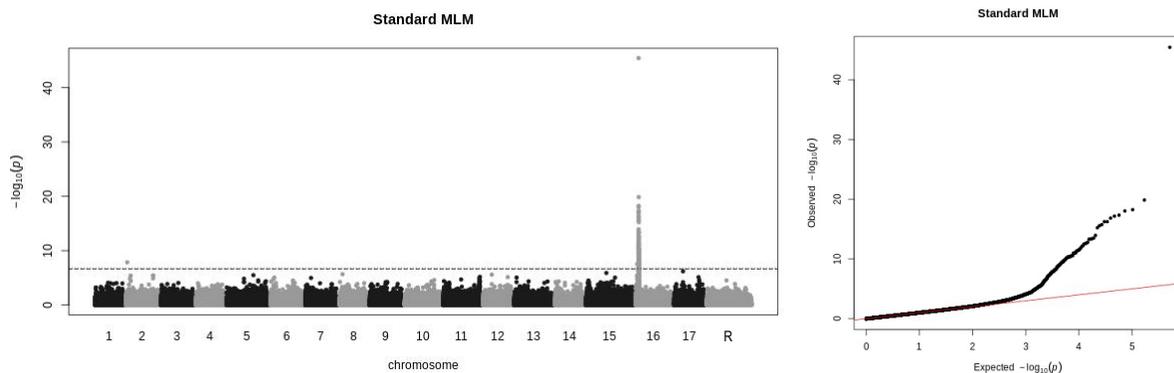
## SSC at harvest (N=802)



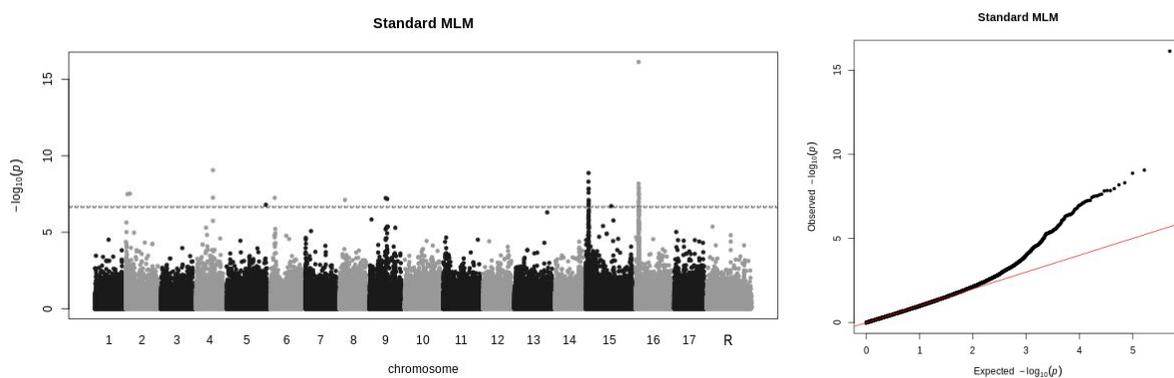
## SSC after storage (N=566)



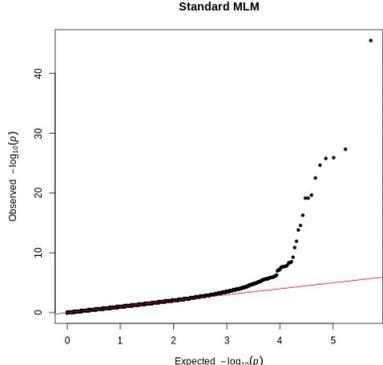
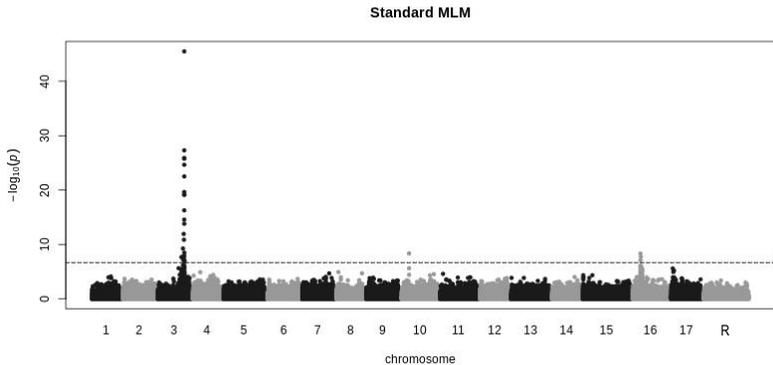
## SSC/acidity ratio at harvest (N=780)



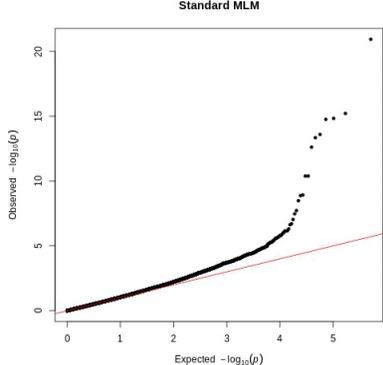
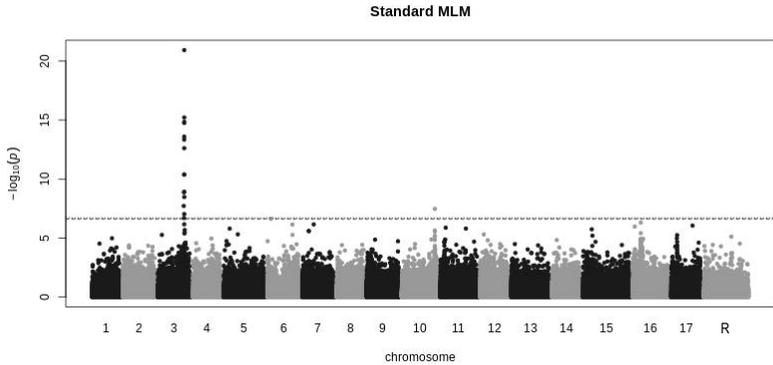
## SSC/acidity ratio after storage (N=549)



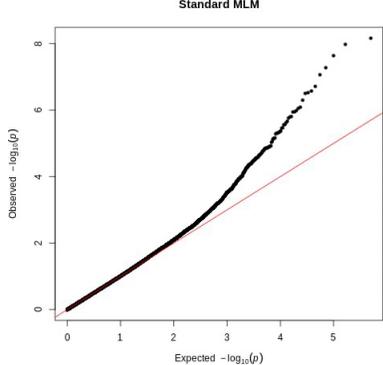
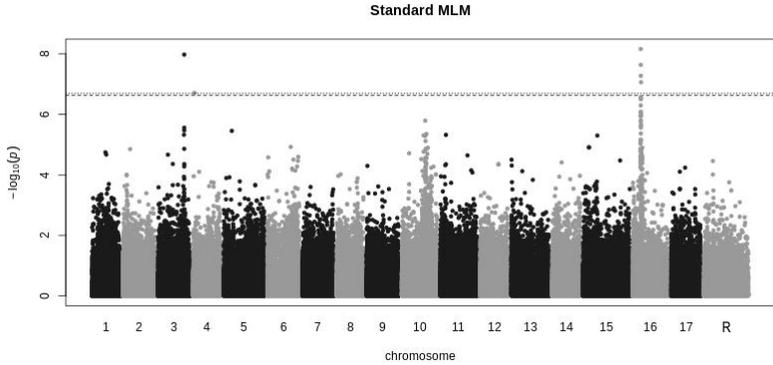
# Harvest date (N=811)



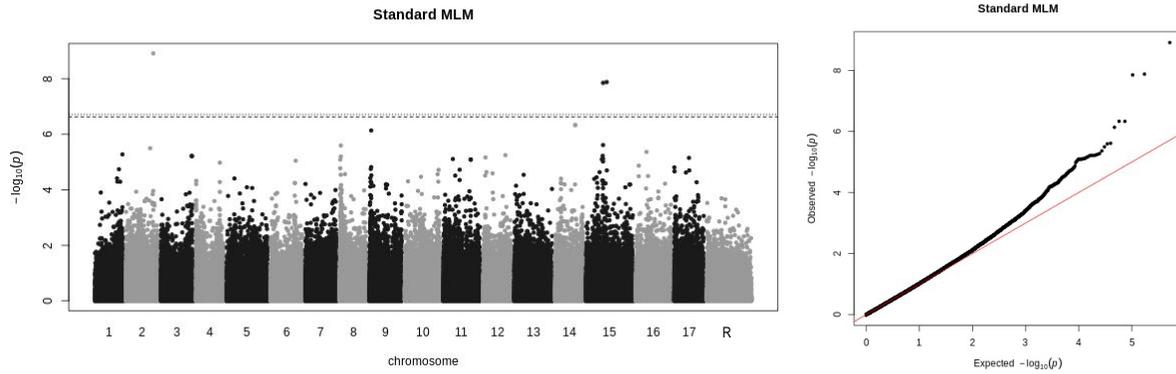
# Firmness at harvest (N=808)



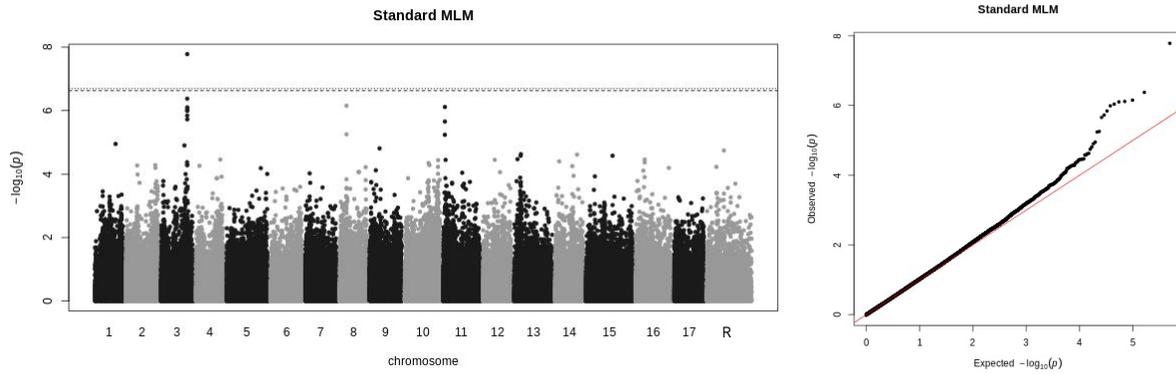
# Firmness after storage (N=508)



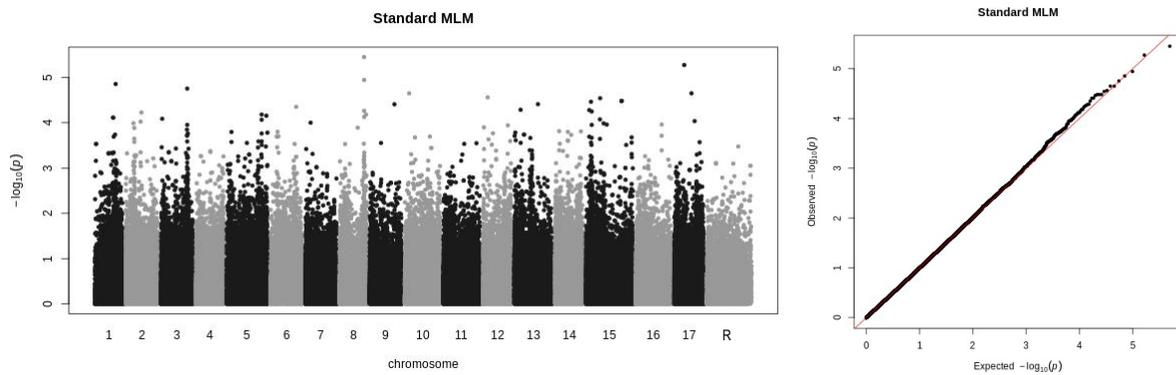
## Flowering time (N=1007)



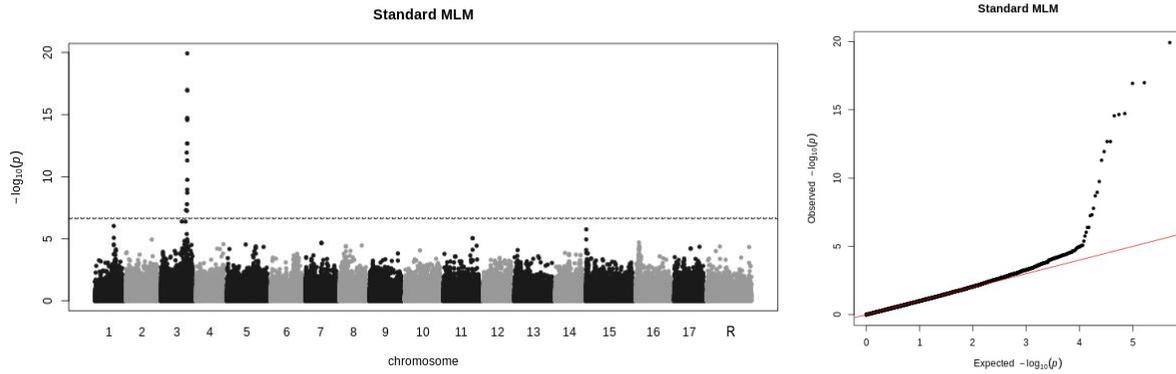
## Juiciness (N=556)



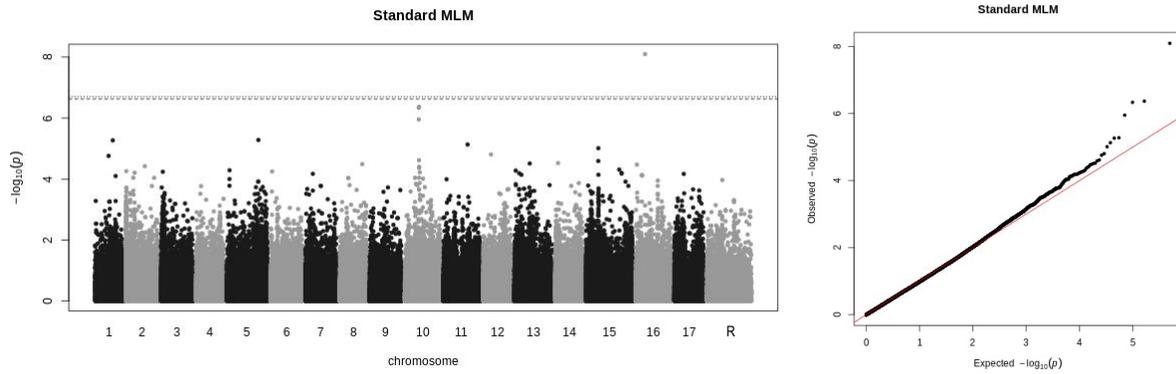
## Change in acidity during storage (N=535)



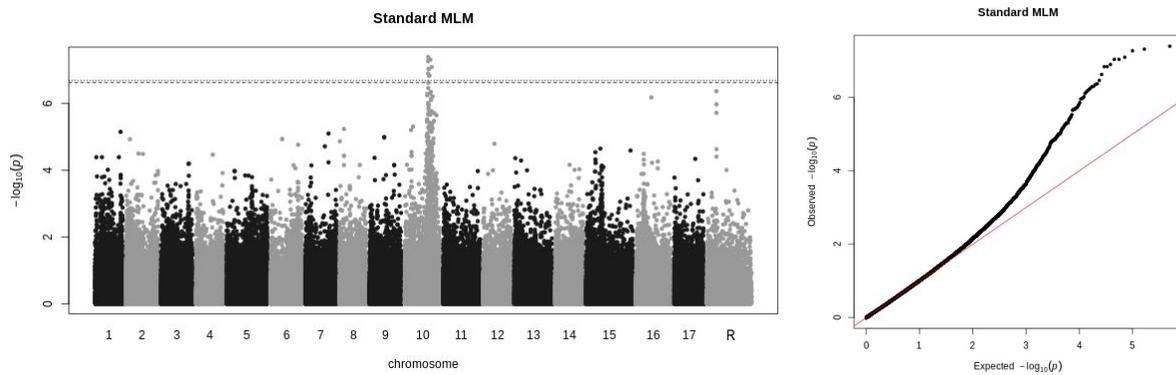
## Change in SSC during storage (N=566)



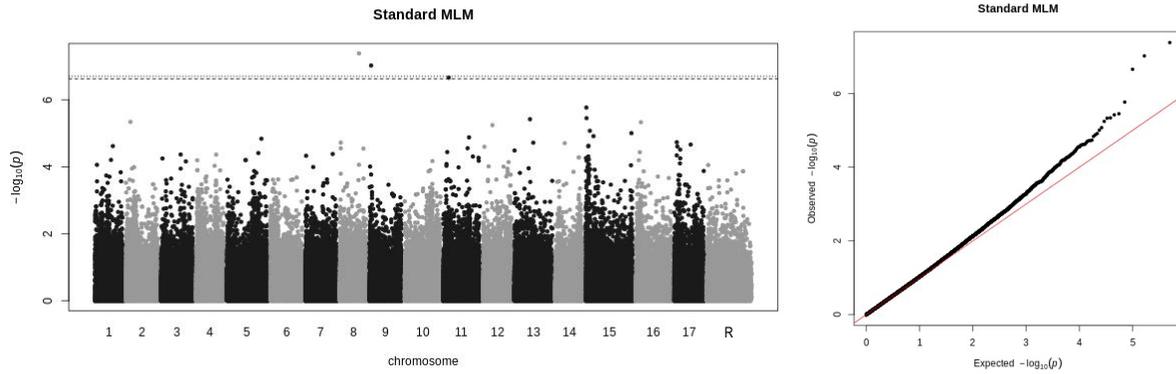
## Change in SSC/acidity ratio during storage (N=536)



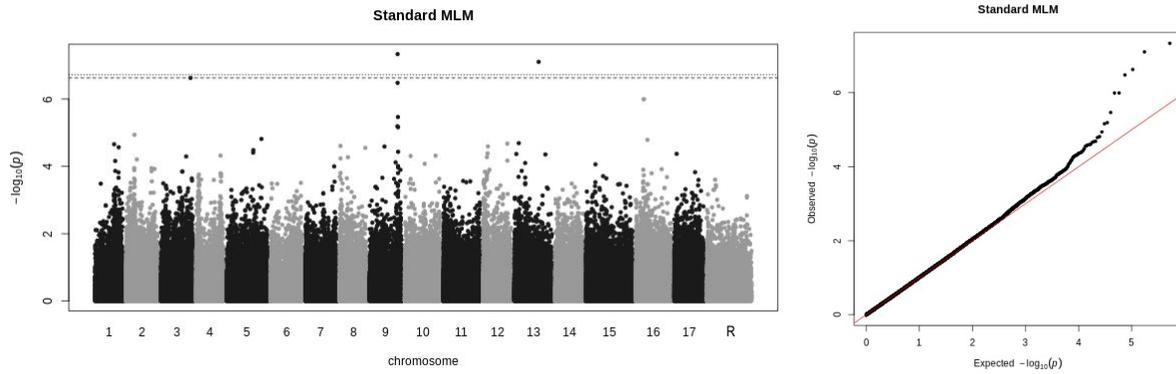
## Change firmness during storage (softening) (N=508)



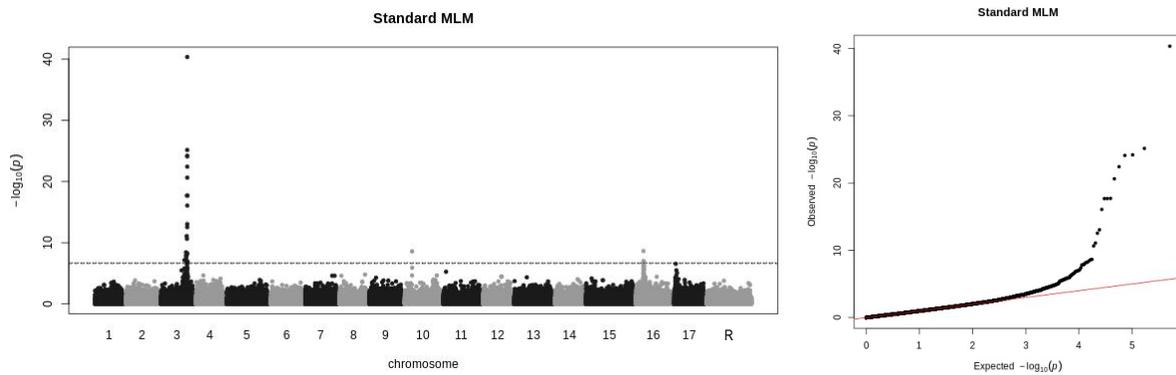
## Change in weight during storage (N=506)



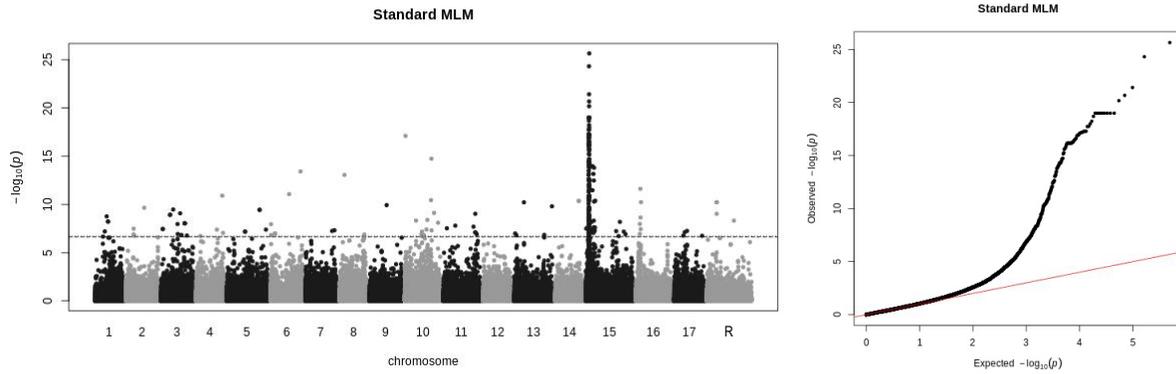
## Precocity (N=1045)



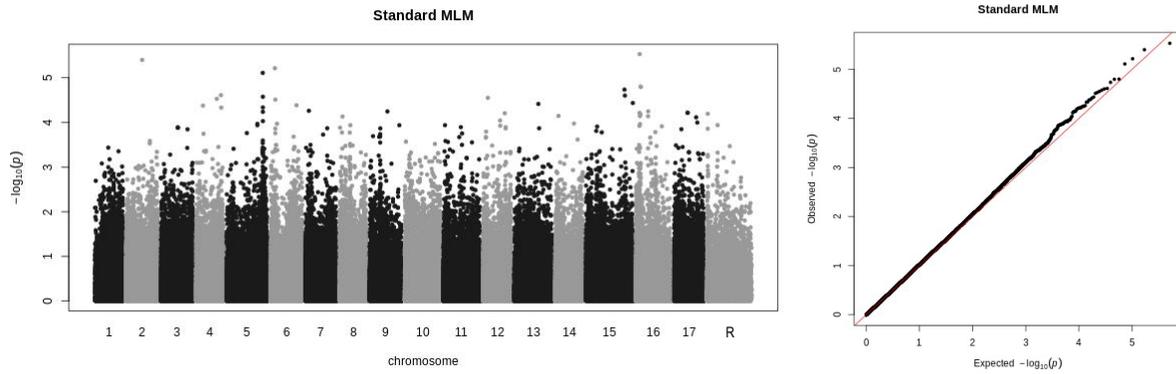
## Time to ripen (N=780)



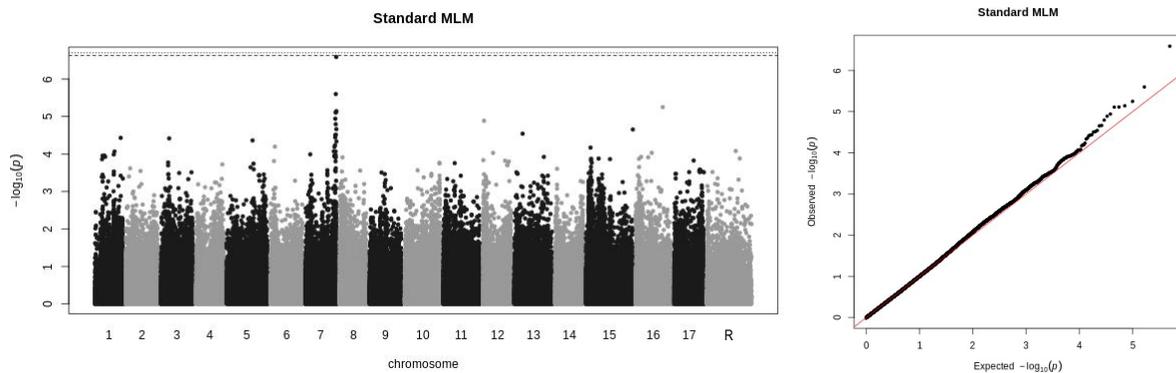
## Phenolic content (N=438)



## Weight at harvest (N=807)



## Weight after storage (N=506)



Supplemental Figure S1: Manhattan plots and QQ-plots for the 21 fruit quality and phenology traits. The horizontal grey lines in each Manhattan plot represent the significance threshold.