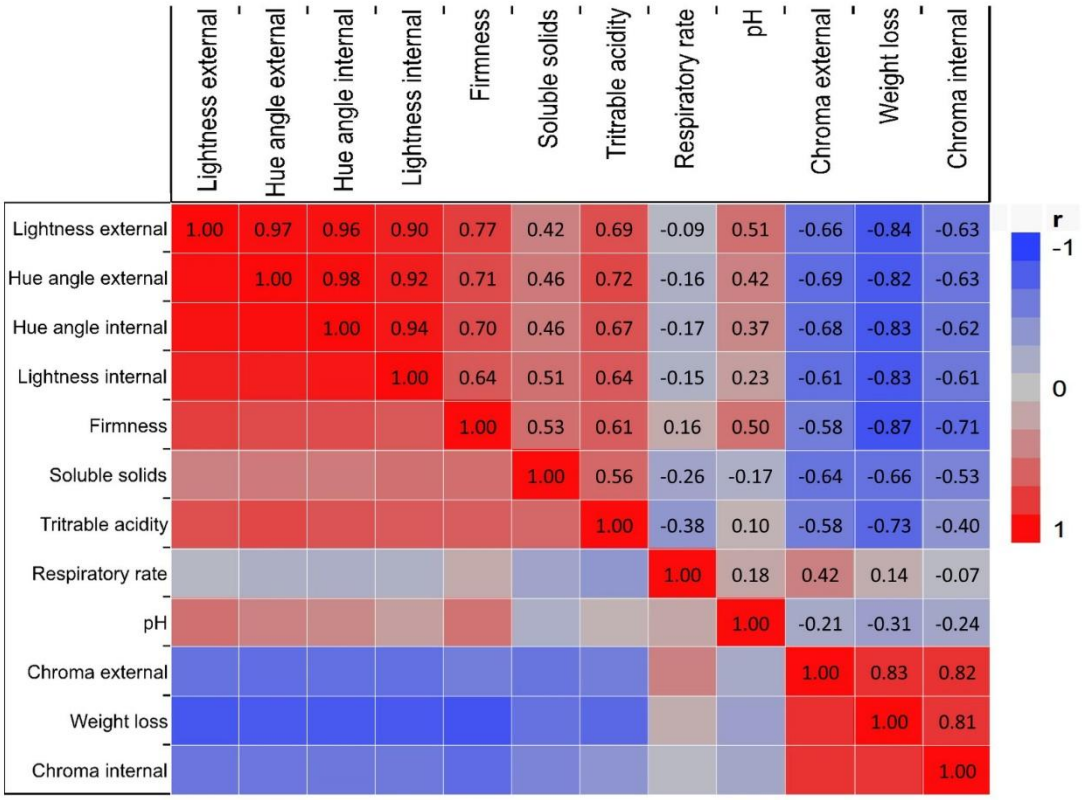
Figure S1. Correlations by color map cluster of twelve parameters evaluated in tomato fruit treated with doses of AVG and stored (15 ± 1 °C and RH 90 ± 5 %) for 28 days.



	Lightness external	Hue angle external	Hue angle internal	Lightness internal	Firmness	Soluble solids	Tritrable acidity	Respiratory rate	pH	Chroma external	Weight loss	Chroma internal
Lightness external	1.00	0.97	0.96	0.90	0.77	0.42	0.69	-0.09	0.51	-0.66	-0.84	-0.63
Hue angle external		1.00	0.98	0.92	0.71	0.46	0.72	-0.16	0.42	-0.69	-0.82	-0.63
Hue angle internal			1.00	0.94	0.70	0.46	0.67	-0.17	0.37	-0.68	-0.83	-0.62
Lightness internal				1.00	0.64	0.51	0.64	-0.15	0.23	-0.61	-0.83	-0.61
Firmness					1.00	0.53	0.61	0.16	0.50	-0.58	-0.87	-0.71
Soluble solids						1.00	0.56	-0.26	-0.17	-0.64	-0.66	-0.53
Tritrable acidity							1.00	-0.38	0.10	-0.58	-0.73	-0.40
Respiratory rate								1.00	0.18	0.42	0.14	-0.07
pH									1.00	-0.21	-0.31	-0.24
Chroma external										1.00	0.83	0.82
Weight loss											1.00	0.81
Chroma internal												1.00