

Supplementary Material

Investigating the Effect of Artificial Flavours and External Information on Consumer Liking of Apples

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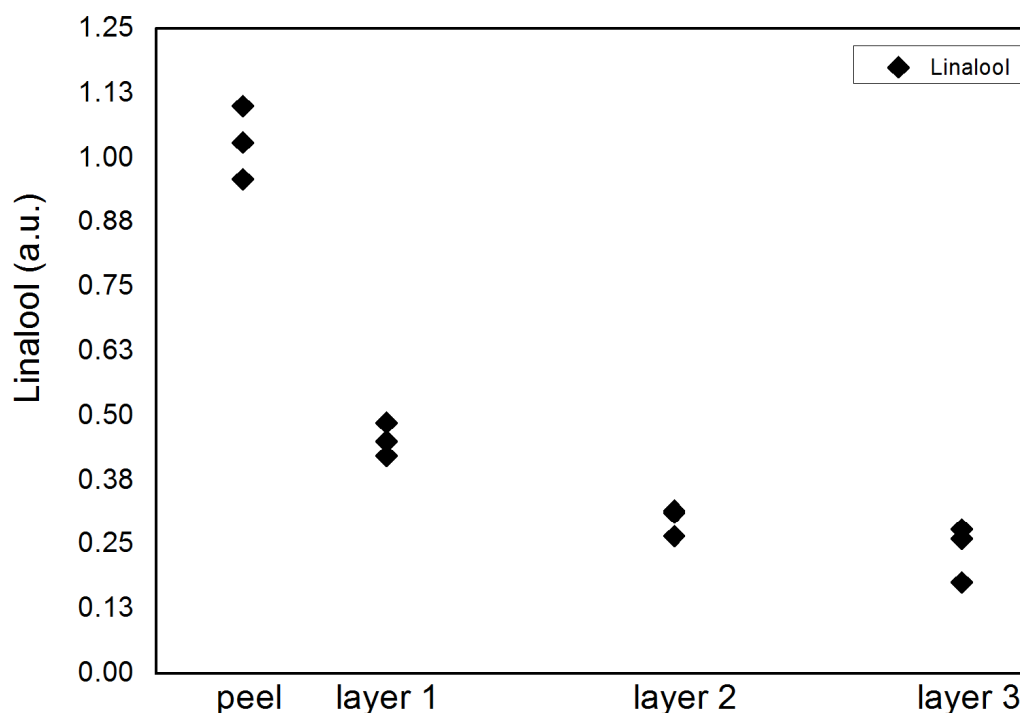


Figure S1. Linalool gradient from the peel to the core of the apple after flavouring treatment. Each layer refers to a region of the fruit pulp of about 1 cm of thickness, where layer 1 is the first under the peel.

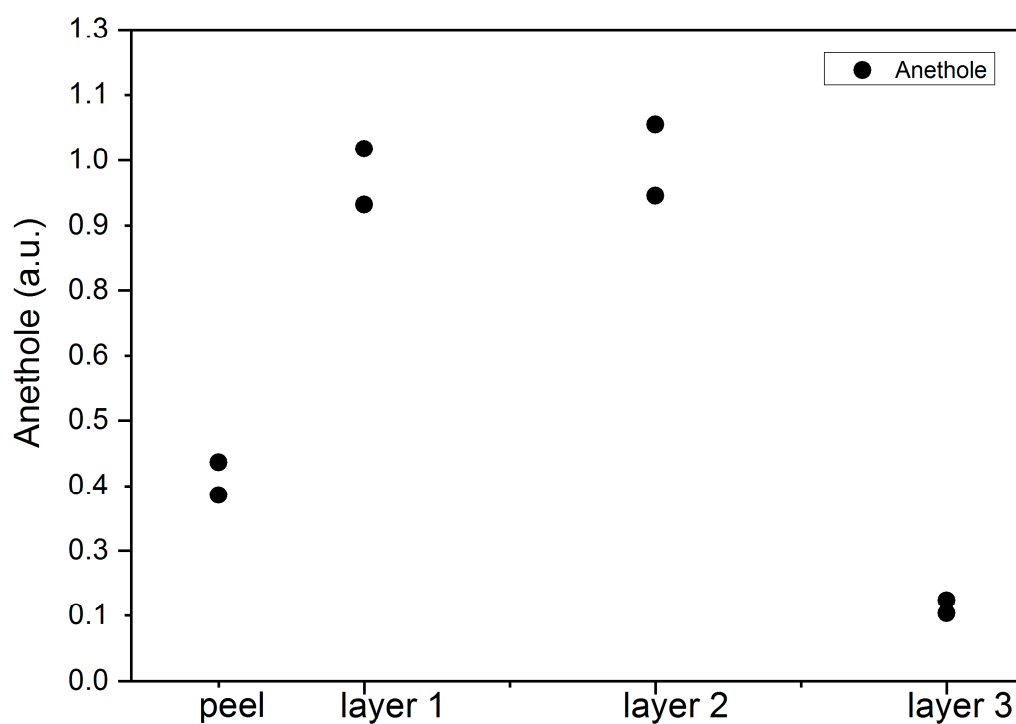


Figure S2. Anethole gradient from the peel to the core of the apple after flavouring treatment. Each layer refers to a region of the fruit pulp of about 1 cm of thickness, where layer 1 is the first under the peel.