



**Figure S1.** Values for (a) pH, (b) TA, (c) TSS, (d) L\*, (e) h° and (f) ΔE of 25 minimally-processed pineapple batches during storage at 4°C. Time of storage varies from 0 (D0), 3 (D3), 7 (D7), 10, (D10) and 14 (D14) days. + indicates the mean value, and black dots the outliers