

Table S1. The *p*-value of the influence of individual experimental factors and interactions on the physicochemical properties of fruits.

		Firmness	SSC	Acidity	Firmness	SSC	Acidity
		2015			2017		
Postharvest Treatment (A)	+1-MCP	23.20 ± 9.83	12.45 ± 1.94	0.917 ± 0.05	21.49 ± 10.47	13.5 ± 1.80	0.84 ± 0.46
	-1-MCP	11.70 ± 8.62	13.52 ± 1.94	0.836 ± 0.06	9.64 ± 8.74	15.0 ± 2.01	0.72 ± 0.39
	<i>p</i> -value	<0.001	0.061	<0.001	<0.001	0.001	<0.001
Storage conditions (B)	NA	12.50 ± 7.53	13.84 ± 1.77	0.864 ± 0.09	12.28 ± 9.20	14.9 ± 1.85	0.77 ± 0.09
	ULO	22.41 ± 10.76	12.13 ± 1.78	0.888 ± 0.06	18.85 ± 12.25	13.6 ± 2.03	0.79 ± 0.15
	<i>p</i> -value	<0.001	0.002	0.296	0.013	0.005	0.488
Time of storage (weeks) (C)	2	27.26 ± 8.14	10.45 ± 1.00	0.916 ± 0.03	31.42 ± 7.03	11.0 ± 0.93	0.92 ± 0.06
	4	19.12 ± 8.56	12.72 ± 1.37	0.922 ± 0.05	20.08 ± 7.89	13.3 ± 1.35	0.86 ± 0.05
	6	13.34 ± 8.31	14.24 ± 1.20	0.869 ± 0.07	15.79 ± 8.81	14.8 ± 1.73	0.83 ± 0.10
	8	10.07 ± 8.00	14.54 ± 0.87	0.799 ± 0.08	11.30 ± 8.43	15.7 ± 1.40	0.76 ± 0.08
	10	-	-	-	7.74 ± 6.36	15.6 ± 0.99	0.69 ± 0.10
	12	-	-	-	6.33 ± 4.99	15.0 ± 0.73	0.62 ± 0.14
<i>p</i> -value		<0.001	<0.001	<0.001	<0.001	<0.001	<0.001
A*B		<0.001	0.297	0.156	<0.001	0.001	0.214
A*C		<i>p</i> -value	0.352	0.014	<0.001	<0.001	0.001
A*B*C			<0.001	<0.001	<0.001	0.012	0.630

SSC – soluble solids content; NA, conventional cold storage, 0.1% CO₂:21.0% O₂; ULO, ultra-low oxygen, 1.5% CO₂:1.5% O₂; 1-MCP, 1-methylcyclopropene; ±, standard deviation;

Table S2. The *p*-value of the influence of individual experimental factors and interactions on the content of mono and disaccharides in fruits.

		Glucose	Fructose	Sucrose	Citric Acid	Malic acid
2015						
Postharvest Treatment (A)	+1-MCP	2.30 ± 0.43	2.59 ± 0.34	6.33 ± 0.31	0.621 ± 0.03	0.145 ± 0.01
	-1-MCP	2.50 ± 0.48	2.88 ± 0.36	5.89 ± 0.34	0.567 ± 0.04	0.133 ± 0.02
	<i>p</i> -value	0.170	0.019	<0.001	<0.001	0.016
Storage conditions (B)	NA	2.50 ± 0.54	2.87 ± 0.46	5.96 ± 0.43	0.589 ± 0.05	0.134 ± 0.02
	ULO	2.31 ± 0.41	2.60 ± 0.32	6.26 ± 0.33	0.599 ± 0.04	0.144 ± 0.02
	<i>p</i> -value	0.187	0.025	0.011	0.457	0.055
Time of storage (weeks) (C)	2	1.91 ± 0.07	2.36 ± 0.08	6.40 ± 0.35	0.639 ± 0.02	0.153 ± 0.00
	4	2.11 ± 0.11	2.55 ± 0.20	6.30 ± 0.26	0.602 ± 0.04	0.149 ± 0.01
	6	2.46 ± 0.14	2.75 ± 0.27	5.99 ± 0.29	0.572 ± 0.03	0.135 ± 0.01
	8	3.12 ± 0.29	3.29 ± 0.30	5.74 ± 0.36	0.562 ± 0.04	0.119 ± 0.02
	10	-	-	-	-	-
	12	-	-	-	-	-
	<i>p</i> -value	<0.001	<0.001	<0.001	<0.001	<0.001
A*B		0.135	<0.001	0.002	0.001	<0.001
A*C		<0.001	<0.001	0.652	<0.001	<0.001
A*B*C		0.204	0.193	0.266	0.131	<0.001
2017						
Postharvest Treatment (A)	+1-MCP	2.69 ± 0.46	3.19 ± 0.41	5.63 ± 0.30	0.73 ± 0.05	0.113 ± 0.01
	-1-MCP	2.81 ± 0.39	3.31 ± 0.39	4.71 ± 0.46	0.65 ± 0.10	0.095 ± 0.02
	<i>p</i> -value	0.247	0.238	<0.001	<0.001	<0.001
Storage conditions (B)	NA	2.84 ± 0.42	3.36 ± 0.43	4.96 ± 0.65	0.68 ± 0.10	0.101 ± 0.02
	ULO	2.66 ± 0.43	3.15 ± 0.35	5.38 ± 0.45	0.70 ± 0.07	0.107 ± 0.01
	<i>p</i> -value	0.081	0.027	0.002	0.325	0.200
Time of storage (weeks) (C)	2	2.09 ± 0.09	2.65 ± 0.07	5.49 ± 0.47	0.78 ± 0.03	0.123 ± 0.00
	4	2.38 ± 0.17	2.91 ± 0.13	5.27 ± 0.55	0.75 ± 0.03	0.115 ± 0.01
	6	2.70 ± 0.20	3.17 ± 0.19	5.28 ± 0.48	0.72 ± 0.06	0.111 ± 0.01
	8	3.09 ± 0.20	3.54 ± 0.19	5.20 ± 0.53	0.67 ± 0.06	0.098 ± 0.01
	10	3.12 ± 0.12	3.59 ± 0.17	5.00 ± 0.58	0.64 ± 0.07	0.092 ± 0.02
	12	3.12 ± 0.14	3.64 ± 0.18	4.79 ± 0.69	0.59 ± 0.09	0.084 ± 0.02
	<i>p</i> -value	<0.001	<0.001	0.071	<0.001	<0.001
A*B		<0.001	0.001	0.002	0.003	<0.001
A*C		<0.001	<0.001	0.327	<0.001	<0.001
A*B*C		<0.001	0.001	0.825	0.831	0.173

SSC – soluble solids content; NA, conventional cold storage, 0.1% CO₂:21.0% O₂; ULO, ultra-low oxygen, 1.5% CO₂:1.5% O₂; 1-MCP, 1-methylcyclopropene; ±, standard deviation;

Table S3. The *p*-value of the influence of individual experimental factors and interactions on antioxidant properties of minikiwi.

		AA	Ascorbic acid	TPC	Phenolic acids	Flavonols	Flavan-3-ols
2015							
Postharvest Treatment (A)	+1-MCP	0.97 ± 0.09	82.6 ± 6.4	97.8 ± 5.4	1.62 ± 0.23	5.39 ± 0.30	0.61 ± 0.04
	-1-MCP	0.82 ± 0.11	70.6 ± 8.3	82.8 ± 9.0	1.55 ± 0.22	4.38 ± 0.65	0.47 ± 0.08
	<i>p</i> -value	<0.001	<0.001	<0.001	0.235	<0.001	0.001
Storage conditions (B)	NA	0.89 ± 0.13	75.7 ± 10.2	89.0 ± 7.1	1.52 ± 0.22	4.84 ± 0.65	0.52 ± 0.09
	ULO	0.91 ± 0.09	77.6 ± 7.0	91.7 ± 11.8	1.65 ± 0.17	4.94 ± 0.65	0.55 ± 0.08
	<i>p</i> -value	0.466	0.458	0.359	0.024	0.596	0.279
Time of storage (weeks) (C)	2	0.95 ± 0.10	81.8 ± 6.9	95.8 ± 6.5	1.67 ± 0.11	5.18 ± 0.51	0.57 ± 0.06
	4	0.89 ± 0.10	76.1 ± 7.4	90.1 ± 8.4	1.63 ± 0.18	4.98 ± 0.54	0.56 ± 0.07
	6	0.87 ± 0.09	76.3 ± 9.8	88.8 ± 10.5	1.52 ± 0.25	4.67 ± 0.66	0.52 ± 0.09
	8	0.89 ± 0.13	72.2 ± 8.0	86.6 ± 10.8	1.51 ± 0.22	4.73 ± 0.74	0.50 ± 0.11
	10	-	-	-	-	-	-
	12	-	-	-	-	-	-
	<i>p</i> -value	0.380	0.063	0.127	0.168	0.199	0.271
A*B		0.445	0.198	0.002	0.865	0.821	0.408
A*C	<i>p</i> -value	0.848	0.563	0.032	0.813	0.033	0.210
A*B*C		0.950	0.987	0.621	0.983	0.716	0.977
2017							
Postharvest Treatment (A)	+1-MCP	0.79 ± 0.05	73.6 ± 3.9	106.7 ± 6.3	2.14 ± 0.10	4.27 ± 0.27	0.52 ± 0.03
	-1-MCP	0.69 ± 0.07	62.0 ± 6.1	85.0 ± 8.8	1.72 ± 0.21	3.45 ± 0.33	0.43 ± 0.04
	<i>p</i> -value	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001
Storage conditions (B)	NA	0.73 ± 0.08	67.2 ± 9.0	95.2 ± 13.7	1.91 ± 0.27	3.76 ± 0.54	0.47 ± 0.06
	ULO	0.75 ± 0.06	68.3 ± 6.2	96.5 ± 12.8	1.95 ± 0.26	3.96 ± 0.46	0.48 ± 0.06
	<i>p</i> -value	0.427	0.541	0.686	0.482	0.103	0.503
Time of storage (weeks) (C)	2	0.78 ± 0.04	73.8 ± 5.7	104.5 ± 10.0	2.14 ± 0.14	4.20 ± 0.40	0.51 ± 0.05
	4	0.77 ± 0.06	70.3 ± 5.5	99.1 ± 11.8	2.01 ± 0.18	3.94 ± 0.44	0.49 ± 0.05
	6	0.73 ± 0.05	67.1 ± 5.4	94.4 ± 12.7	1.90 ± 0.28	3.72 ± 0.54	0.46 ± 0.06
	8	0.74 ± 0.06	68.7 ± 6.7	98.3 ± 10.9	1.91 ± 0.22	3.96 ± 0.42	0.49 ± 0.06
	10	0.71 ± 0.07	64.5 ± 7.7	90.6 ± 12.0	1.83 ± 0.27	3.70 ± 0.45	0.45 ± 0.05
	12	0.70 ± 0.10	62.3 ± 8.9	88.4 ± 14.6	1.77 ± 0.31	3.63 ± 0.55	0.45 ± 0.07
	<i>p</i> -value	0.022	0.002	0.030	0.008	0.053	0.039
A*B		0.042	<0.001	0.739	0.062	0.430	0.846
A*C	<i>p</i> -value	0.003	0.002	0.086	<0.001	0.163	0.440
A*B*C		0.518	0.523	0.194	0.032	0.655	0.163

SSC – soluble solids content; NA, conventional cold storage, 0.1% CO₂:21.0% O₂; ULO, ultra-low oxygen, 1.5% CO₂:1.5% O₂; 1-MCP, 1-methylcyclopropene; ±, standard deviation;