

Supplementary Materials: Impact of Bacterial Cellulose Nano-crystals-Gelatin/Cinnamon Essential Oil Emulsion Coatings on the Quality Attributes of ‘Red Delicious’ Apples

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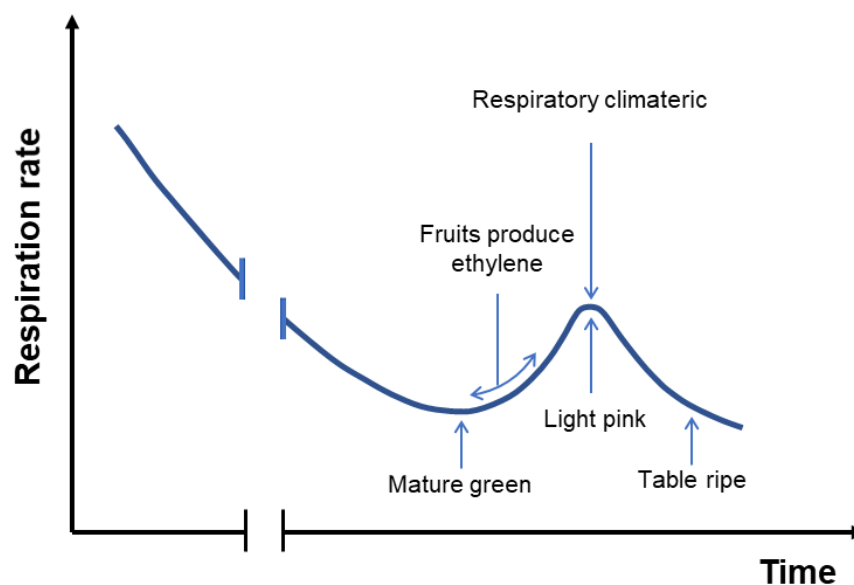


Figure S1. Typical ripening pattern for climacteric fruits showing the relative rate of respiration over time (adapted from [1]).

References

1. Valente, J.; Almeida, R.; Kooistra, L. A Comprehensive Study of the Potential Application of Flying Ethylene-Sensitive Sensors for Ripeness Detection in Apple Orchards. *Sensors* **2019**, *19*, 372. <https://doi.org/10.3390/s19020372>