

Article

Assessing the Control of Postharvest Gray Mold Disease on Tomato Fruit Using Mixtures of Essential Oils and Their Respective Hydrolates

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Supplementary Materials: The following are available online at <https://www.mdpi.com/article/10.3390/plants10080000/s1>, Figure S1: Chromatogram GC-MS of essential oil obtained from *Thymus vulgaris*, and chemical structures of identified compounds; Figure S2: Chromatogram GC-MS of essential oil obtained from *Oreganus vulgare* (Oregano), and chemical structures of identified compounds; Table S1: Retention times and quantification ions of compounds present in essential oils extracted from leaves of *T. vulgaris* (Thymus) and *O. vulgare* (Oregano) using Gas Chromatography coupled to Mass Detection (GC-MS).

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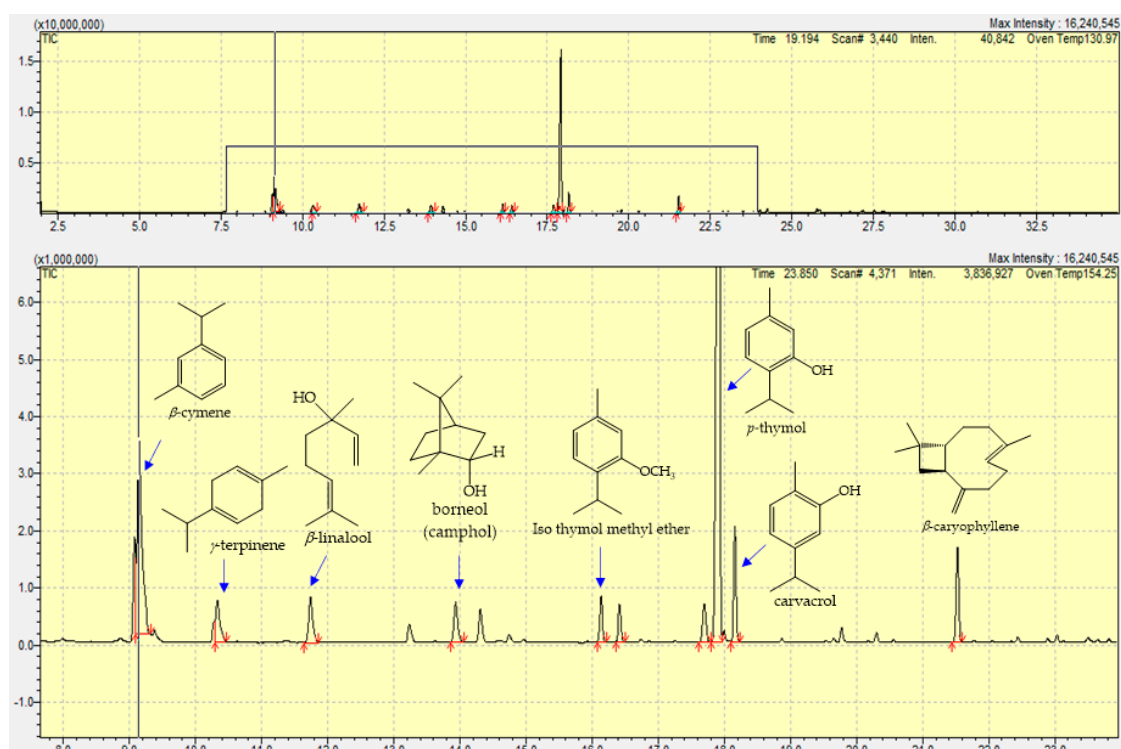


Figure S1. Chromatogram GC-MS of essential oil obtained from *Thymus vulgaris* (Thymus), and chemical structures of identified compounds.

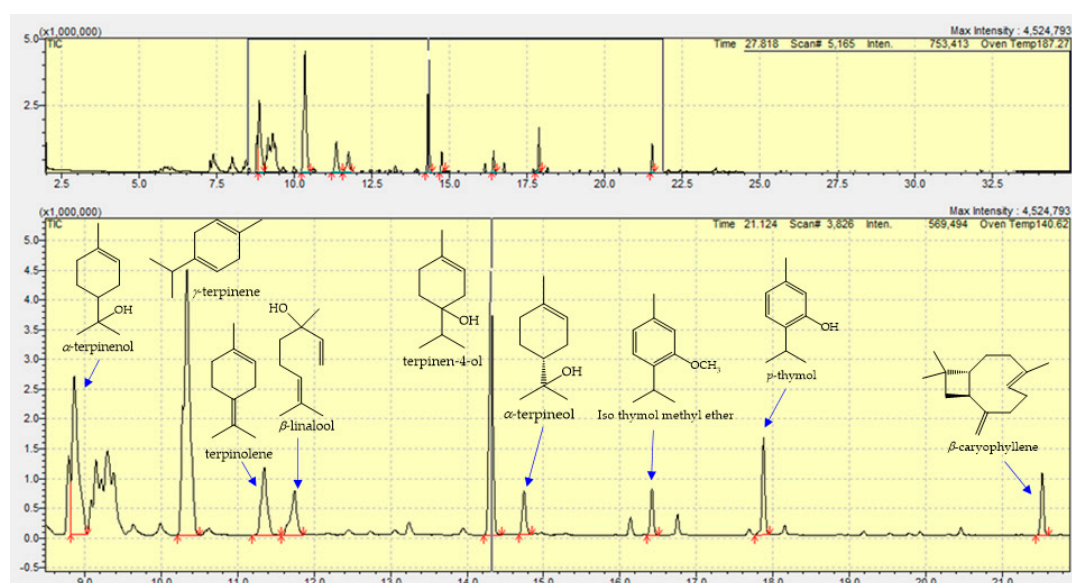


Figure S2. Chromatogram GC-MS of essential oil obtained from *Oreganus vulgare* (Oregano), and chemical structures of identified compounds.

Table S1. Retention times and quantification ions of compounds present in essential oils, extracted from leaves of *T. vulgaris* (Thymus) and *O. vulgare* (Oregano), using Gas Chromatography coupled to Mass Detection (GC-MS).

Compounds	^a RT (min.)	RT (min.)	^b Area (%)	Area (%)	peak Identification (m/z)
	<i>T. vulgaris</i>	<i>O. vulgare</i>	<i>T. vulgaris</i>	<i>O. vulgare</i>	
α -Terpinenol	-	8.859	-	18.35	MS (154)
β -Cymene	9.144	9.142	17.52	3.11	MS (134)
γ -Terpinene	10.331	10.334	3.30	32.48	MS (136)
Terpinoleno	-	11.348	-	7.47	MS (136)
β -Linalool	11.741	11.742	3.42	5.11	MS (154)
Borneol	13.937		2.81		MS (154)
Terpinen-4-ol	-	14.315	-	19.01	MS (154)
α -Terpineol	-	14.744	-	2.89	MS (154)
Isothymol methyl ether	16.416	16.418	1.90	2.70	MS (164)
p-Thymol	17.919	17.879	56.62	5.45	MS (150)
β -Caryophyll	-	21.527	-	3.43	MS (204)
Carvacrol	18.161	-	5.11	-	MS (150)
Caryophyllene	21.527	4.53	-	-	MS (204)

^aRT, retention time; ^bArea, relative amount of the identified compounds based on the area of each peak in the total area of the chromatogram.