

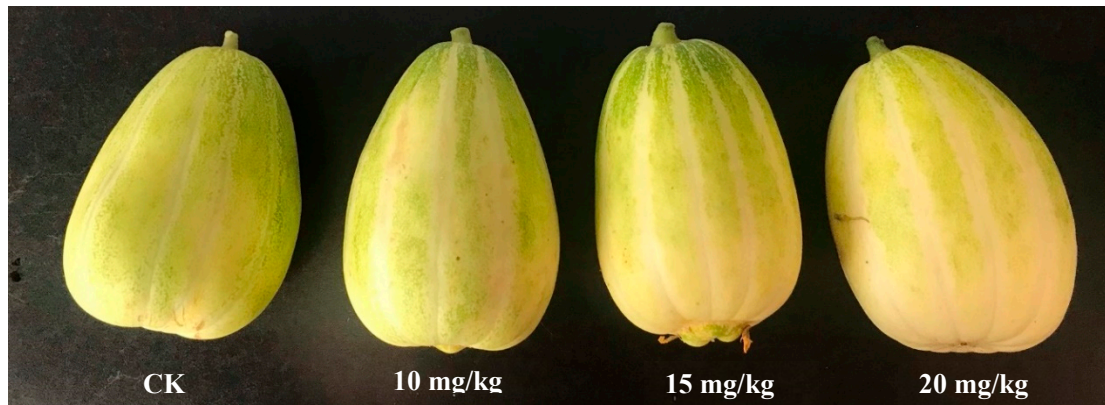
Supporting information

# **Discrimination and Characterization of Volatile Flavor Compounds in Fresh Oriental Melon after Forchlorfenuron Application Using Electronic Nose (E-Nose) and Headspace-Gas Chromatography-Ion Mobility Spectrometry (HS-GC-IMS)**

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**Figure S1.** Representative oriental melon fruits at mature period in different application groups.