

Supplementary Table 1 Effect of different concentrations of salicylic acid on colour values L*, a* and b* of ber fruits cv. Umran under low-temperature conditions

Parameter	Salicylic acid treatment (mM)	Storage period (days)				
		0	7	14	21	28
Fruit colour (L*)	1	57.99±0.1 4 ^c	40.71±0.08 d	32.36±0.1 1 ^d	27.05±0.14 ^c	31.11±0.11 ^d
	2	52.51±0.1 8 ^d	45.35±0.17 a	34.89±0.2 3 ^b	31.96±0.13 ^a b	36.15±0.13 ^b
	3	61.78±0.1 2 ^b	44.80±0.04 b	33.71±0.1 4 ^c	32.01±0.05 ^a	34.29±0.09 ^c
	Control	64.23±0.2 2 ^a	43.80±0.15 c	37.61±0.1 5 ^a	31.96±0.16 ^b	36.84±0.07 ^a
Fruit colour (a*)	1	- 12.34±0.1 3 ^d	- 0.07±0.04 ^d	1.16±0.03 c	1.67±0.03 ^d	2.11±0.02 ^c
	2	- 9.85±0.14 c	- 0.14±0.06 ^c	1.29±0.07 b	1.79±0.04 ^c	2.08±0.09 ^c
	3	- 7.91±0.05 b	- 0.35±0.17 ^b	1.14±0.05 d	1.93±0.01 ^b	2.37±0.05 ^b
	Control	- 3.96±0.12 a	- 0.63±0.03 ^a	1.75±0.04 a	2.06±0.12 ^a	2.41±0.09 ^a
Fruit colour (b*)	1	14.32±0.1 5 ^d	21.22±0.12 d	32.04±0.1 3 ^d	26.42±0.12 ^c	18.89±0.09 ^c
	2	16.44±0.1 2 ^c	22.06±0.11 c	34.03±0.1 5 ^c	27.38±0.15 ^b	18.19±0.07 ^d
	3	17.70±0.1 2 ^b	23.10±0.13 b	35.84±0.1 2 ^b	28.40±0.05 ^a b	20.00±0.11 ^b
	Control	20.50±0.1 2 ^a	25.11±0.12 a	37.84±0.1 1 ^a	28.15±0.09 ^a	22.15±0.14 ^a

Mean values depicting by same superscript within a column are significantly at par (P ≤ 0.05)