

Supporting Information

Quality changes of Orange Juice after DPCD Treatment

Liyang Niu¹, Dajing Li¹, Chunquan Liu¹, Wuyang Huang^{1, 2}, Xiaojun Liao³

¹ Institute of Agro-products Processing, Jiangsu Academy of Agricultural Sciences, Nanjing, 210014, China.

² Jiangsu Key Laboratory for Horticultural Crop Genetic Improvement, Jiangsu Academy of Agricultural Sciences, Nanjing 210014, China

³College of Food Science and Nutritional Engineering, China Agricultural University, Beijing 100083, China.

Correspondence should be addressed to Chunquan Liu and Wuyang Huang;

liuchunquan2009@163.com and wuyanghuang@hotmail.com

Figure S1. Effect of DPCD processing on volatile components of orange juice

(A) Ethyl butyrate; (B) *trans*-2-hexenol; (C) α -Pinene; (D) Phellandrene; (E) Limonnene; (F) Linalool; (G) Nonanal; (H) Citronellol.

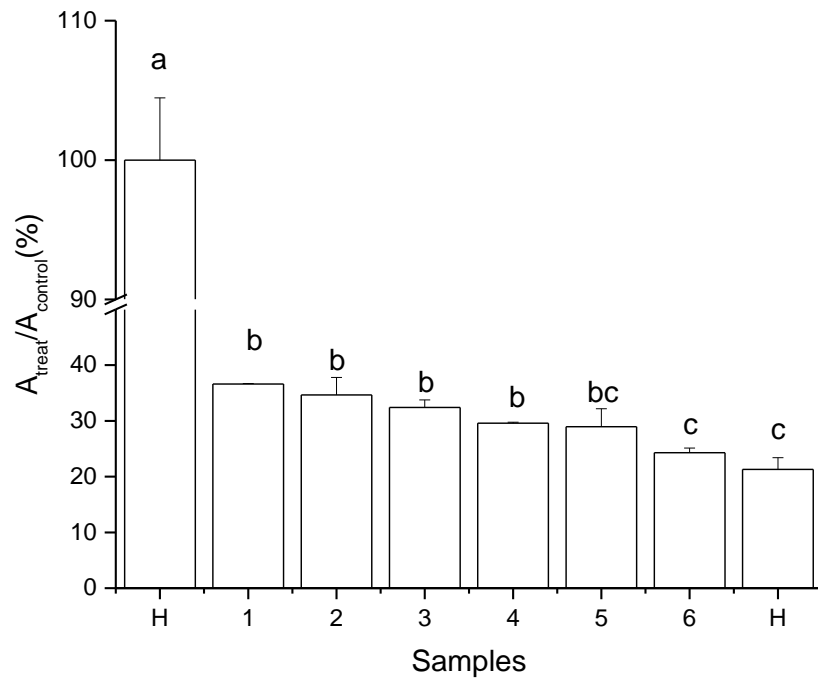
Different letters on the columns indicate significant differences ($p < 0.05$).

F, freshly squeezed juice;

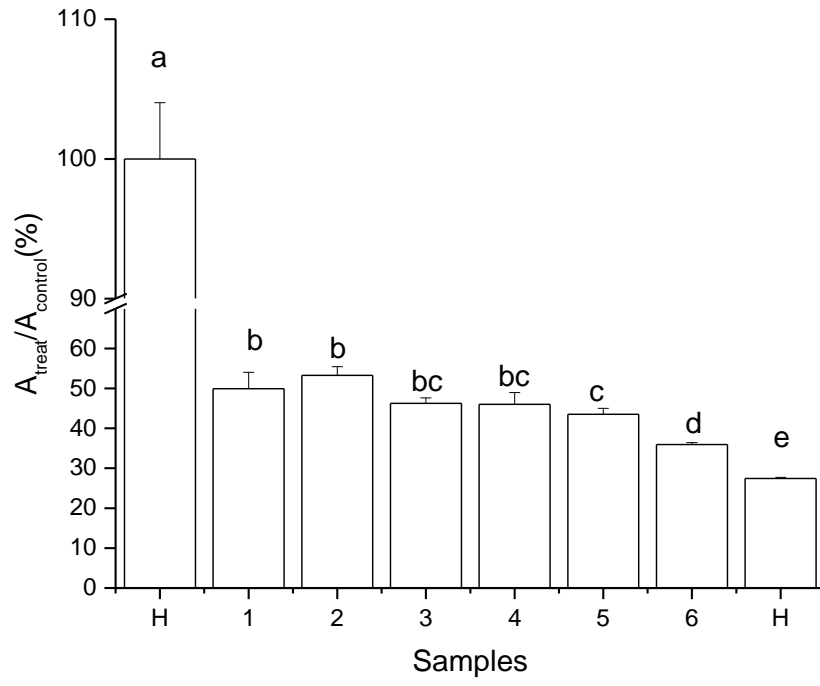
1–6, DPCD-treated samples with time of 10, 20, 30, 40, 50 and 60 min, respectively;

H, heat-treated sample.

A



B



C

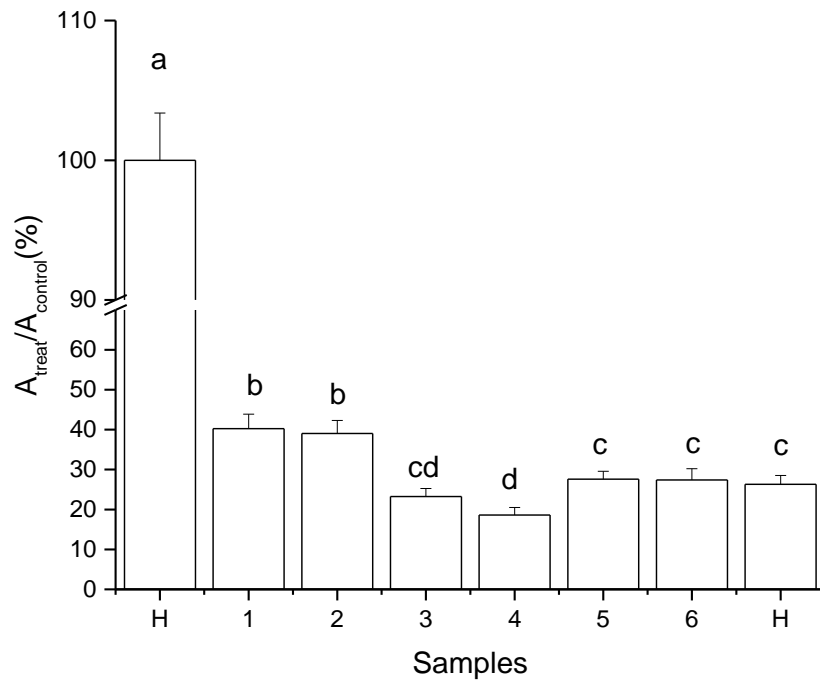
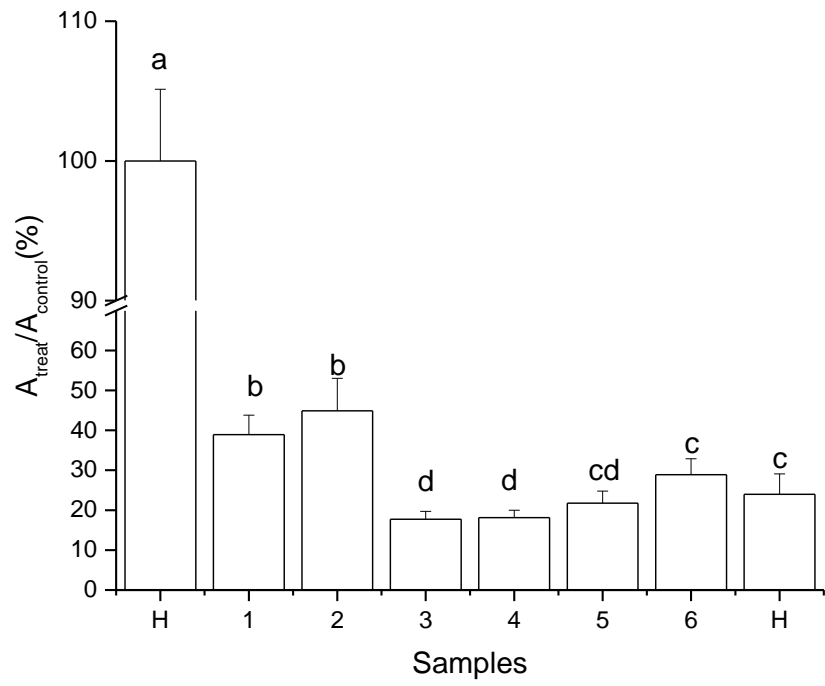


Figure S1 continued.

D



E

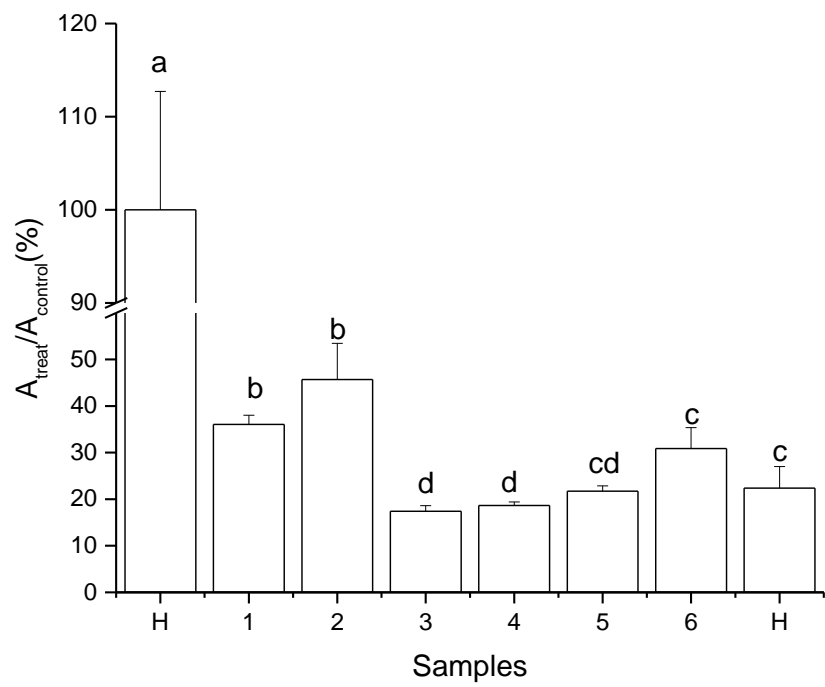
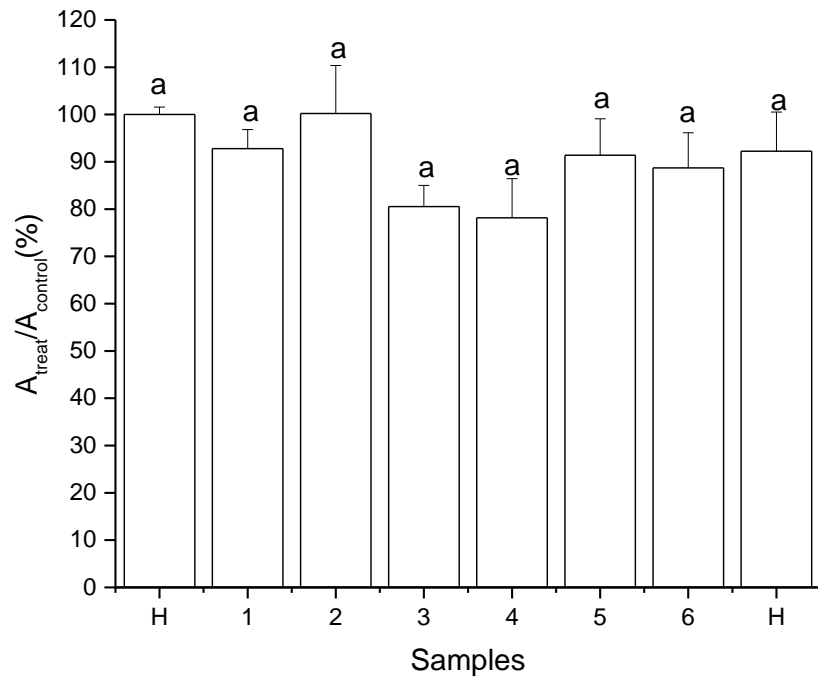


Figure S1 continued.

F



G

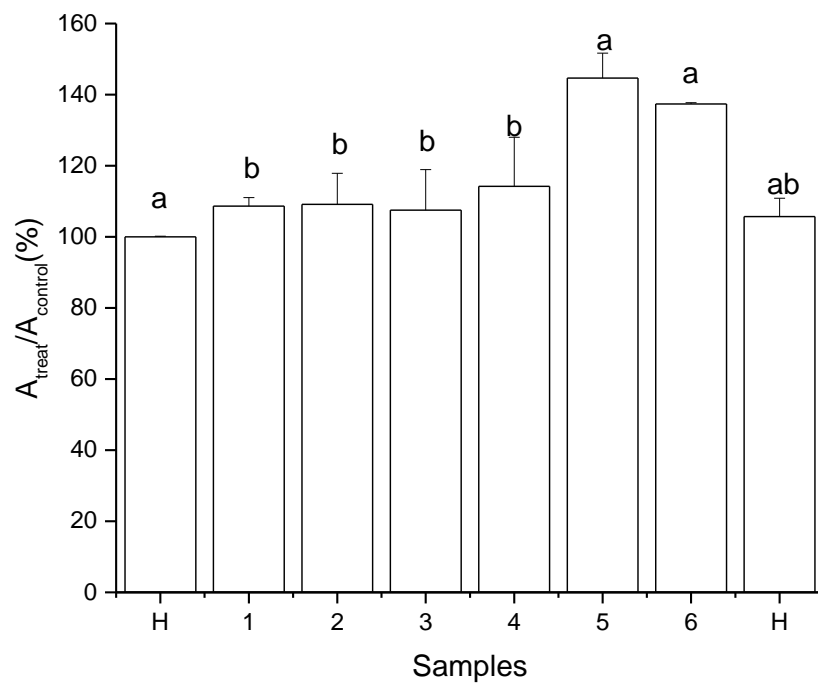


Figure S1 continued.

H

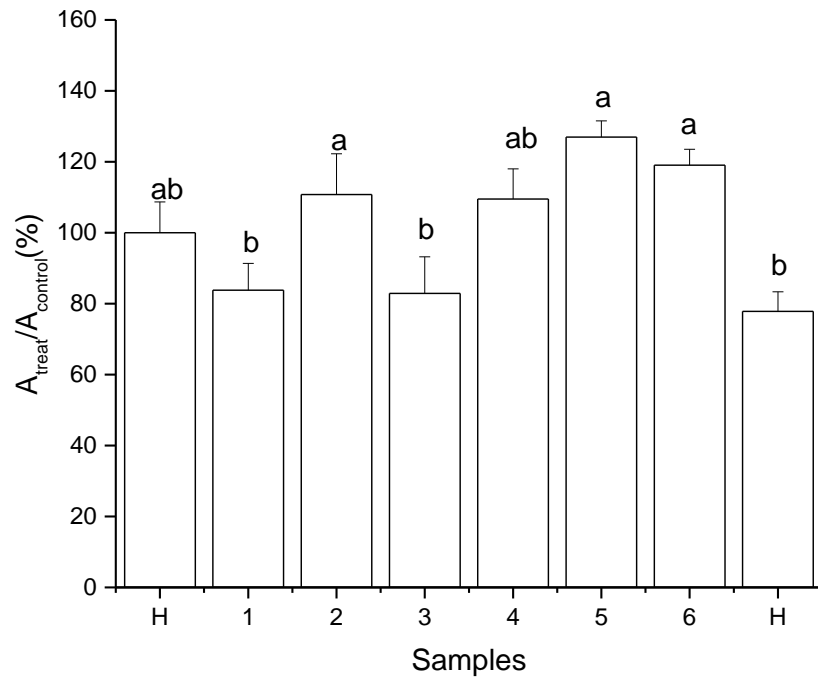


Figure S1 continued.