

**Table S1** Details of sample collection, physical and chemical interventions during the avocado postharvest stages

<b>Aspect</b>	<b>At harvest</b>	<b>Prochloraz dip<sup>1</sup></b>	<b>Two weeks cold storage</b>	<b>Three weeks cold storage</b>	<b>Four weeks cold storage</b>	<b>Ripe and ready-to-eat</b>
Time	Day 0	2 hours postharvest	2 weeks of cold storage after prochloraz dip	3 weeks of cold storage after prochloraz	4 weeks of cold storage after prochloraz	4 weeks cold storage after prochloraz plus seven days at room temperature
Average temperature (°C)	±25	±15	±5.5	±5.5	±5.5	±20
Commercial intervention	Commercial harvesting	Postharvest handling	Cold storage (5.5 °C)	Cold storage (5.5 °C)	Cold storage (5.5 °C)	Ripening at room temperature (20 °C)

<sup>1</sup>, 0.05% prochloraz.