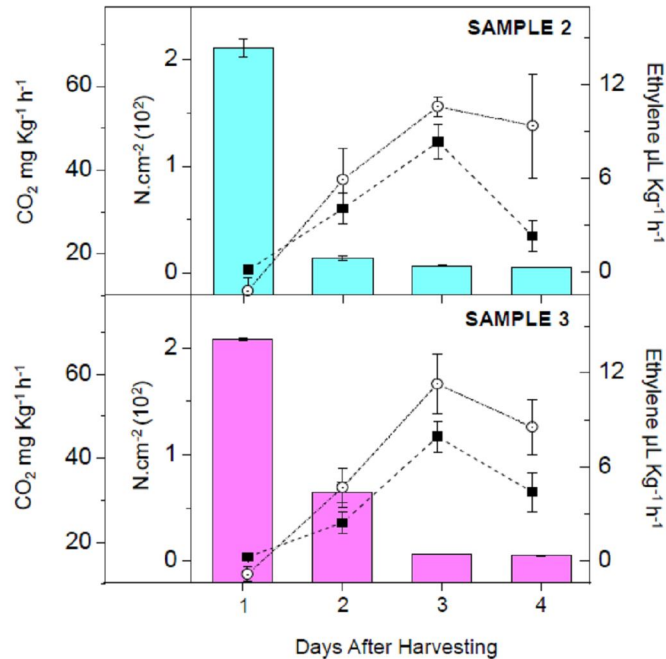


Additional File 5. Ripening analysis from three different samples of papaya fruit.

Parameters	First Sample		Second Sample		Third Sample	
	Unripe	Ripe	Unripe	Ripe	Unripe	Ripe
CO ₂ (mg.Kg ⁻¹ .h ⁻¹)	2.42 ± 0.44	60.04 ± 4.05	11.19 ± 1.33	55.18 ± 2.36	12.34 ± 3.15	57.74 ± 5.31
Ethylene (mL.Kg ⁻¹ .h ⁻¹)	0.19 ± 0.03	4.08 ± 0.37	0.14 ± 0.07	8.36 ± 1.08	0.24 ± 0.31	7.91 ± 0.96
Pulp firmness (N.cm ⁻²)	12.49 ± 0.84 [†]	0.34 ± 0.11	211.21 ± 8.54 ^{††}	5.24 ± 0.78	208.79 ± 1.04 ^{††}	4.30 ± 0.56

[†]Pulp firmness measured with a "TA-42 knife blade with chisel end" probe [3];

^{††}Pulp firmness measured with a "TA-53 point 3 mm diameter" probe [8].



Additional File 5. Characterisation of papaya fruit ripening. Unripe papaya fruit had the amount of CO₂ produced by respiration (Open circles), production of endogenous ethylene (Black squares), and pulp firmness (Bars) monitored. Error bars indicate SDs of the mean (n=12) for each sampling (sample 2 and 3) [8]. Unripe and ripe fruit comprise data presented in the graphic for the 1st and 3rd days after harvesting.