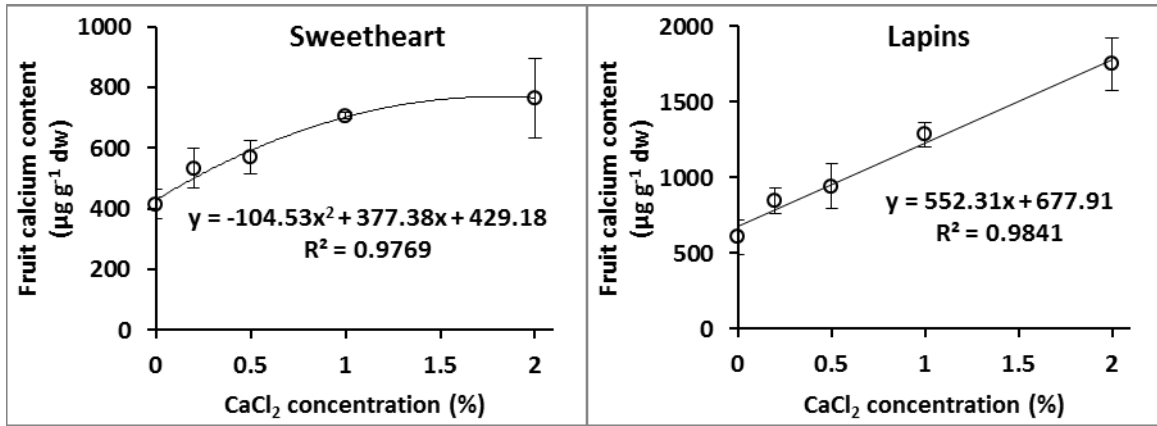
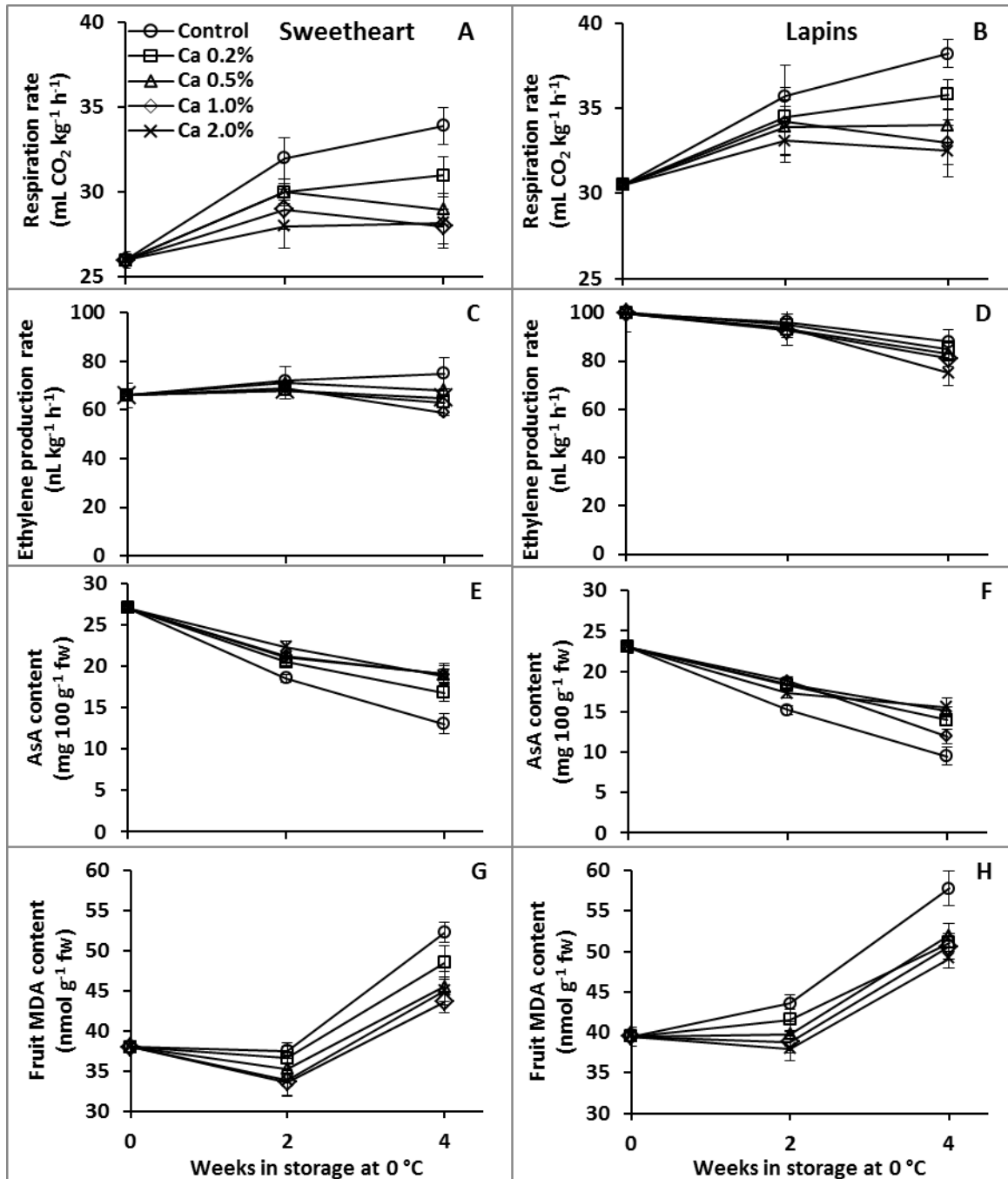


1 Fig. 1. Effect of CaCl₂ added to hydro-cooling water at 0 °C for 5 min on fruit tissue calcium
2 content of 'Sweetheart' and 'Lapins' cherries. Vertical bars represent standard deviations.



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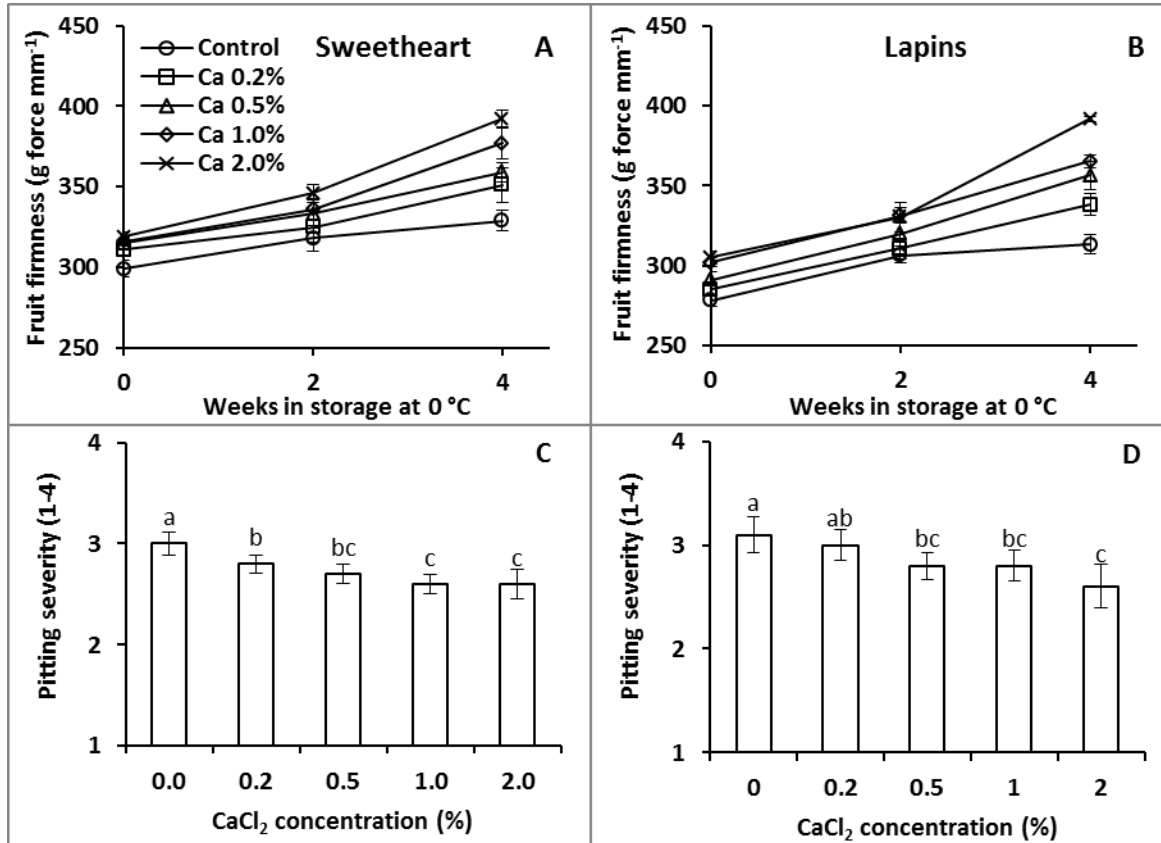
20 Fig. 2. Effect of CaCl_2 added to hydro-cooling water at 0°C for 5 min on fruit respiration rate
 21 (A&B), ethylene production rate (C&D), ascorbic acid (AsA) content (E&F), and
 22 malondialdehyde (MDA) content (G&H) of ‘Sweetheart’ and ‘Lapins’ cherries during storage at
 23 0°C . Vertical bars represent standard deviations.



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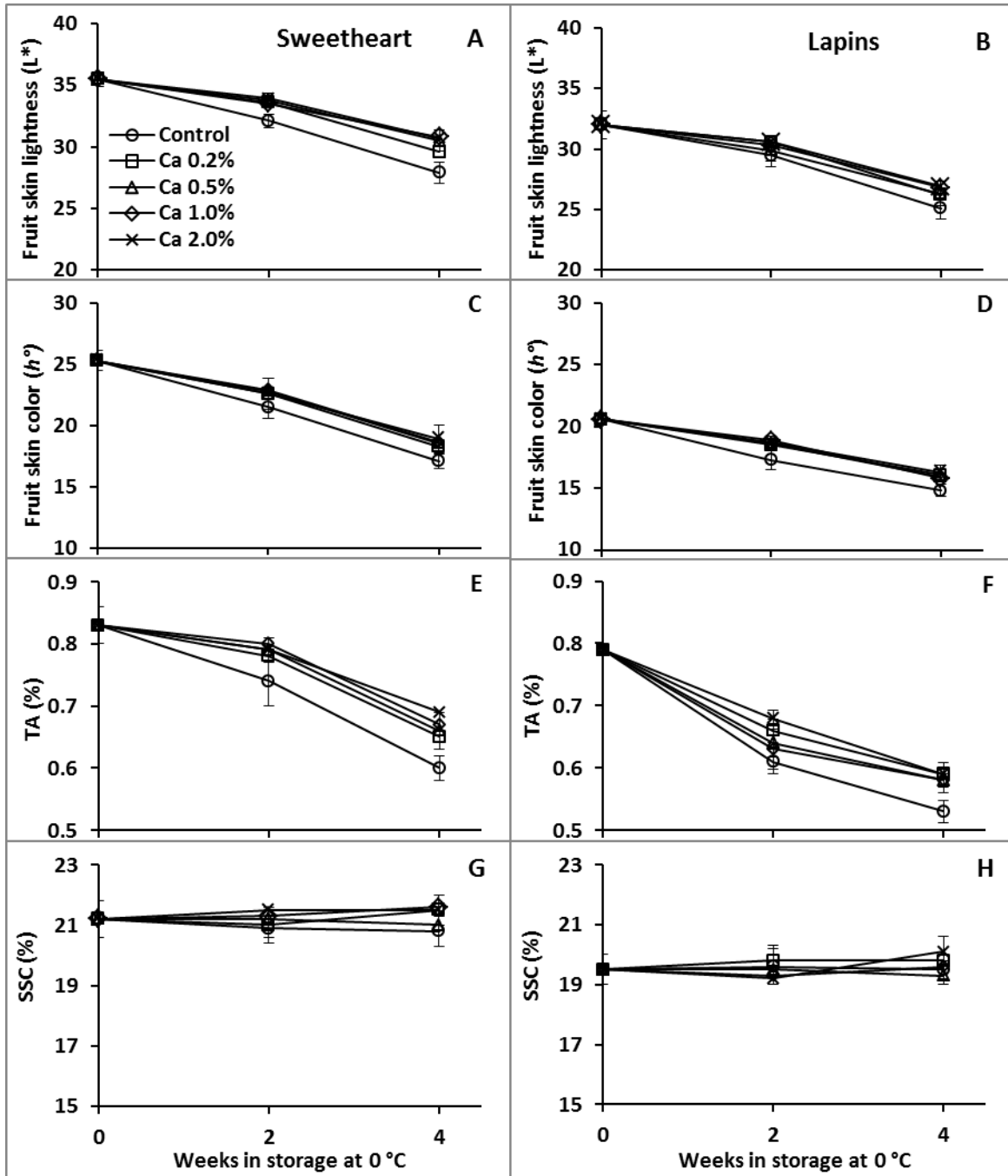
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26 Fig. 3. Effect of CaCl₂ added to hydro-cooling water at 0 °C for 5 min on fruit firmness (A&B)
 27 and pitting susceptibility (C&D) of ‘Sweetheart’ and ‘Lapins’ cherries during storage at 0 °C.
 28 Vertical bars represent standard deviations. Different letters indicate significant differences
 29 between treatments according to Fisher’s protected LSD test at $p < 0.05$.



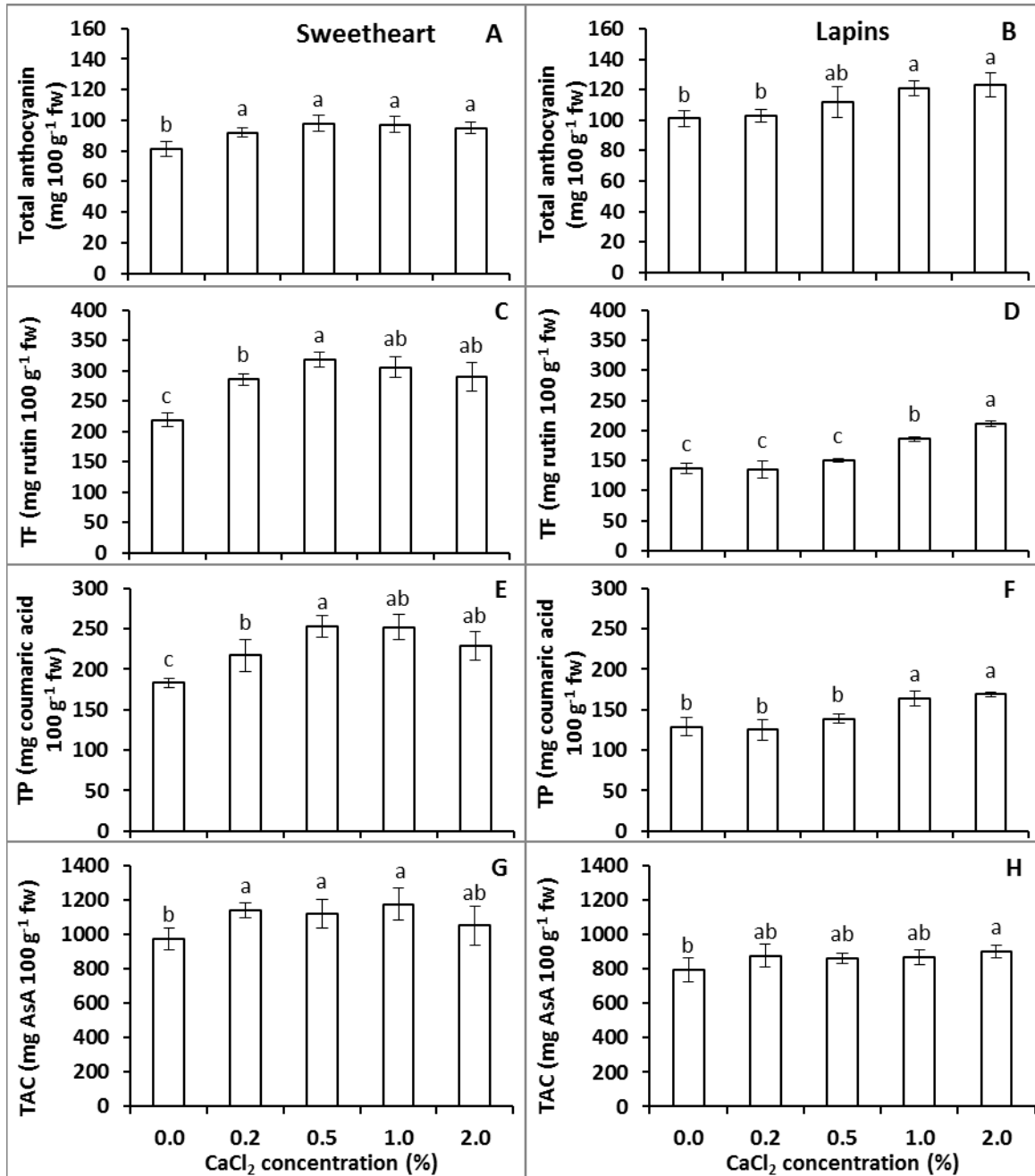
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40 Fig. 4. Effect of CaCl₂ added to hydro-cooling water at 0 °C for 5 min on fruit skin color (A, B,
 41 C, &D), titratable acidity (TA) (E&F), and soluble solid content (SSC) (G&H) of ‘Sweetheart’
 42 and ‘Lapins’ cherries during storage at 0 °C. Vertical bars represent standard deviations.



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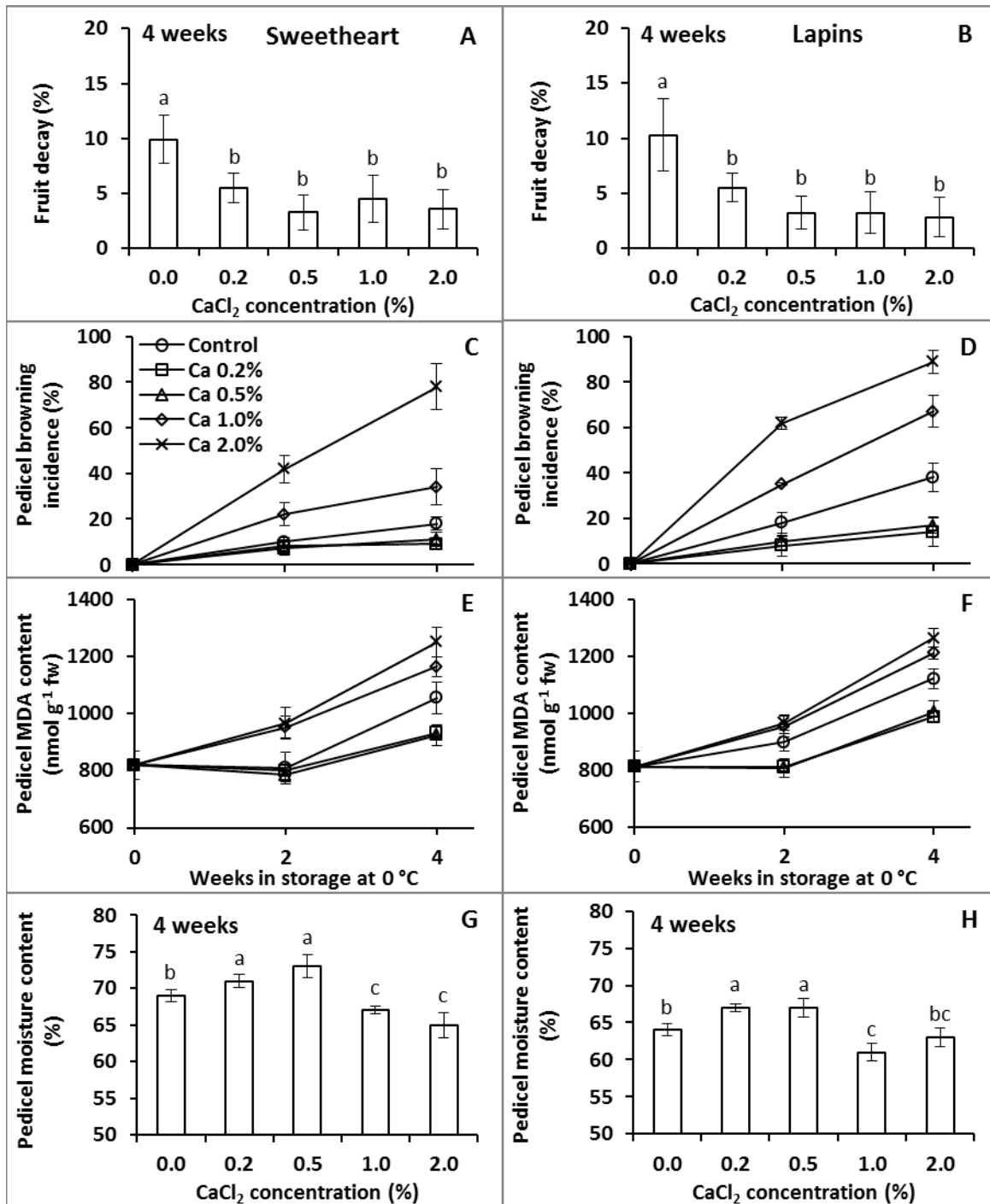
46 Fig. 5. Effect of CaCl₂ added to hydro-cooling water at 0 °C for 5 min on total anthocyanin
 47 (A&B), total flavonoids (TF) (C&D), total phenolics (TP) (E&F), and total antioxidant capacity
 48 (TAC) (G&H) of ‘Sweetheart’ and ‘Lapins’ cherries after 4 weeks of cold storage at 0 °C.
 49 Vertical bars represent standard deviations. Different letters indicate significant differences
 50 between treatments according to Fisher’s protected LSD test at *p* < 0.05.



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53 Fig. 6. Effect of CaCl_2 added to hydro-cooling water at 0°C for 5 min on fruit decay (A&B),
 54 pedicel browning incidence (C&D), pedicel malondialdehyde (MDA) content (E&F), and
 55 pedicel moisture content (G&H) of ‘Sweetheart’ and ‘Lapins’ cherries during storage at 0°C .
 56 Vertical bars represent standard deviations. Different letters indicate significant differences
 57 between treatments according to Fisher’s protected LSD test at $p < 0.05$.



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