

1 Figure Legends

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3 Fig. 1. Firmness of 'd'Anjou' pear fruit after 7 d at 20 °C as a function of harvest timing, duration of ethylene conditioning, and duration of temperature  
4 conditioning at -0.5 and 10 °C in 2010. Initial harvest maturity (day 0) was identified as an average fruit firmness < 66.7 N. Points indicate mean values of  
5 four replicate fruit lots. Vertical bars indicate the standard error of the mean. Horizontal line at approximately 17.8 N indicates onset of ripeness with a  
6 buttery, juicy texture.

7

8 Fig. 2. Firmness of 'd'Anjou' pear fruit after 7 d at 20 °C as a function of harvest timing, duration of ethylene conditioning, and duration of temperature  
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10 four replicate fruit lots. Vertical bars indicate the standard error of the mean. Horizontal line at approximately 17.8 N indicates onset of ripeness with a  
11 buttery, juicy texture.

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13 Fig. 3. Firmness of 'Comice' pear fruit after 7 d at 20 °C as a function of harvest timing, duration of ethylene conditioning, and duration of temperature  
14 conditioning at -0.5 and 10 °C in 2010. Initial harvest maturity (day 0) was identified as an average fruit firmness < 57.8 N. Points indicate mean values of  
15 four replicate fruit lots. Vertical bars indicate the standard error of the mean. Horizontal line at approximately 17.8 N indicates onset of ripeness with a  
16 buttery, juicy texture.

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18 Fig. 4. Firmness of 'Comice' pear fruit after 7 d at 20 °C as a function of harvest timing, duration of ethylene conditioning, and duration of temperature  
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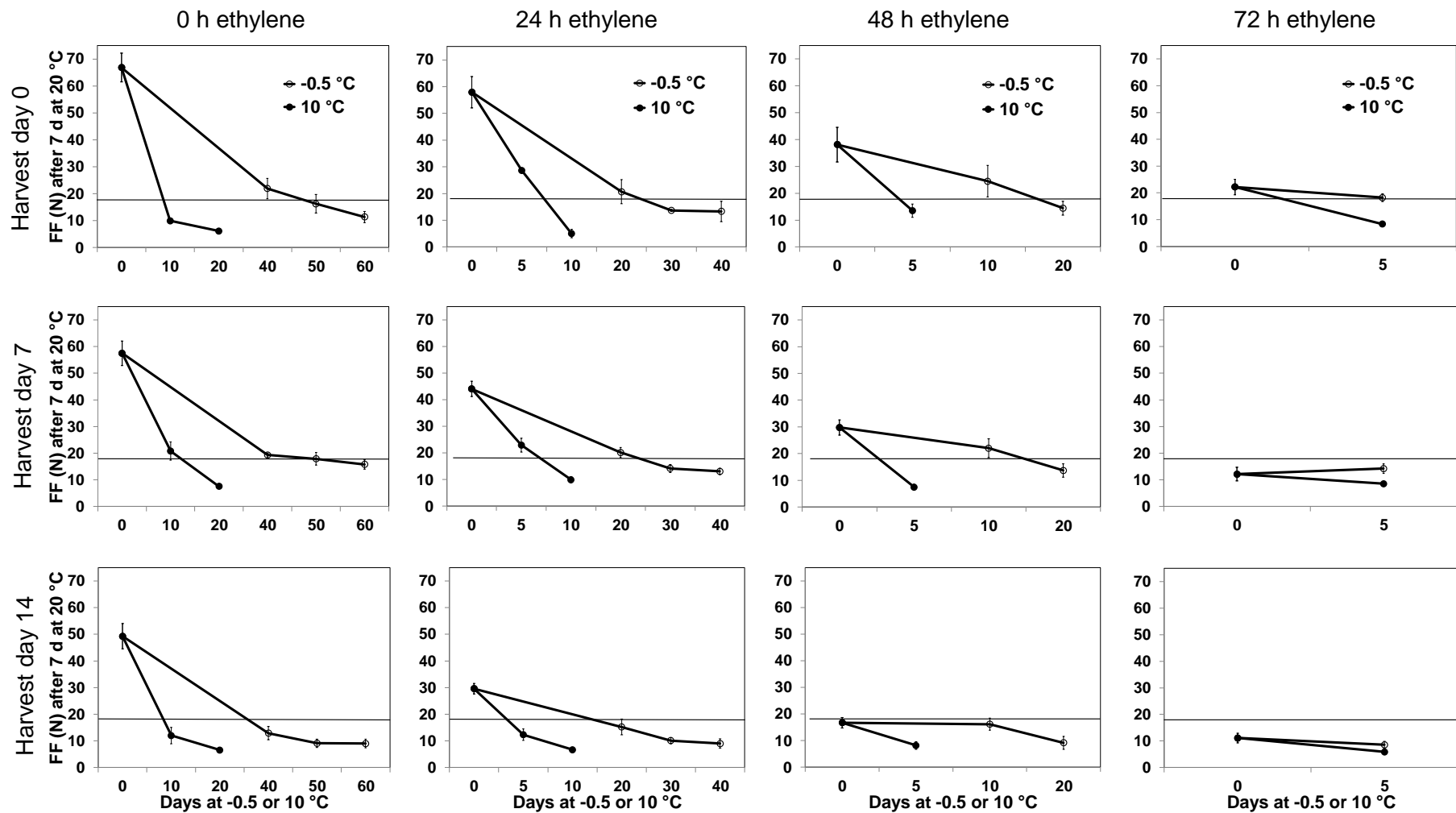


Fig. 1 Sugar and Basile Postharvest Biology and Technology

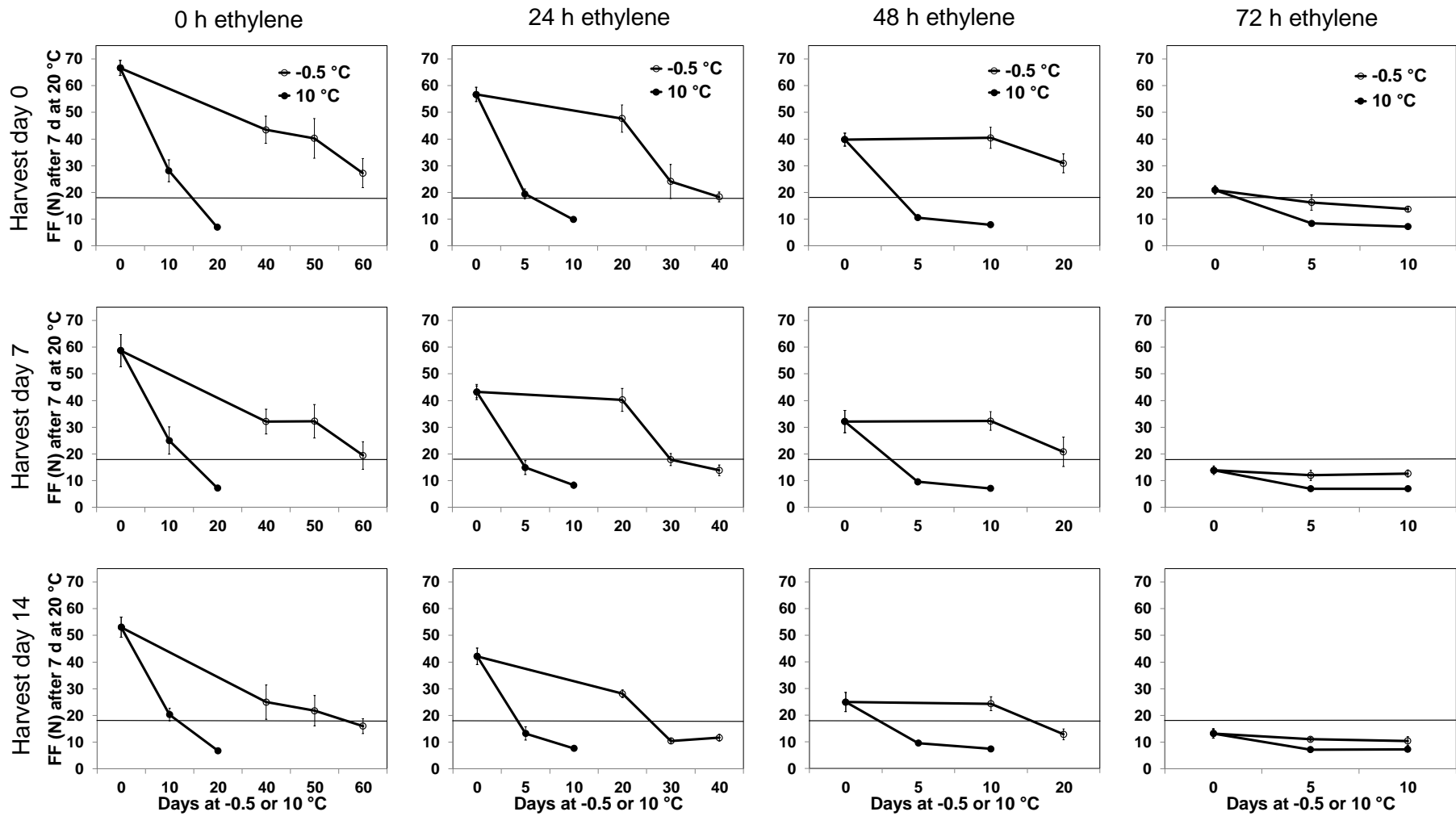


Fig. 2 Sugar and Basile Postharvest Biology and Technology

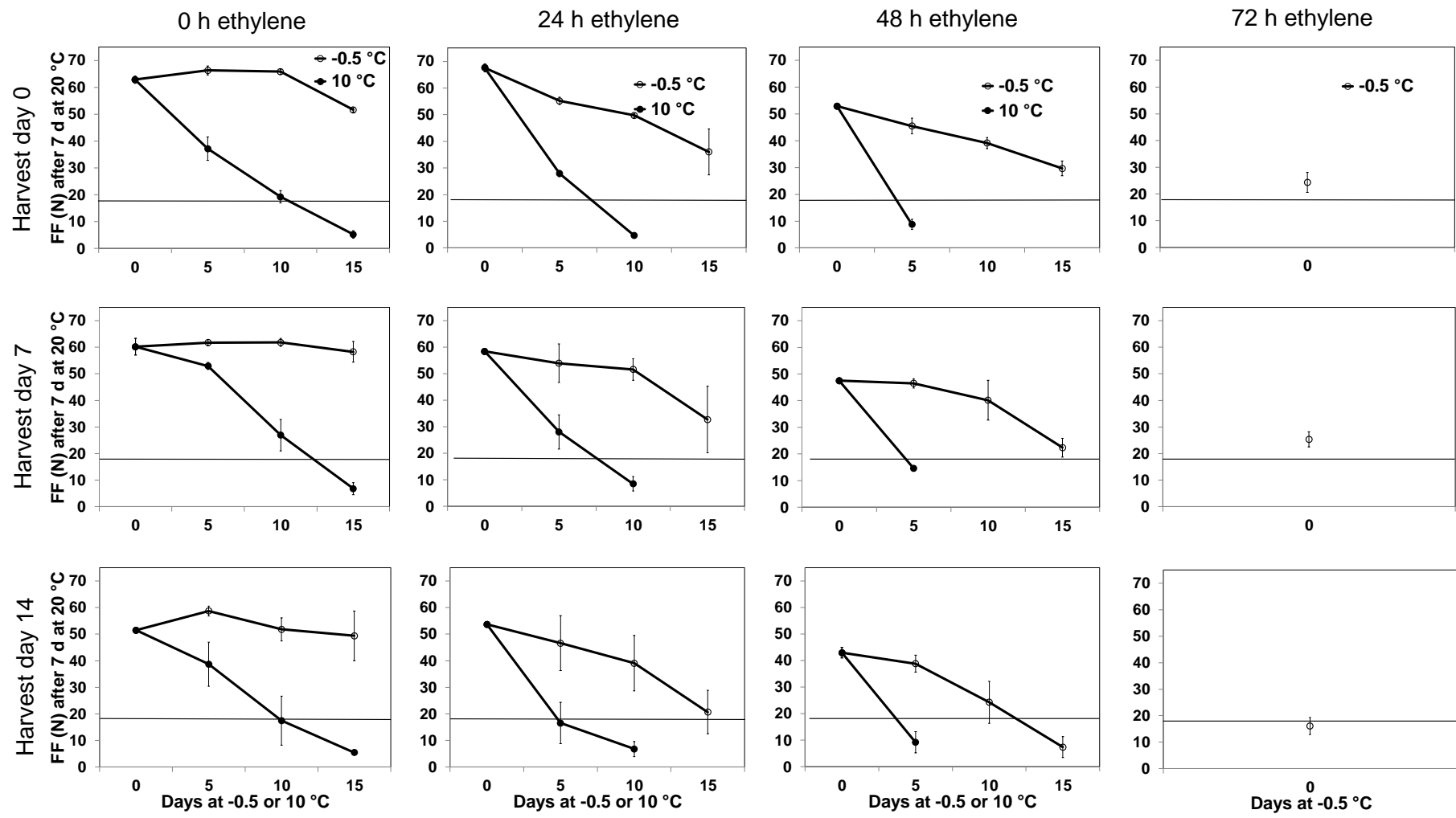


Fig. 3 Sugar and Basile Postharvest Biology and Technology

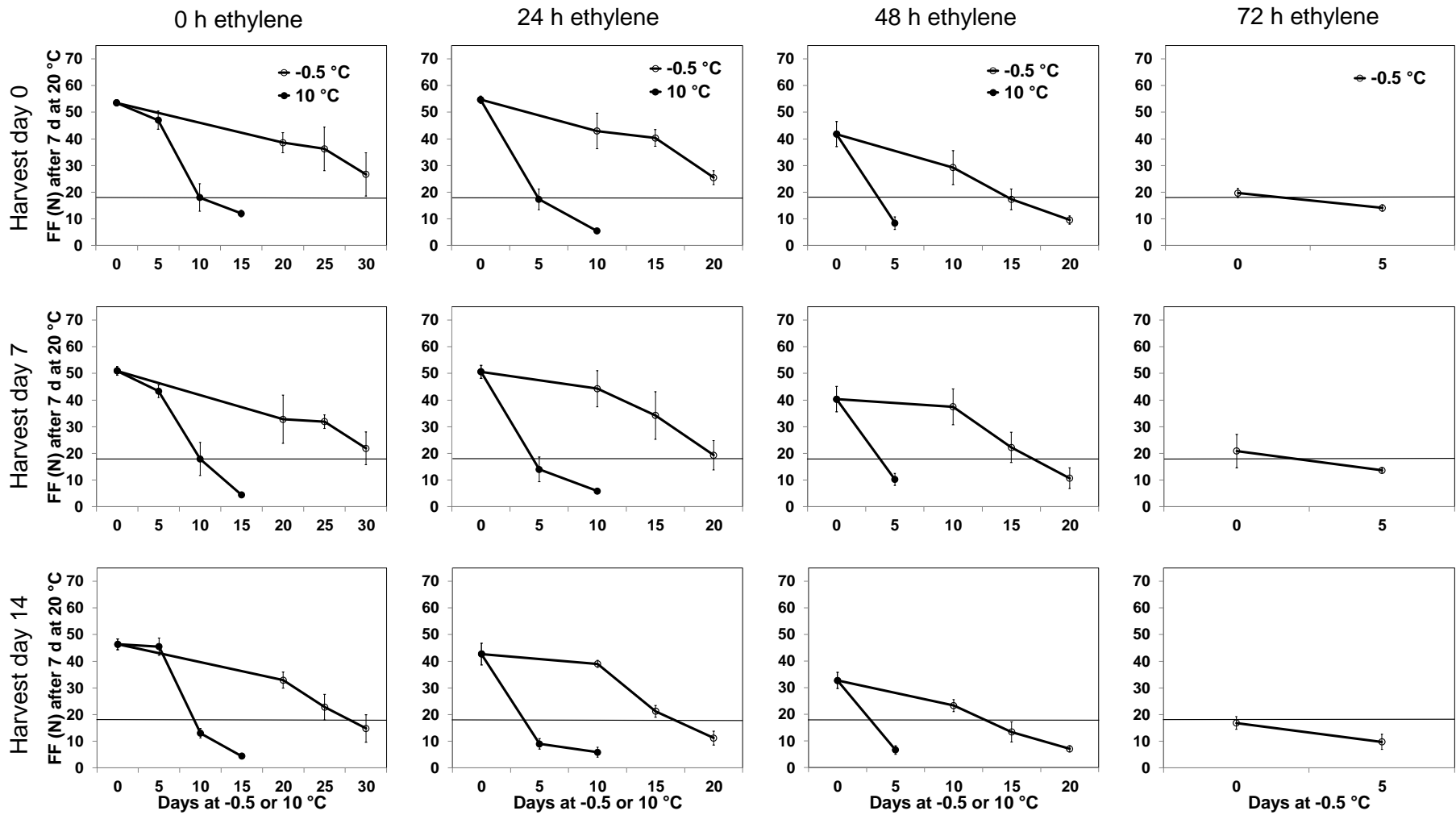


Fig. 4 Sugar and Basile Postharvest Biology and Technology