Supplementary Materials: Metabolic Fingerprinting to Assess the Impact of Salinity on Carotenoid Content in Developing Tomato Fruits

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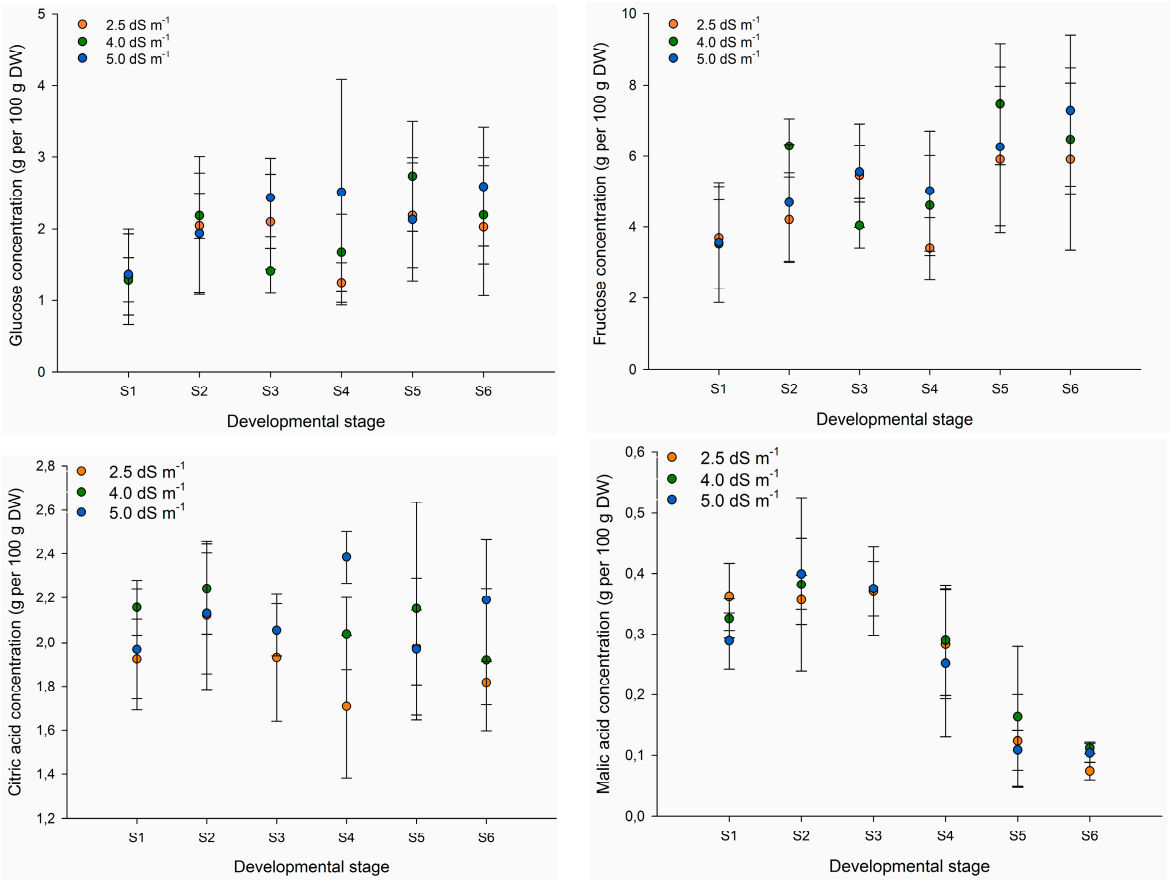

Figure S1. Measured average concentrations (g per 100 g dry weight (DW)) for glucose, fructose, citric acid, and malic acid during fruit development (developmental stages S1–S6) and under different (electrical conductivity) EC-treatments (2.5, 4.0 and 5.0 decisiemens (dS) m^{-1}). Each measurement point represents the average of 6 samples, with each sample being the homogenized sample of two fruits. Measurement variation is indicated by the standard deviation.

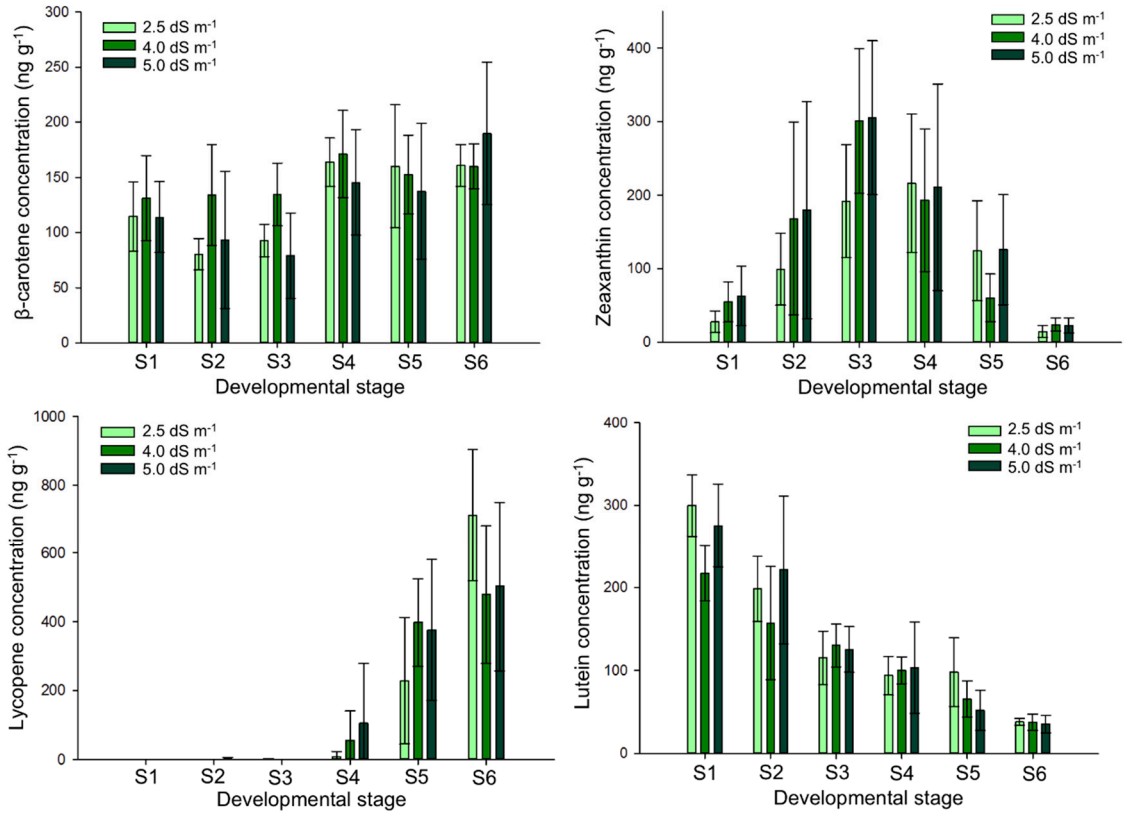

Figure S2. Carotenoid concentration levels (on a dry weight basis) for the various developmental stages and EC-treatments of 2.5, 4.0 and 5.0 dS m^{-1} (n = 6, standard deviation).

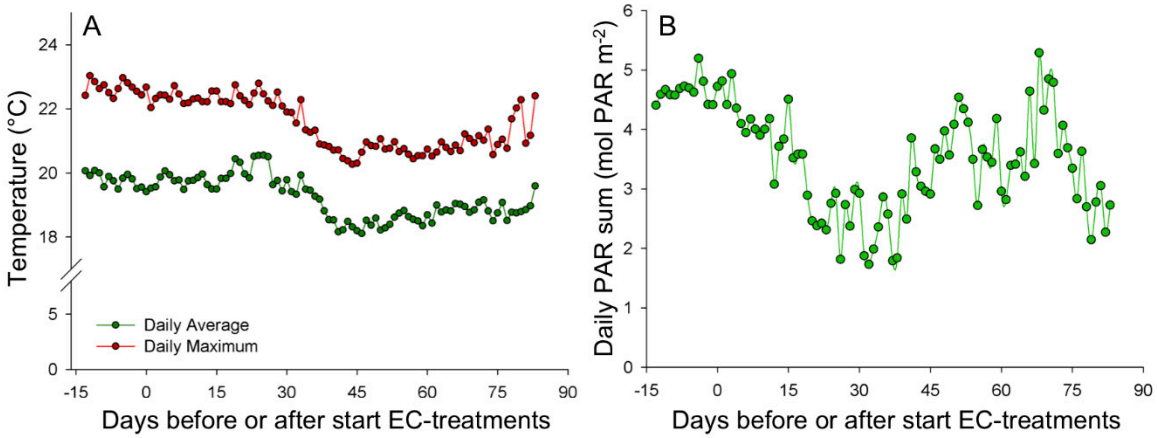

Figure S3. Average and maximum daily air temperatures (**A**), recorded inside the greenhouse compartment during the experiment; the daily photosynthetic active radiation (PAR) sum (**B**) was determined as well and comprised natural and artificially supplemented PAR-radiation. The microclimatic data are expressed in function of the number of days after or before the actual start of the EC-treatments, *i.e.*, when nutrient solutions reached their final EC-levels (12 December 2013).