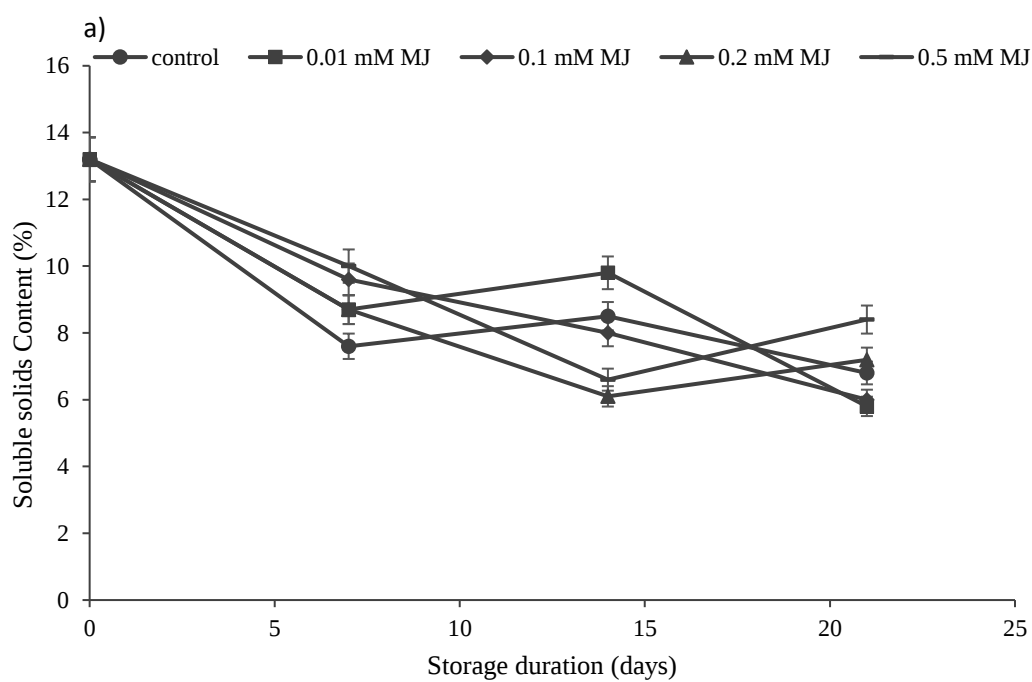




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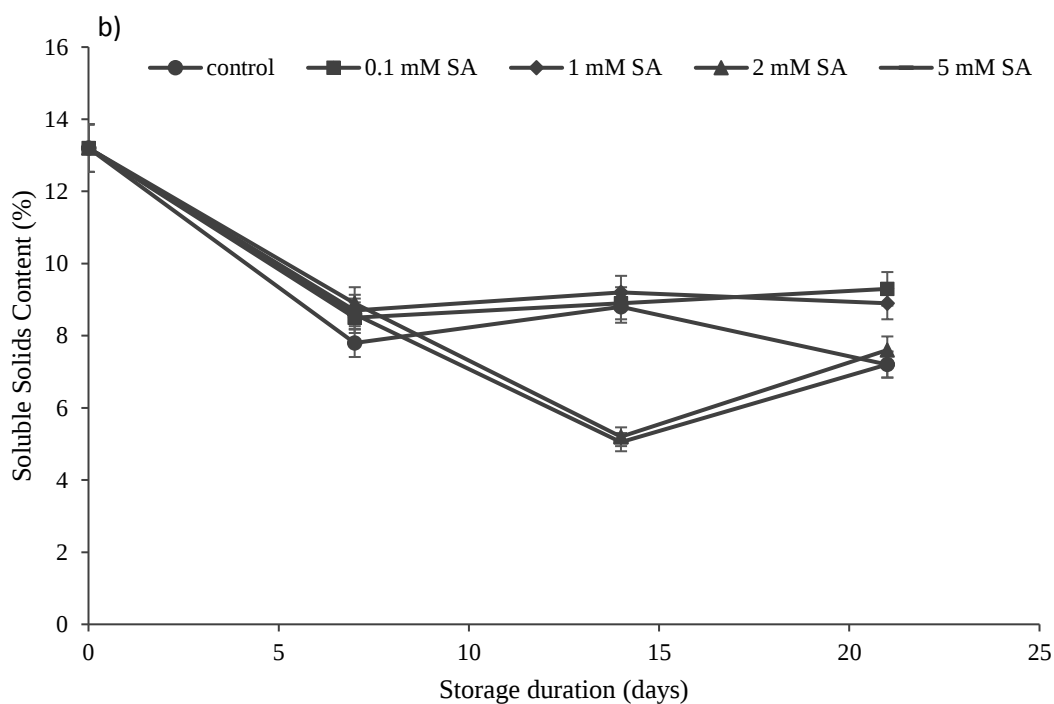
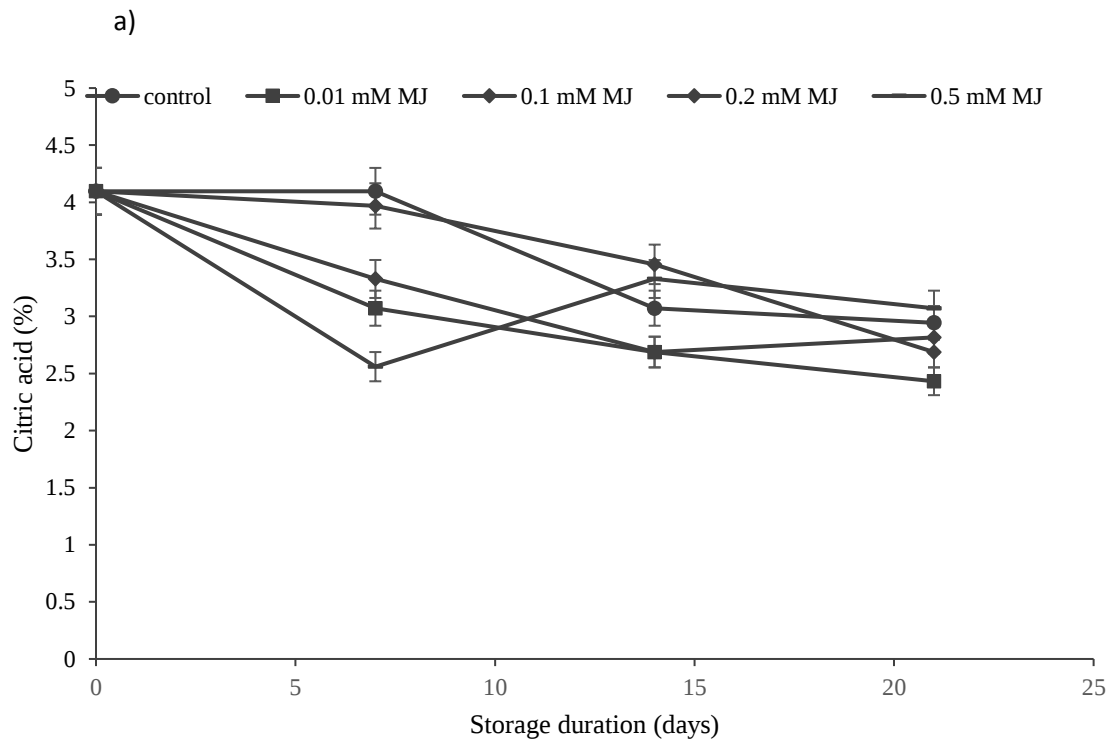


Figure 1 Effect of different concentrations of a) methyl jasmonate and b) salicylic acid on soluble solid content of dragonfruit stored at 6 °C for 21 d. Values are the means $\pm$ SE.



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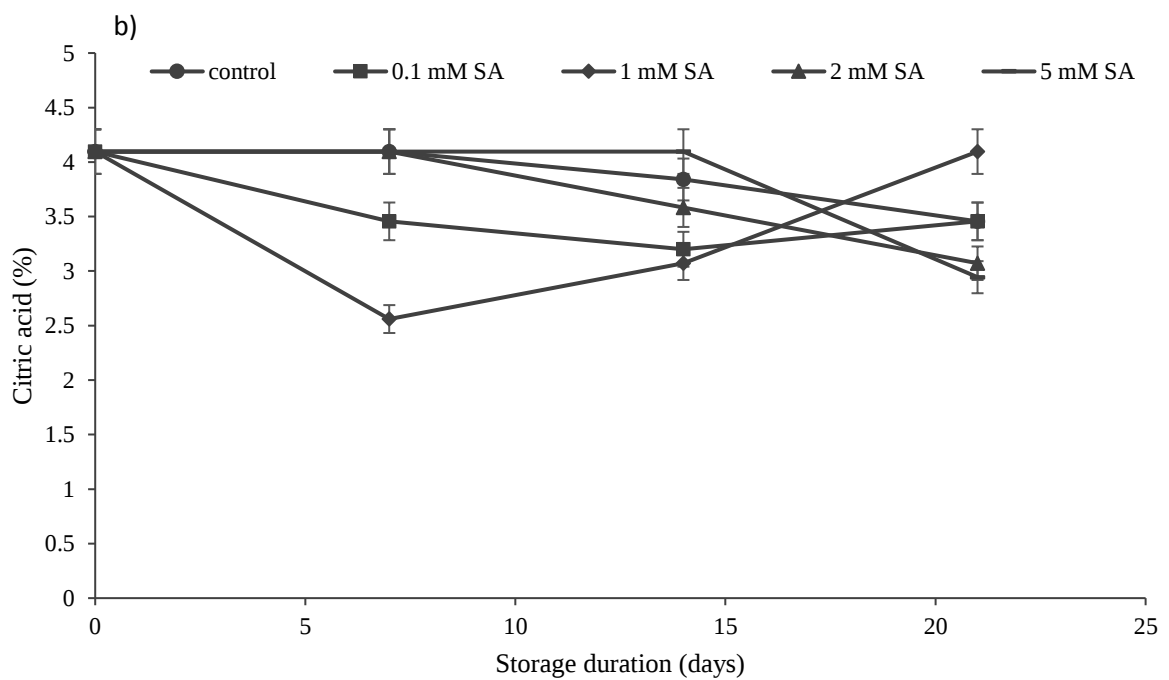


Figure 2 Effect of different concentrations of a) methyl jasmonate and b) salicylic acid on percentage citric acid of dragonfruit stored at 6 °C for 21 d. Values are the means $\pm$ SE.

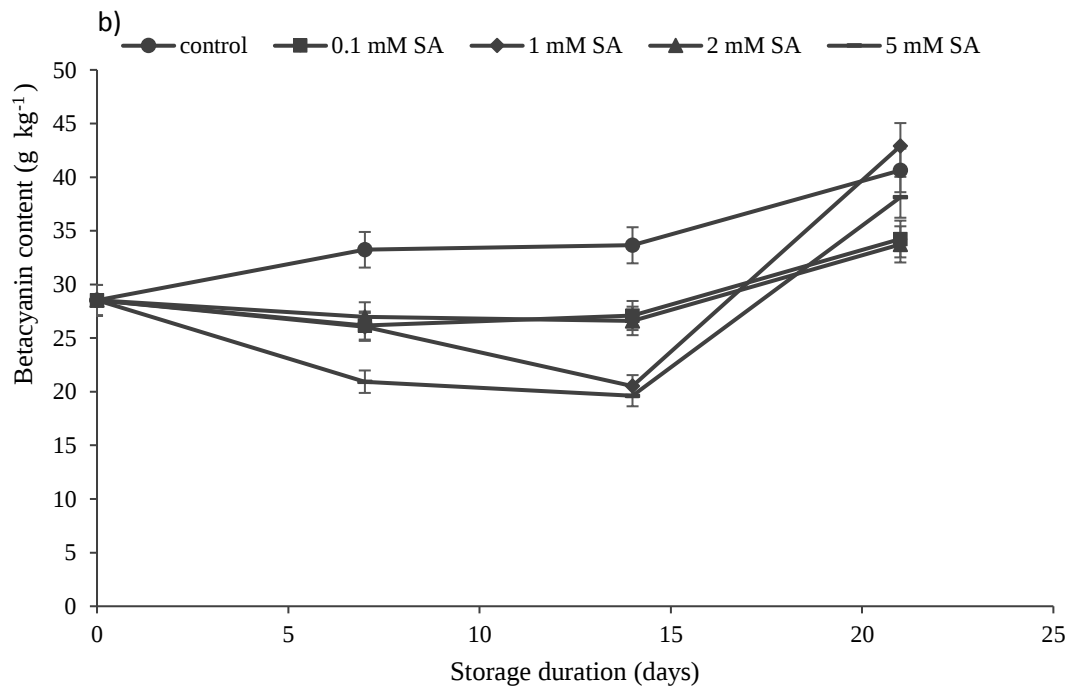
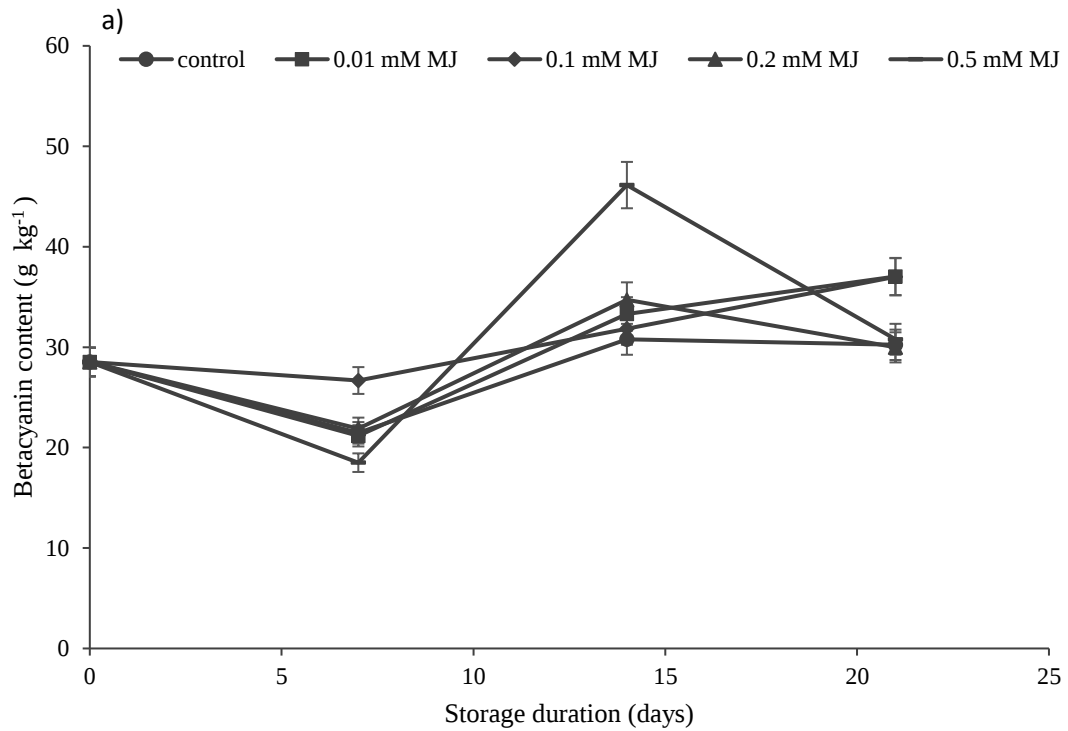


Figure 3 Effect of different concentrations of a) methyl jasmonate and b) salicylic acid on betacyanin content (on a fresh weight basis) of dragonfruit stored at 6 °C for 21 d. Values are the means $\pm$ SE.

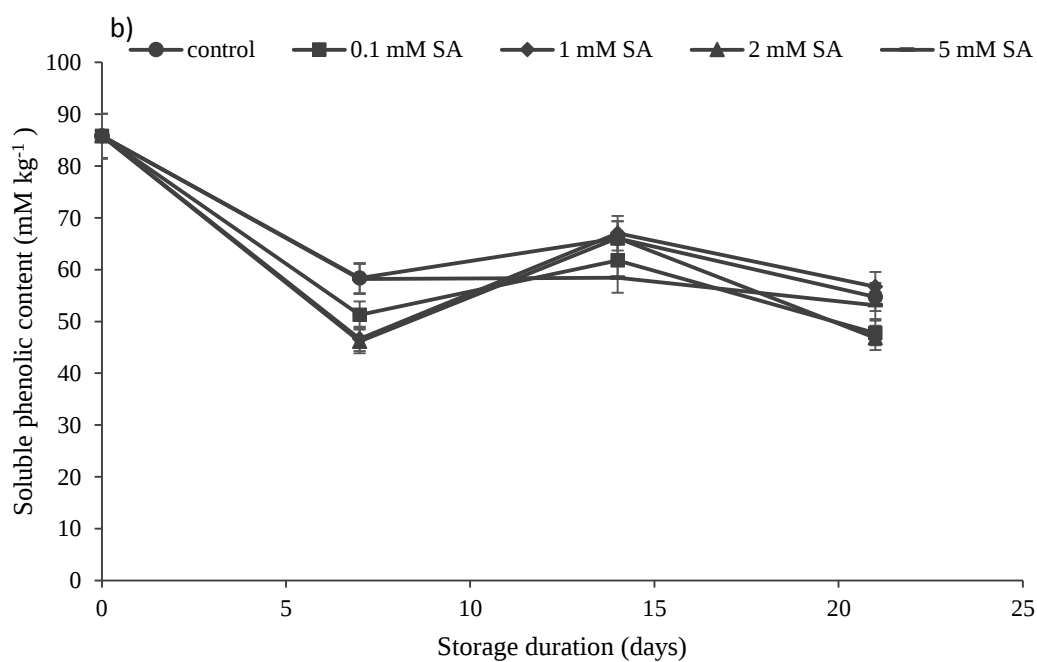
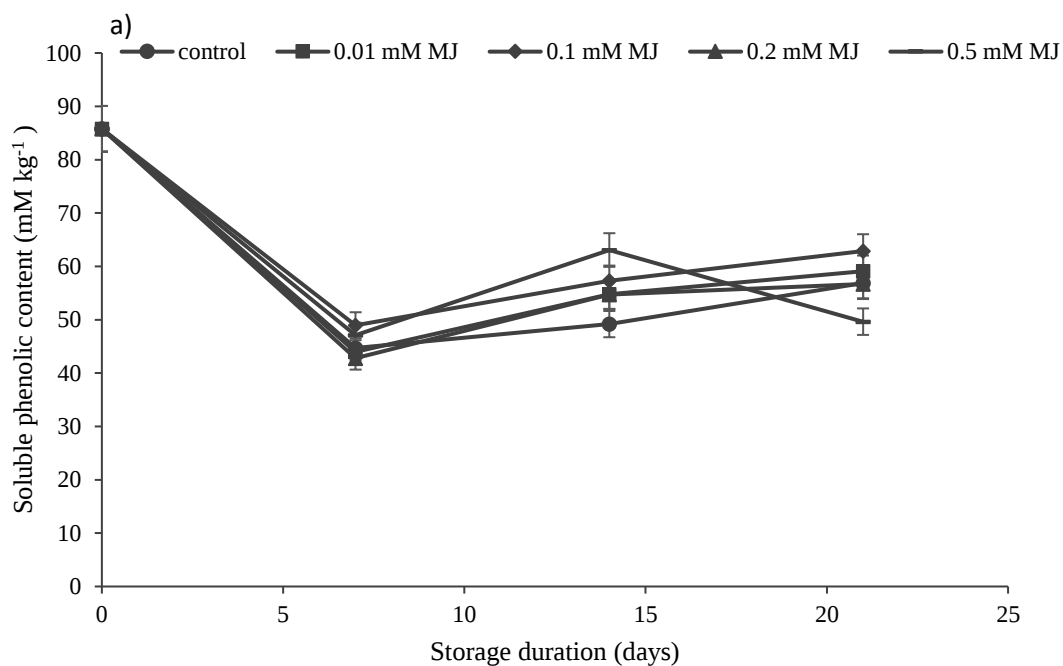


Figure 4 Effect of different concentrations of a) methyl jasmonate and b) salicylic acid on soluble phenolic content (expressed as gallic acid equivalents on a fresh weight basis) of dragonfruit stored at 6 °C for 21 d. Values are the means $\pm$ SE.

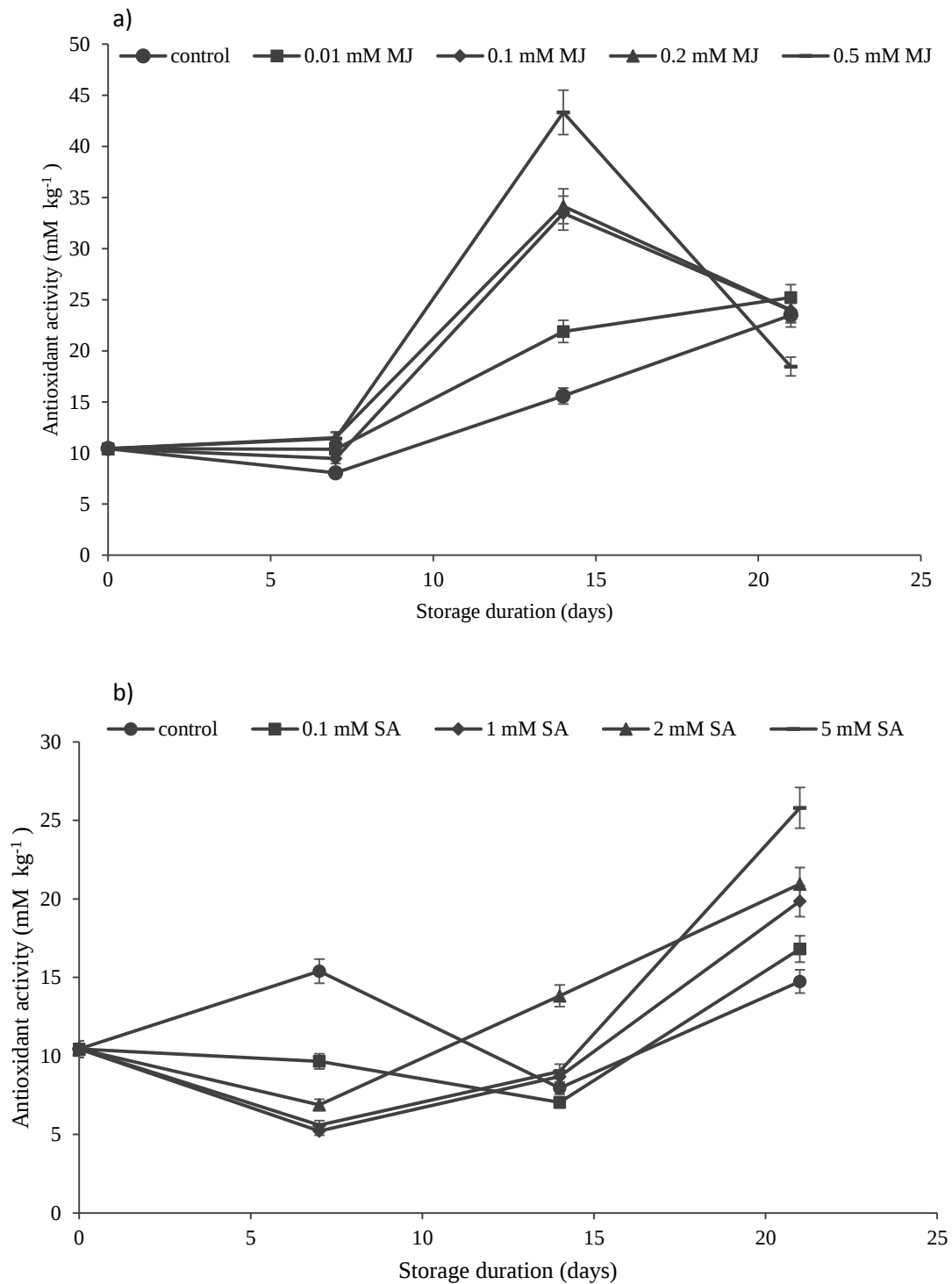
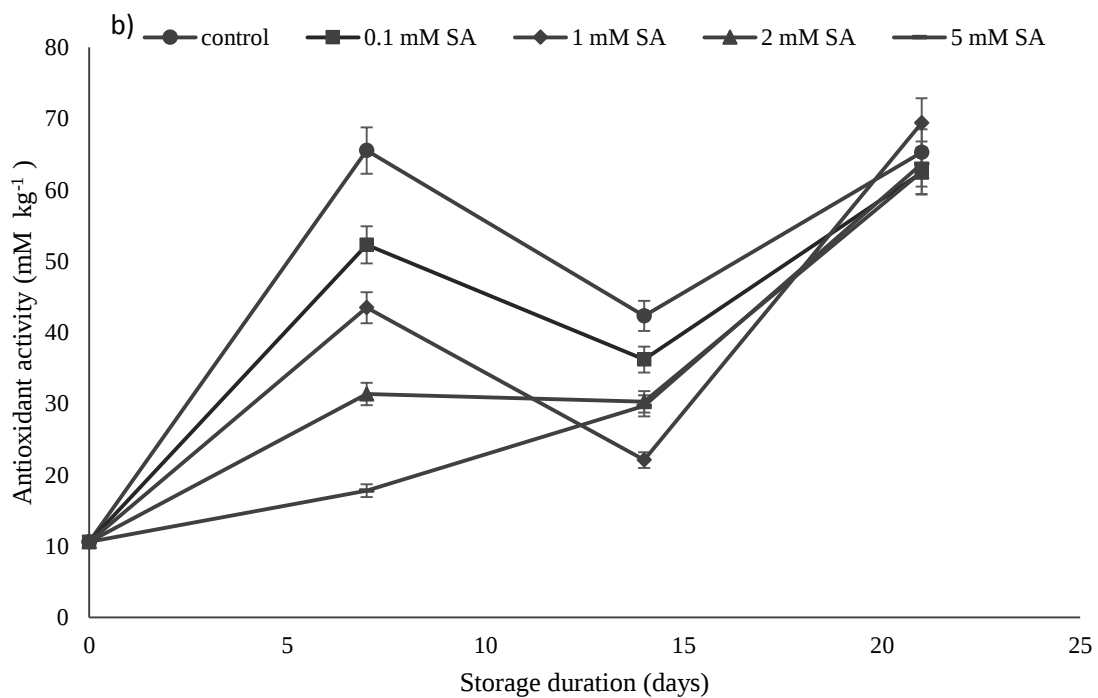
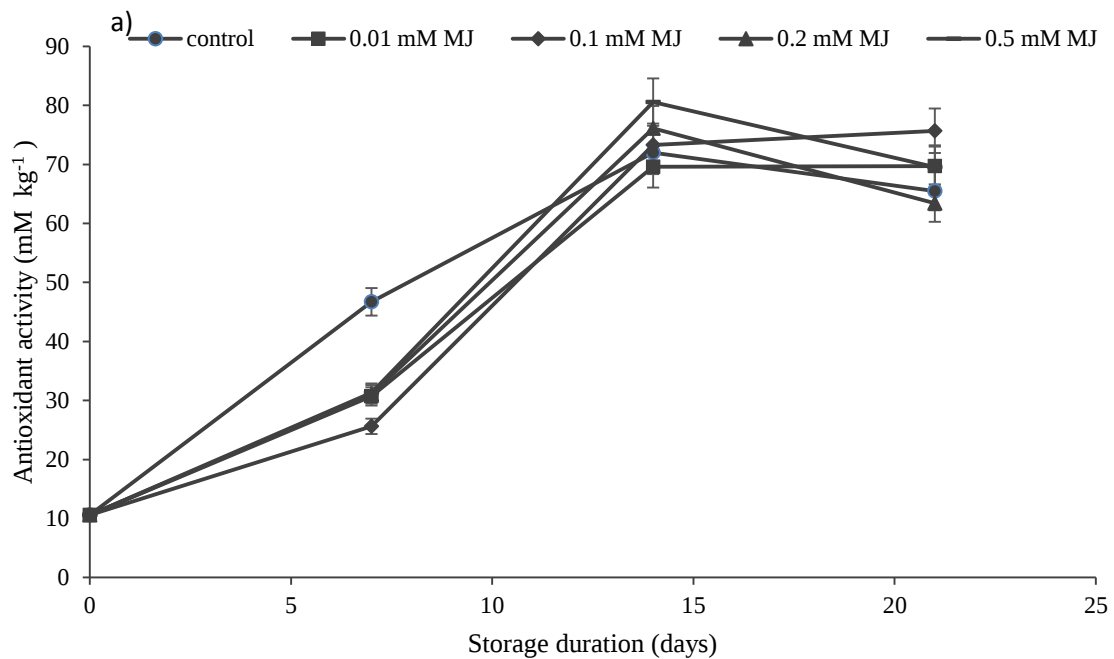


Figure 5 Effect of different concentrations of a) methyl jasmonate and b) salicylic acid on FRAP (expresses as Trolox equivalents on a fresh weight basis) of dragonfruit stored at 6 °C for 21 d. Values are the means $\pm$ SE.

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34 Figure 6 Effect of different concentrations of a) methyl jasmonate and b) salicylic
35 acid on DPPH scavenging activity (expressed as Trolox equivalents on a fresh weight
36 basis) of dragonfruit stored at 6 °C for 21 d. Values are the means $\pm$ SE.