

Figure S1. Healthy and *Botrytis cinerea* infected tomato fruit after 1 week of storage at 11 °C and 90% relative humidity.

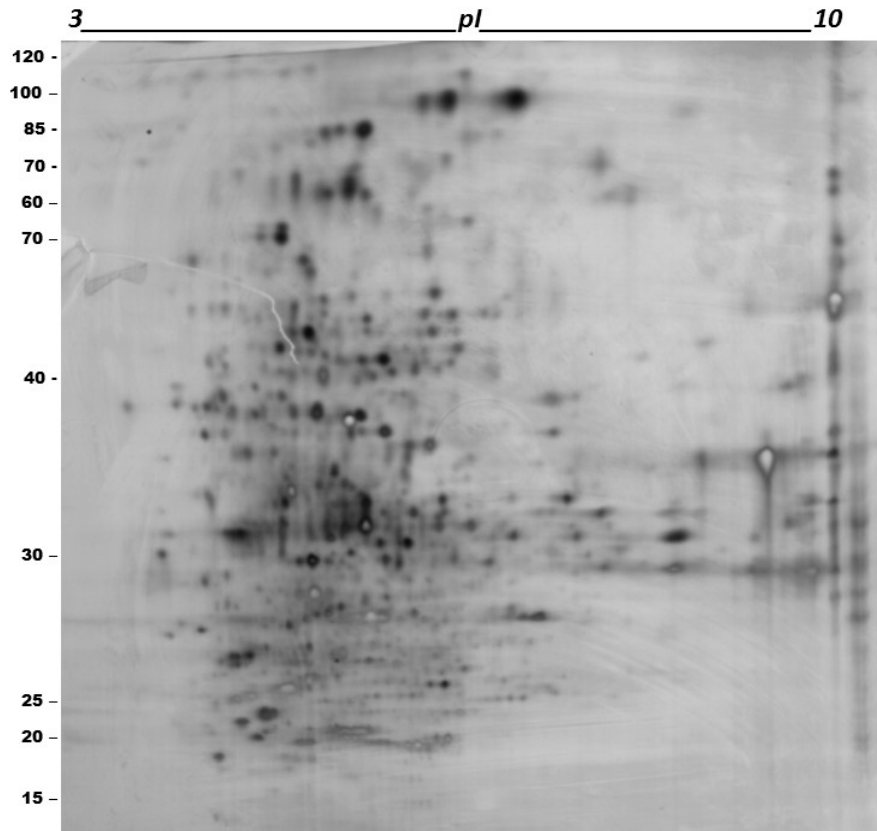


Figure S2. Two-dimensional gels (pI 3-10) illustrating the protein composition of tomato fruit. Fruits maintained 1 week at 11 °C and 90% RH.