

Figure S1. Application of chitosan (0.5–1%) on fresh-cut lettuce (preliminary test for determining the time of application: 1–5–10 min) and up to 4 d of storage at 7 °C and 90% RH. In each day, two representative samples for each treatment are shown.

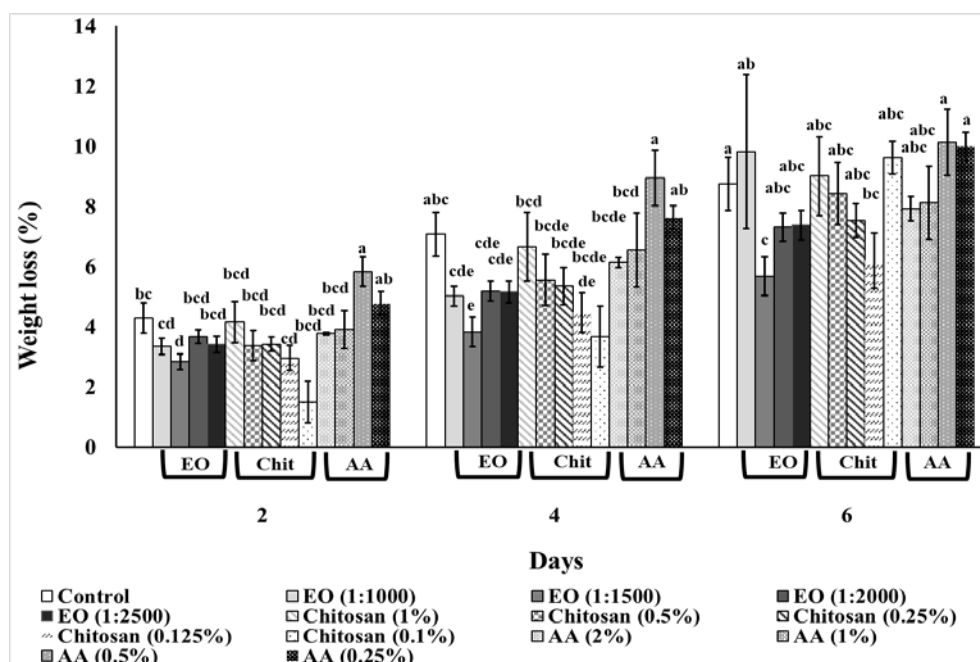


Figure S2. Screening of marjoram essential oil (EO), chitosan (Chit), and ascorbic acid (AA) on fresh-cut lettuce weight loss (%) after 6 d storage at 7 °C and 90% RH. On the columns, significant differences ($P < 0.05$) among treatments are indicated by different Latin letters for different days. Values represent means (\pm SE) of measurements made on four biological replicates per treatment.

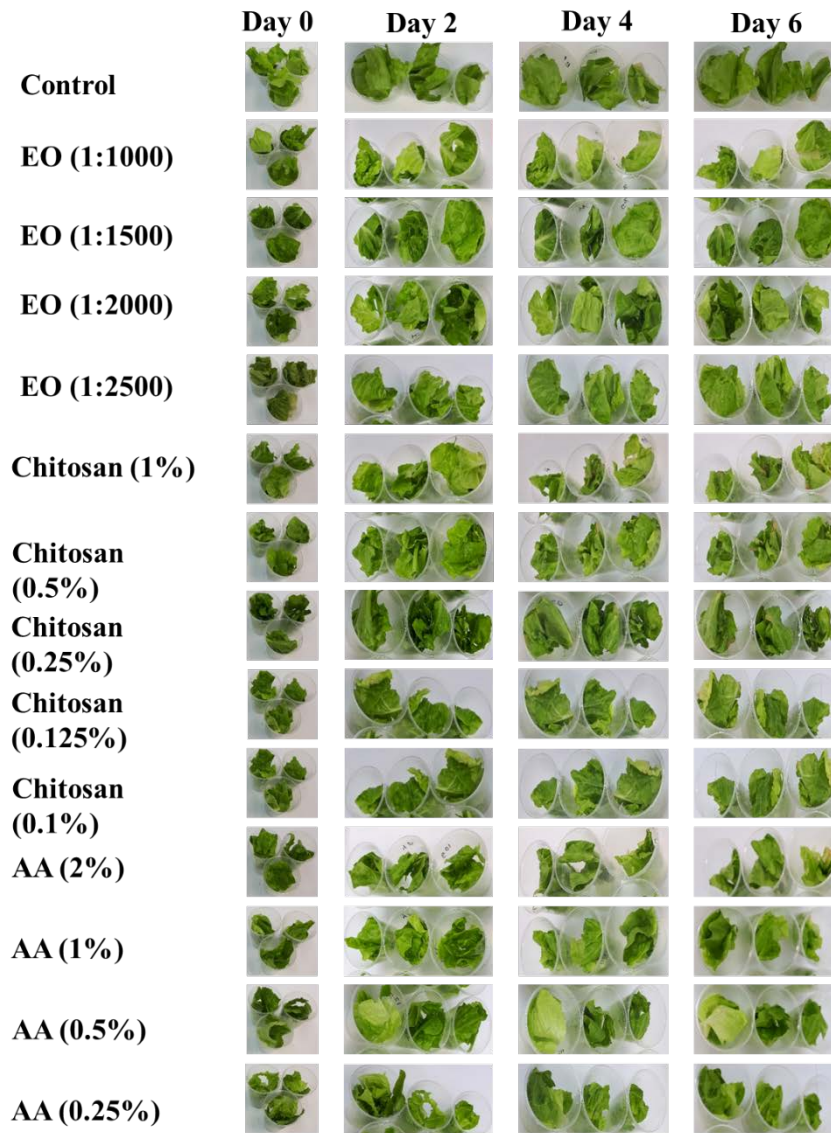


Figure S3. Preliminary screening of marjoram essential oil (EO), chitosan, and ascorbic acid (AA) on fresh-cut lettuce color after treatment and up to 6 d of storage at 7 °C and 90% RH. In each day, three representative samples for each treatment are shown.

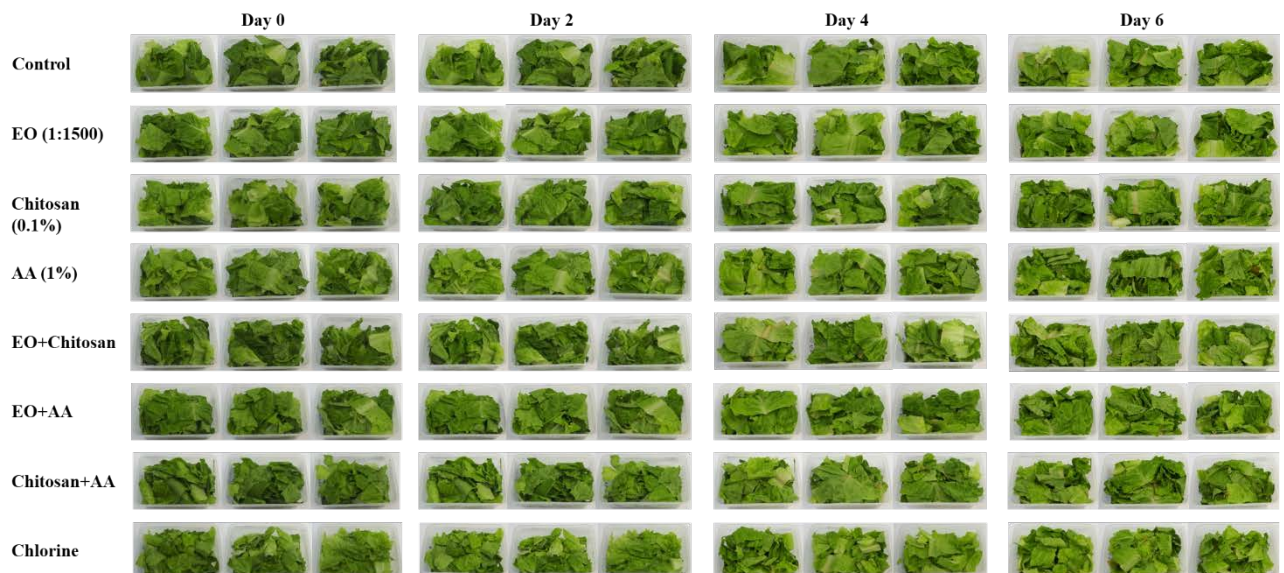


Figure S4. Impact of marjoram essential oil (EO), chitosan, and ascorbic acid (AA) alone and their combinations on fresh-cut lettuce color after treatment and up to 6 d of storage at 7 °C and 90% RH. In each day, three representative samples for each treatment are shown.