

Supplementary material

Table S1. F-values from the analysis of variance (ANOVA) for weight loss (WL) and peel color (L*, C*, and °h) of pitaya fruits subjected to different coatings and storage periods.

Sources of variation	Mean Square			
	WL	L*	C*	°h
Coating (R)	11.36**	0.208719 ns	8.176*	42.119 ns
Period (P)	51.31**	32.194**	5.710 ns	119.366 ns
R x P	7.83**	2.066 ns	3.524 ns	18.980 ns
CV (%)	31.62	3.53	3.58	13.76

CV: coefficient of variation; * and ** significant at probability levels of $p < 0.05$ and $p < 0.01$, respectively, by the F test; ns: not significant at the 5% probability level

Table S3. F-values from the analysis of variance (ANOVA) for pH, soluble solids (SS), titratable acidity (TA), ratio (SS/TA), flavonoids (FLAV), anthocyanins (ANT), total phenolics (FEN T), total soluble sugars (TSS), vitamin C, and betacyanin (BET) in pitaya fruit subjected to different coatings and storage periods.

Sources of variation	Mean square									
	pH	SS	AT	SS/TA	FLAV	ANT	FENT	AST	VITC	BETC
Coating (R)	0.127 **	2.29 ns	0.010 **	275.94 **	0.099ns	0.091 ns	531.85**	2.09 ns	50.26 **	0.013 ns
Period (P)	0.530 **	14.92 **	0.046**	774.99 **	2.729 **	0.207*	1000.20**	41.27 **	2.39 ns	0.012 ns
R x P	0.0340*	1.55 ns	0.004*	190.30**	0.185 ns	0.031 ns	558.34 **	6.03 **	5.60 ns	0.029 ns
CV	2.44	8.46	13.68	10.44	27.91	19.30	19.24	16.17	23.13	19.68

CV: coefficient of variation; * and ** significant at probability levels of $p < 0.05$ and $p < 0.01$, respectively, by the F test; ns: not significant at the 5% probability level