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