

Volatile Aroma Compounds of Gavina® Watermelon (*Citrullus Lanatus* L.) Dietary Fibers to Increase Food Sustainability

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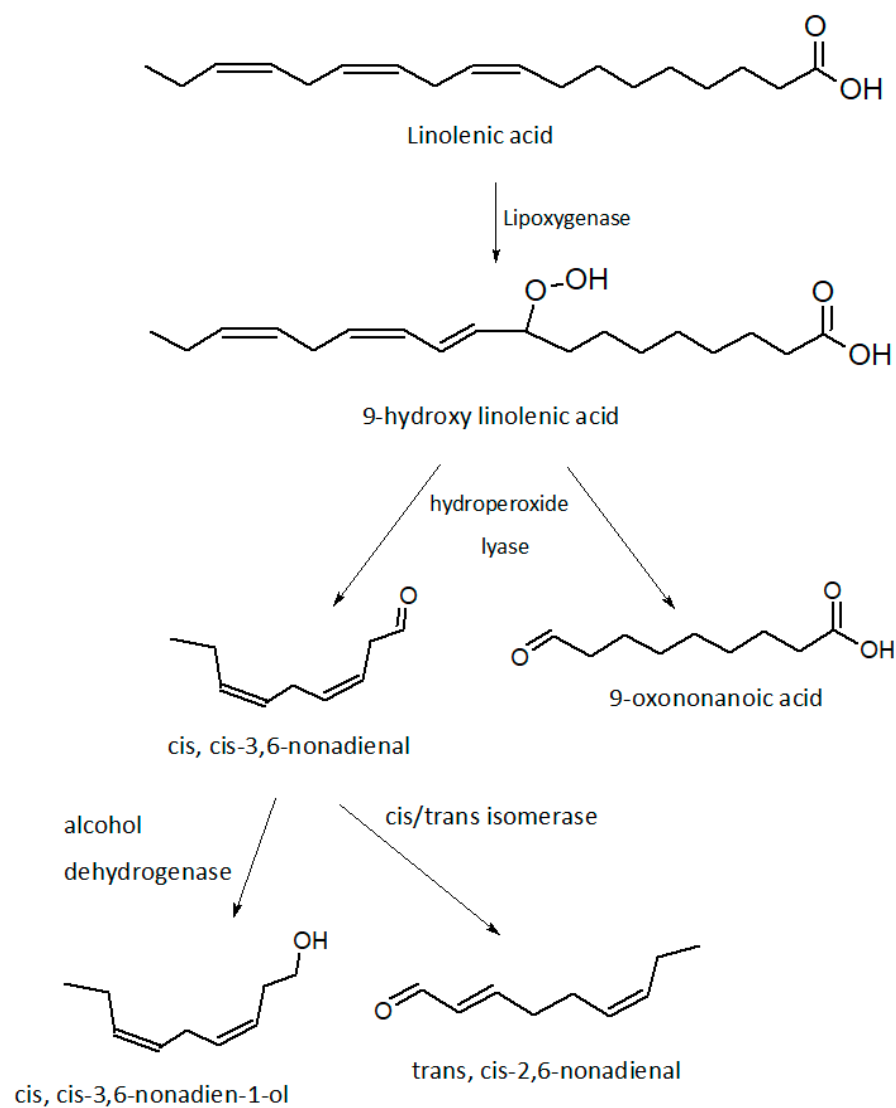


Figure S1. Proposed biosynthetic pathway for watermelon VOCs: Linolenic acid degradation.

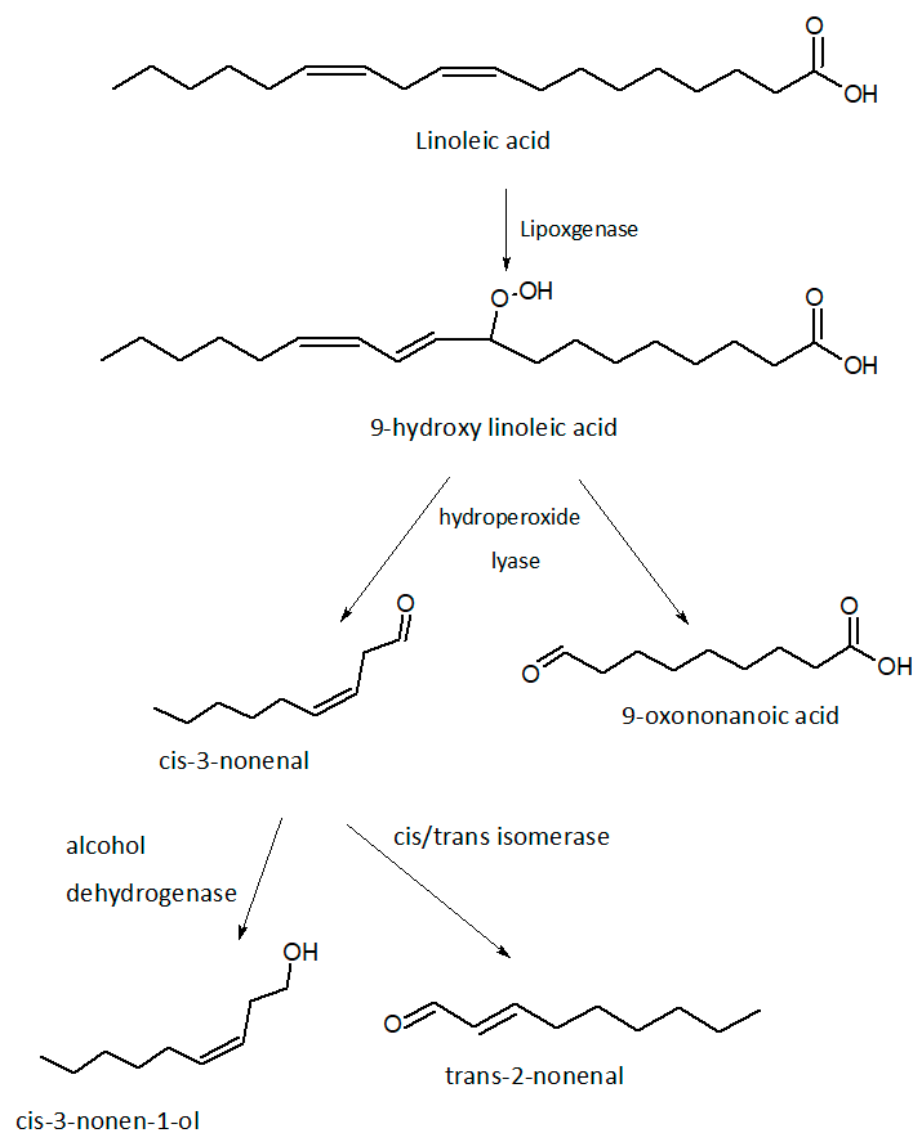


Figure S2. Proposed biosynthetic pathway for watermelon VOCs: Linoleic acid degradation.

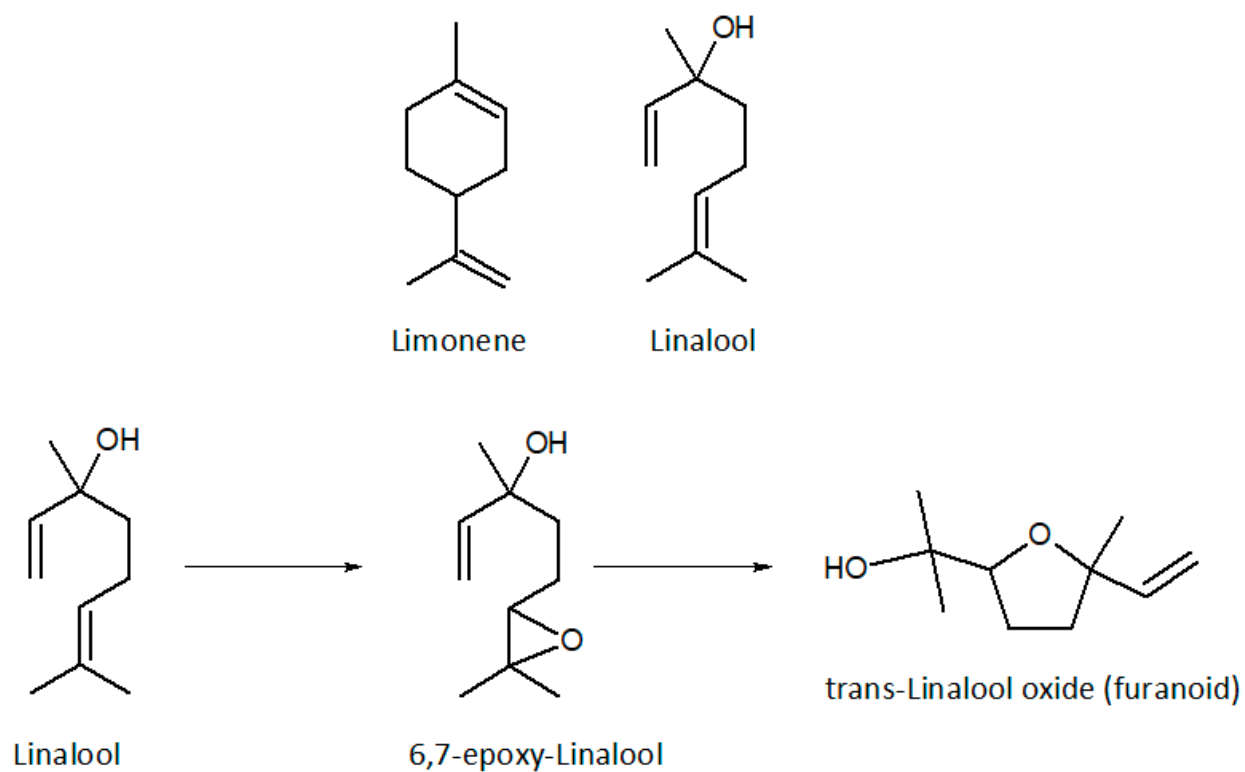


Figure S3. Epoxidation of linalool to linalool oxide.

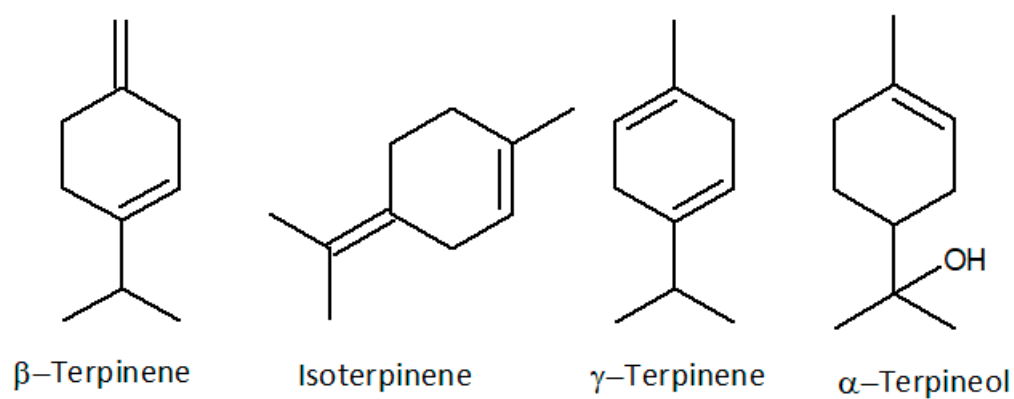


Figure S4. Structure of some cyclic monoterpenes identified in the WDF samples.

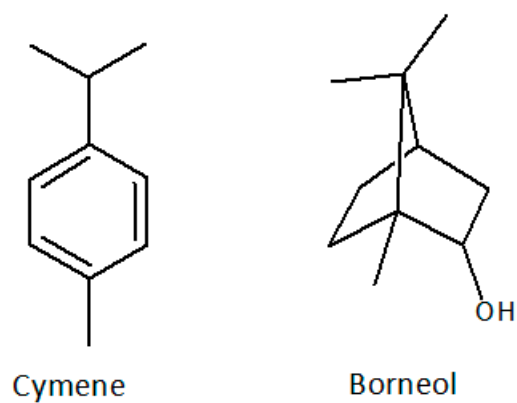


Figure S5. Chemical structure of cymene (left) and borneol (right).

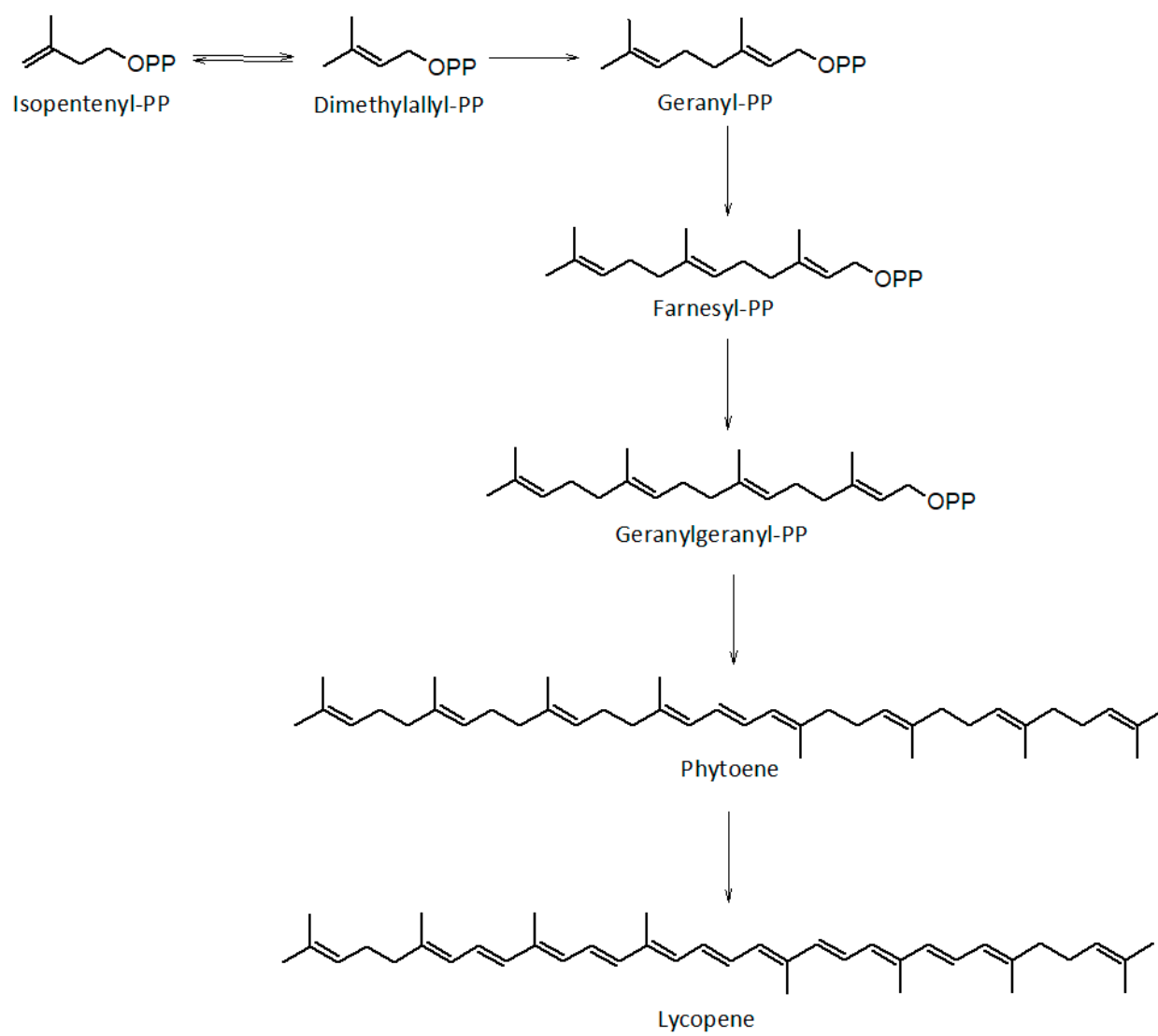


Figure S6. Lycopene, a carotenoid biosynthesized starting from geranyl pyrophosphate.