

## Supplementary material

### Preliminary Studies on Detection of Fusarium Basal Rot Infection in Onions and Shallots Using Electronic Nose

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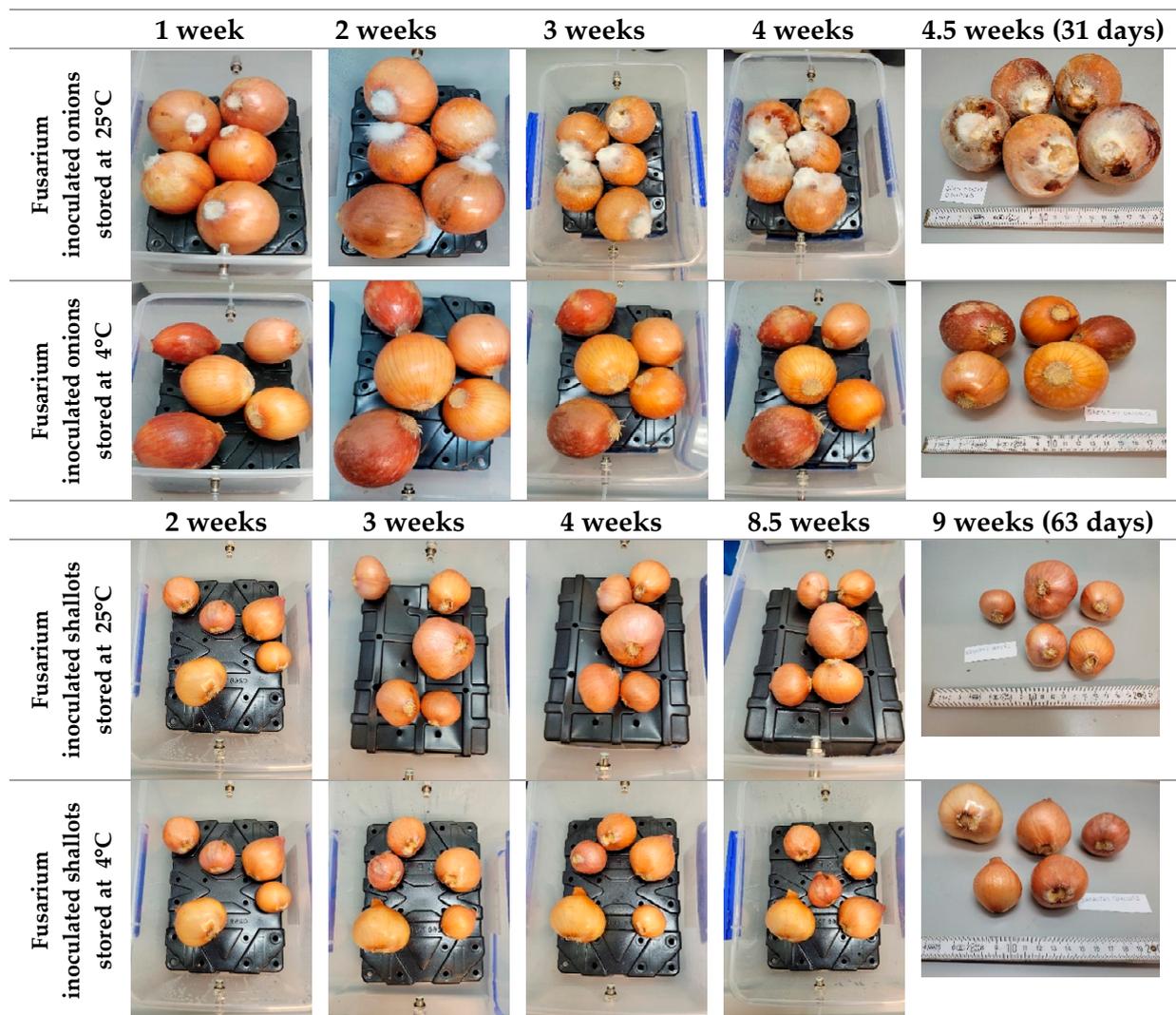
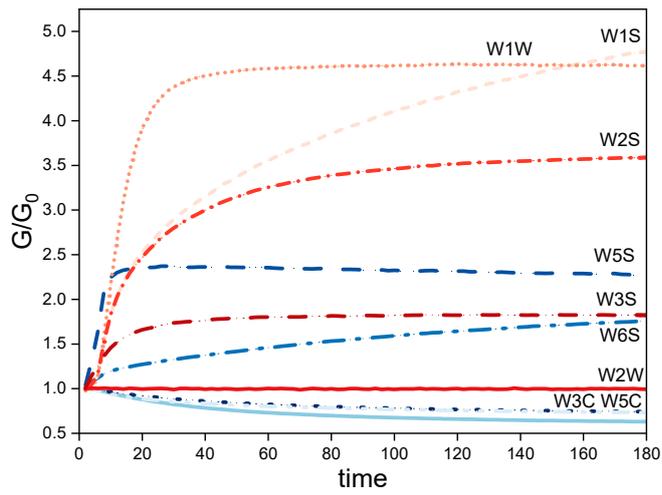


Figure S1. Visual symptoms of Fusarium basal rot development infection over time at 25°C and 4°C.

	25 °C	4 °C
<b>Onions inoculated with Fusarium</b>		
<b>Control onions (not inoculated)</b>		
<b>Shallots inoculated with Fusarium</b>		
<b>Control shallots (not inoculated)</b>		

**Figure S2.** Exemplar onion and shallot bulbs for different treatments following dissection after 31 days and 63 days storage at 25 °C and 4 °C respectively. Severe internal basal rot symptoms observed for bulbs stored at 25 °C compared to an absence of any disease for bulbs stored at 4 °C and non-inoculated control bulbs.



**Figure S3.** Sensors' responses to chemicals collected from non-infected onion bulbs stored at 25 °C for 1.5 weeks post inoculation.