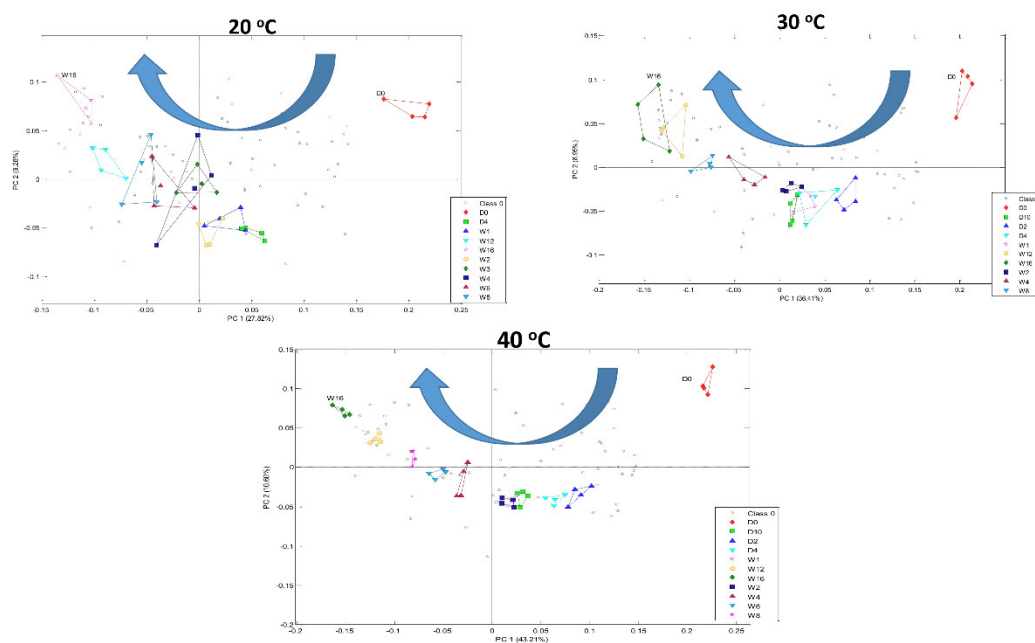


Supplementary Materials:



**Figure S1.** PCA bi-plots showing volatile changes in pasteurized apple juice during storage at 20, 30 and 40 °C. The X-variances explained by each latent variable (LVs) are shown. Arrow is included to clearly show the trend as a function of storage time.

**Table S1.** Details of shelf life planning. At fixed points in time (up to 11 time points per temperature), stored bags were sampled from the incubators.

	Days at 20 °C	Days at 30 °C	Days at 40 °C
Time 1	0	0	0
Time 2	4	2	2
Time 3	7	4	4
Time 4	14	7	7
Time 5	21	10	10
Time 6	28	14	14
Time 7	42	28	28
Time 8	56	56	42
Time 9	84	84	56
Time 10	112	112	84
Time 11			112