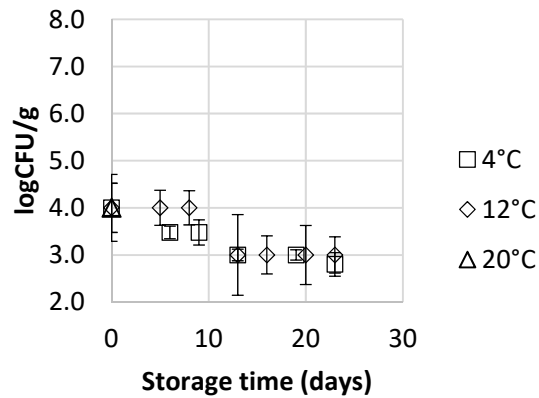
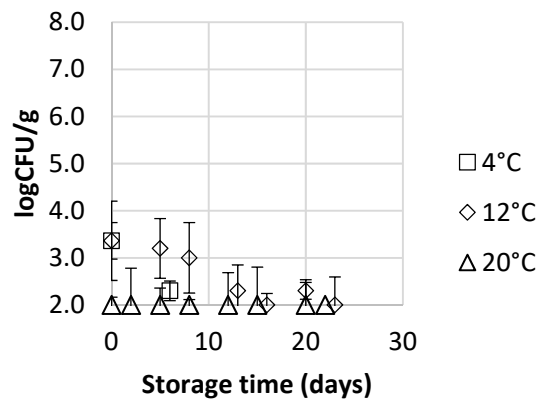


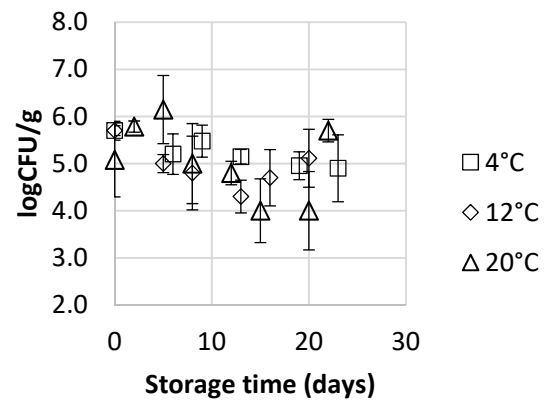
(a) *Pseudomonas* spp.



(b) Yeasts and moulds



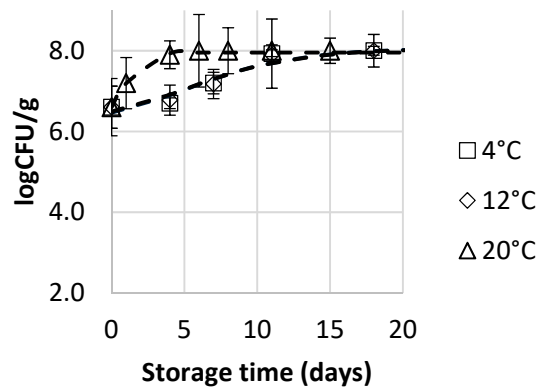
(c) *Enterobacteriaceae*



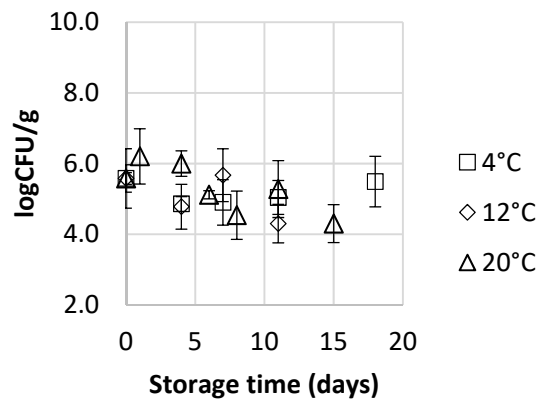
Suppl Figure S1. Evolution of microbial load at different storage temperatures for untreated spinach samples. (a) *Pseudomonas* spp. (b) yeasts and molds and (c) *Enterobacteriaceae*. Dashed lines represent fitting of the Gompertz model to the experimental data.*

*Yeasts and molds were enumerated using spread plate methodology on Rose Bengal Chloramphenicol agar (B Enterobacteriaceae spp. were enumerated using pour plate methodology in Violet Red Bile Glucose agar (VRBG, Merck, Darmstadt, Germany) after incubation under a facultatively anaerobic condition at 37 °C for 24 h. *Enterobacteriaceae* spp. were enumerated using pour plate methodology in Violet Red Bile Glucose agar (VRBG, Merck, Darmstadt, Germany) after aerobic incubation at 25 °C for 5 days. *Pseudomonas* spp. were enumerated using spread plate methodology on Cetrimide agar (CFC, Merck, Darmstadt, Germany) after aerobic incubation at 25 °C for 48 h

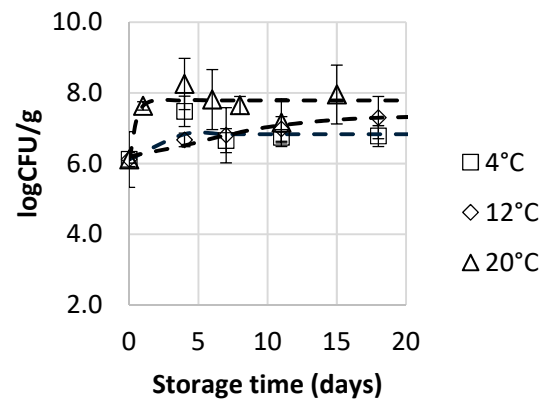
(a) *Pseudomonas* spp



(b) Yeasts and moulds

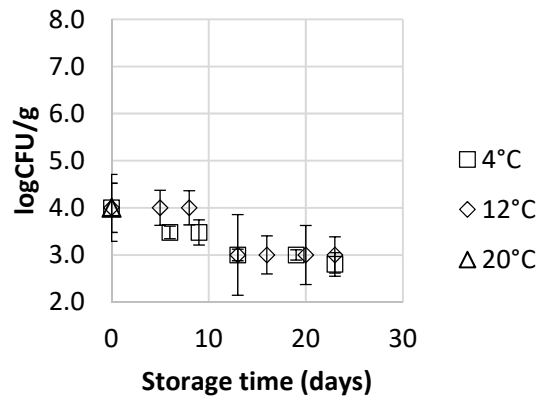


(c) *Enterobacteriaceae*

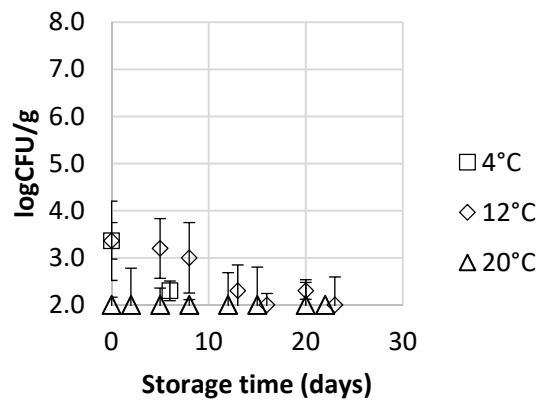


Suppl Figure S2. Evolution of microbial load at different storage temperatures for OD-treated spinach samples. (a) *Pseudomonas* spp. (b) yeasts and molds and (c) *Enterobacteriaceae*. Dashed lines represent fitting of the Gompertz model to the experimental data where applicable.

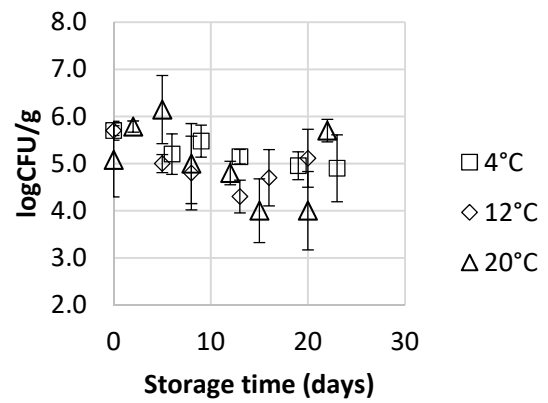
(a) *Pseudomonas* spp.



(b) Yeasts and moulds

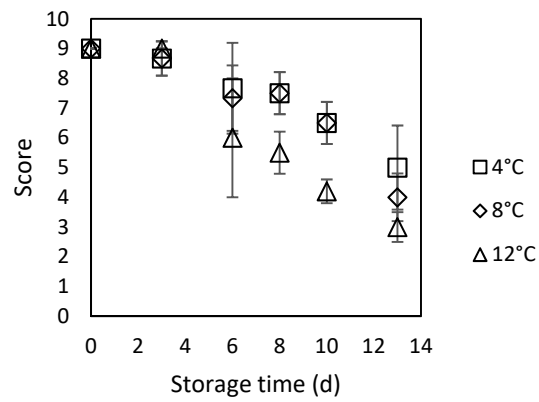


(c) *Enterobacteriaceae*

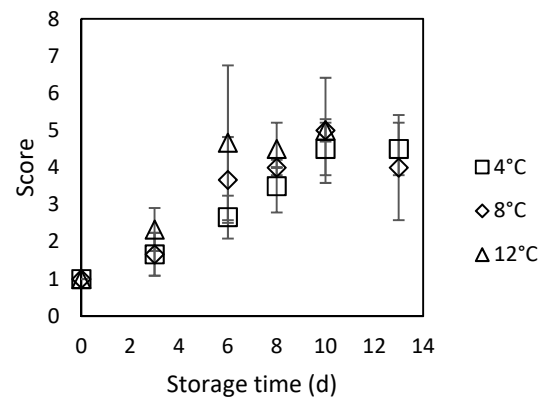


Suppl Figure S3. Evolution of microbial load at different storage temperatures for PEF-OD-treated spinach samples. (a) Total viable counts (b) *Pseudomonas* spp. (c) yeasts and molds and (d) *Enterobacteriaceae*.

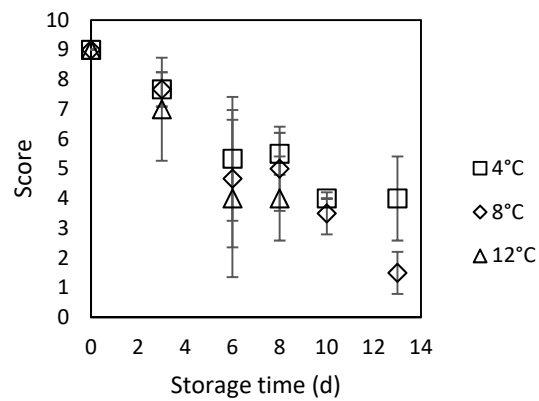
(a) Intensity of green color



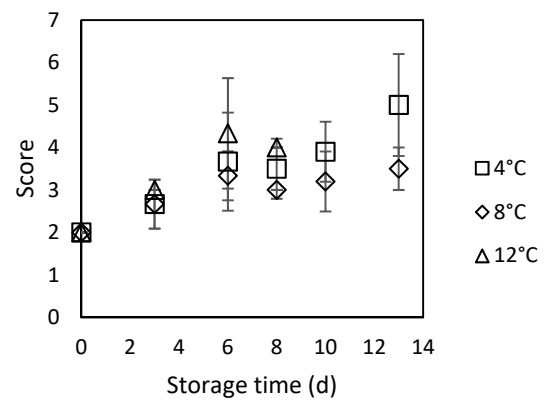
(b) Perceived luminosity



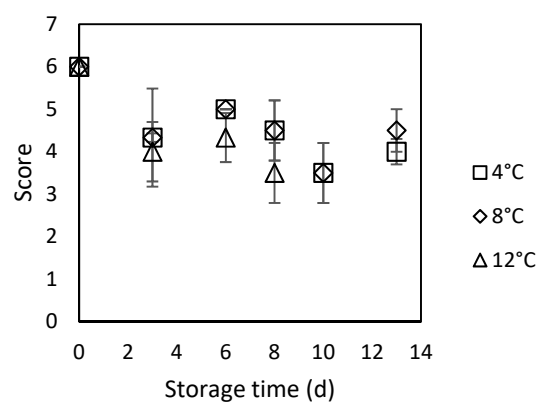
(c) Perceived turgor



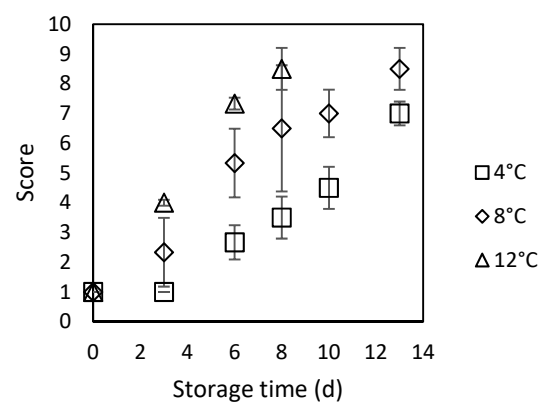
(d) Perceived elasticity



(e) Tear resistance

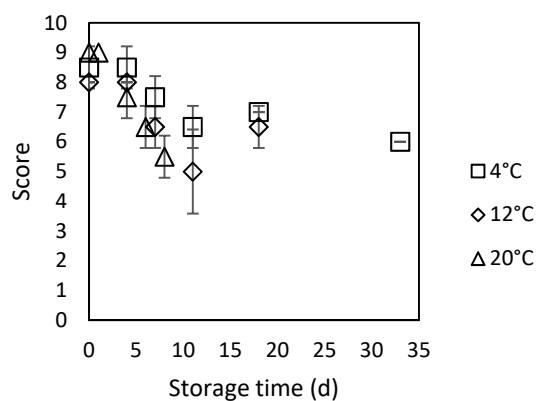


(f) Off-flavor intensity

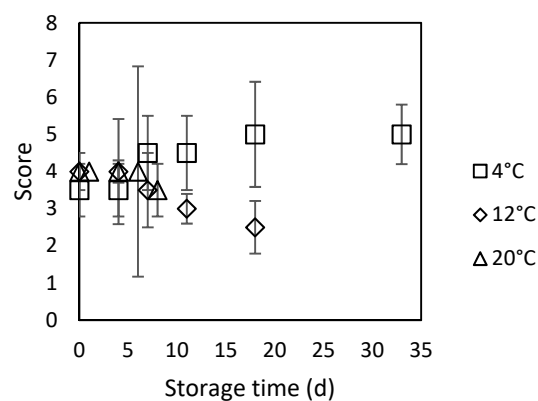


Suppl Figure S4. Evolution of sensory characteristics during storage at various temperatures for untreated spinach leaves: (a) intensity of green color, (b) perceived luminosity, (c) perceived turgor, (d) perceived elasticity, (e) tear resistance, (f) off-flavor intensity. Dashed lines represent fitting of a zero-order kinetic model, where applicable

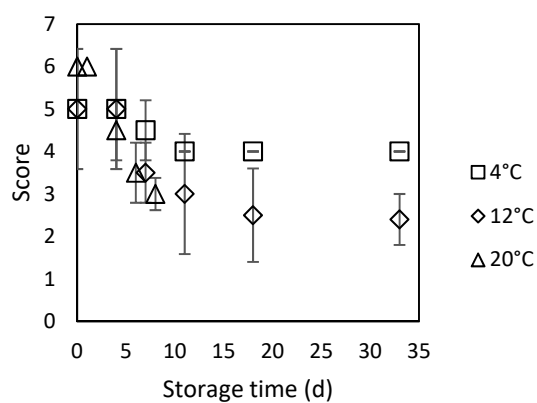
(a) Intensity of green color



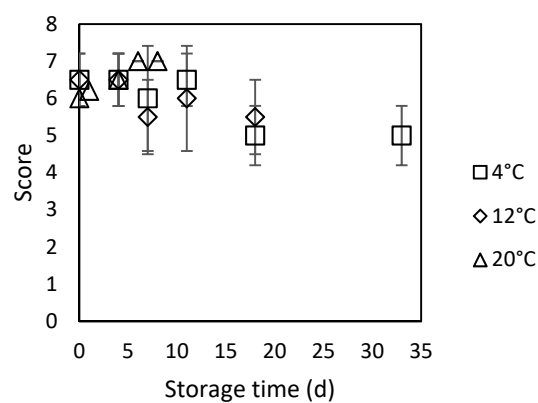
(b) Perceived luminosity



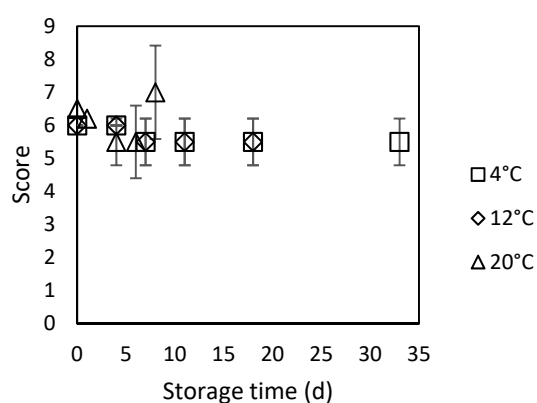
(c) Perceived turgor



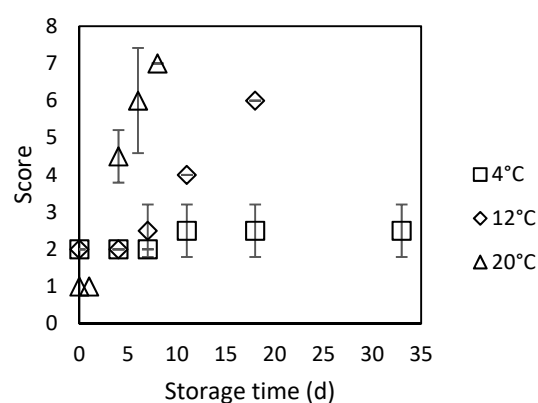
(d) Perceived elasticity



(e) Tear resistance



(f) Off-flavor intensity



Suppl Figure S5. Evolution of sensory characteristics during storage at various temperatures for OD treated spinach leaves: (a) intensity of green color, (b) perceived luminosity, (c) perceived turgor, (d) perceived elasticity, (e) tear resistance, (f) off-flavor intensity. Dashed lines represent fitting of a zero-order kinetic model, where applicable.