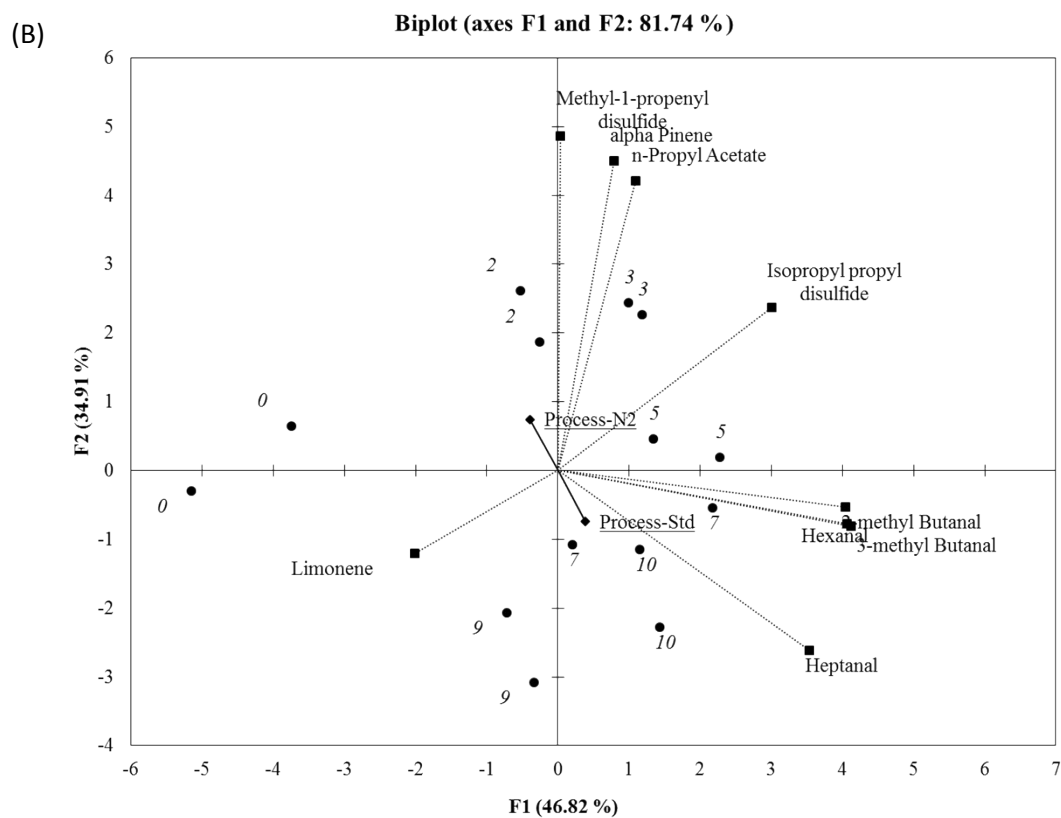
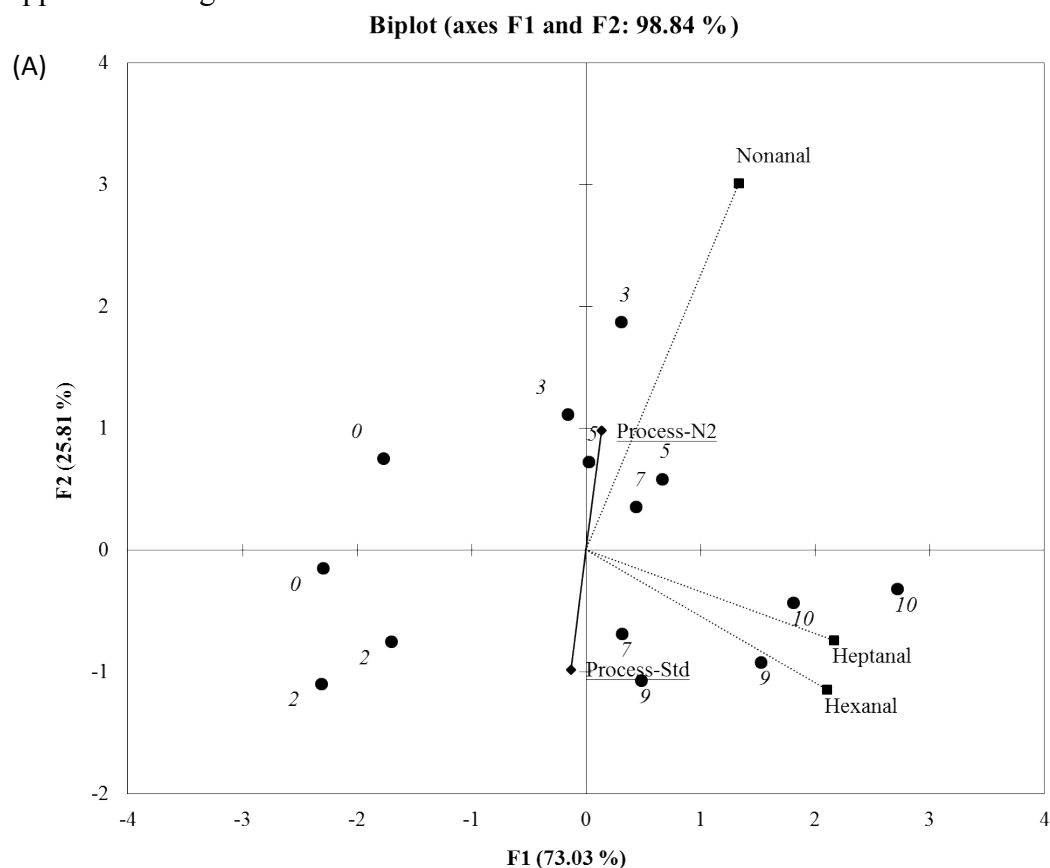


Supporting information

Supplemental Figures



32 **Figure S1:** Principal component analysis map (PC1 and PC2) involving the quantities of the
33 significant components such as different packaging environment (*italic*), storage time
34 (*italic*) and volatile compounds attributes, where (A) Unsalted potato crisps, and (B) Cheese
35 & onion seasoned potato crisps.

36 Summary of all samples via Principal Component Analysis

37 Principal component analysis (PCA) was used to illustrate the difference between all volatiles
38 associated with unsalted and C&O seasoned potato crisps with increasing storage time and
39 controlled packaging environment. For unsalted crisps, the first principal component (PC1)
40 accounted for 73.03% of the variance in the dataset and showed a trend with the amount of
41 aldehydes from top to bottom and different storage time. The second principal component
42 (PC2) accounted for 25.81% of the variance and showed separation between the N₂ gas flushing
43 (top) and without N₂ gas flushing packaging (bottom). Similarly, for cheese & onion seasoned
44 potato crisps, the first principal component (PC1) accounted for 46.82% of the variance in the
45 dataset and showed a trend with terpenes, acetate and disulphides (top) and aldehydes (bottom)
46 and different storage time. The second principal component (PC2) accounted for 34.91% of
47 the variance and showed separation between the packaging environments *i.e.*, crisps packed
48 with N₂ gas flushing (top) and crisps packed without N₂ gas flushing (bottom). Disulphides and
49 terpenes were positively correlated and aldehydes such as hexanal, heptanal were negatively
50 correlated. There were visible differences between packaging environment (*i.e.* with or with
51 N₂ gas flushing) with both unsalted and C&O seasoned potato crisps, characterised by these
52 samples being located in different corners of the PCA plot.