

**Title** Influence of nitric oxide on pericarp browning of litchi cv. 'Chakrapad'  
**Authors** S. Kramchote, C. Wongs-Aree, V. Srilaong, A. Uthairatanakij, S. Kanlayanarat  
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#### **Abstract**

Pericarp browning is the main postharvest defect of litchi. The effect of nitric oxide released from sodium nitroprusside (SNP) on pericarp browning of 'Chakrapad' litchi was investigated. Litchi fruits were dipped in 0 and 0.5 mM SNP and then stored in cold room at 4°C with 90-95% RH. The pericarp turned brown during storage but was inhibited by SNP treatment. L\* hunter values (lightness) of SNP-treated fruit were higher than that of untreated fruit, relating well to the expression of brown pigment and polymeric colour in the pericarp. SNP also reduced weight loss, peroxidase and polyphenol oxidase activity.