

**Title** Standardization of Handling Techniques of Litchi  
**Author** Jaicy Joseph, Arvind K Chaurasiya and Ivi Chakraborty  
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#### **Abstract**

Litchi (*Litchi chinensis* Sonn.) fruits of cultivar Bombai were harvested after 60 days of fruit set, immediately brought into the laboratory and precooled (room cooling at 3°C for one hour). Fruits were sorted out and then graded into 3 groups according to the length of stalk i.e. 1 cm, 2-5 cm and 10-15 cm. Fruits of litchi with 1 cm stalk length were kept under different packaging system and stored at various temperature regime (at ambient, 4°C and 8°C temperature). Control fruits were kept in corrugated fibre board (CFB) box without any wrapping material at 3°C temperature. Fruits with 1 cm stalk length showed better performance in storage as compared to other stalk lengths. At ambient temperature, (25°C) fruits packed in CFB box with perforated polypropylene (pp) packet were remain fully (100 per cent) marketable up to 8 days while fruits in other packaging showed browning and rotting on that day. Under refrigerated (7-8°C) condition, fruits wrapped in perforated pp packet followed by brown paper packet and kept in CFB boxes were acceptable for marketing for maximum period (up to 16 days). Same packaging combination and 3-4°C storage temperature perform better and helped litchi fruits to remain marketable for 30 days.