

**Title** Litchi Delicacies – Few Value Added Items par Excellence  
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#### **Abstract**

The present study was aimed to assess the quality and acceptability of some value added litchi products which have been essentially tailored to satisfy the health needs and convenience of the present day consumers. Litchi, the queen of subtropics is however, has a very short post harvest life. A few innovative and value added items prepared from the fruit include cordial, blended squash and nectar with jamun, burfee, cheese, chutney, dehydrated litchi nut, osmo dried litchi nut, pulp and osmo-syrup. Organoleptic, biochemical and microbial load of different products were analysed using standard procedures. All the prepared products were stored at both ambient as well as refrigerated temperature. Their storage stability was assessed periodically for 4 months to one year depending upon the products and also on storage condition. Microbial load were within permissible level in different products immediately after formulation and on storage ensuring its safety for consumption.