

**Title** A Comparative Study of Post-harvest Storability between ‘Wuye’ and ‘Lanzhu’ litchi Fruits  
**Author** Lin Hetong, Liu Mushui, Zhao Feng and Lin Yifen  
**Citation** Program and Abstracts, 3rd International Symposium on Longan, Lychee and Other Fruit Trees in Sapindaceae Family, August 25-29, 2008, Fuzhou, China. 132 pages.  
**Keywords** litchi; shelf-life

#### **Abstract**

‘Wuye’ (*Litchi chinensis* Sonn. cv. Wuye) and ‘Lanzhu’ (*Litchi chinensis* Sonn. cv. Lanzhu) were the chief litchi cultivars in Fujian Province of China. The differences of post-harvest storability between ‘Wuye’ and ‘Lanzhu’ litchi fruits at  $(8\pm 1)$  °C were investigated. The results showed as follows: there were differences of storability between ‘Wuye’ and ‘Lanzhu’ litchifruits. ‘Wuye’ litchi fruit tended to have better storability as compared to ‘Lanzhu’ litchi fruit. During storage, the rate of health fruit in ‘Wuye’ litchi was remarkable higher than ‘Lanzhu’ litchi. Whereas weight loss from fruit, pericarp browning degree and pericarp browning index of ‘Wuye’ litchi were remarkable lower as compared to ‘Lanzhu’ litchi. There were higher contents of total soluble solids (TSS), total sugars, vitamin C in pulp of ‘Wuye’ litchi than ‘Lanzhu’ litchi. During storage, contents of TSS, total sugars and vitamin C in pulp decreased continuously, but the decreasing rates in ‘Wuye’ litchi were much slower than ‘Lanzhu’ litchi. At the same storage time, there were higher contents of TSS, total sugars and vitamin C in pulp of ‘Wuye’ litchi than ‘Lanzhu’ litchi.