

Title Effect of equilibrium modified atmosphere packaging on storage life of lychee fruit (*Litchi chinensis*)

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Abstract

Effect of equilibrium modified atmosphere packaging on storage life of lychee fruit was investigated. Lychee fruit was dipped in 5% citric acid before packing in 4 different types of bags: polypropylene, moderate oxygen transmission rate (moderate OTR), high oxygen transmission rate (high OTR), and very high oxygen transmission rate (very high OTR), compared with control sample (unpack) stored at 4±1°C. Storage life of control sample was only 2 days due to browning reaction on the lychee peel. However, lychee packed in different types of bags could reduce water loss, color change and out off-flavor. Moreover, they could extent storage life to 8 days. Nevertheless, effect of oxygen transmission rate from 4 different types had no significant on water loss, color change, TSS:TA and out off-flavor.