

**Title** Quality changes of different of fresh-cut longkong at low temperature storage  
**Author** Chairat Techvuthiporn and Sirichai Kanlayanarat  
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#### **Abstract**

Longkong (*Lansium domesticum*) is one kind of favorite fruit in Thailand which has a good taste and smell. Postharvest problem of longkong is fruit drop from its bunch and peel color change from yellow to brown color within a few day at ambient condition. Even though these changes affect the salability of product, the qualities inside each fruit are still acceptable. Therefore, ready-to-eat form of longkong would be more valuable for postharvest management instead of the bunch. In this research, quality changes of fresh-cut longkong fruit which was detached from each bunch to be both unpeeled and peeled fruit and storage at 4 and 10°C, respectively, was investigated. It was found that lightness (as indicated with L-value) and Hue angle (°H) of both peel and flesh decreased and the color different ( $\Delta E$ ) obviously increased with time. The changing rate of color of unpeeled fruit was more than that of peeled fruit. However, color change of stored unpeeled fruit at 4°C was more rapidly than that of at 10°C, which would be caused by chilling injury responses. Moreover, the effect of storage temperature (at 4 and 10°C) on texture change could not be found in both unpeeled and peeled longkong fruits throughout storage.