

The effect of different fumigation protocols and packaging material on litchi fruit from Madagascar with regard to quality and shelf life

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Acta Horticulturae 1029: 371-377. (2014)

Abstract

Sulphuring litchis is currently the only commercially viable means to control decay and retain colour, and the sole legal postharvest method according to current European legislation. During the season 2011/2012 different fumigation protocols in combination with packaging materials were applied on Madagascar litchis. The fruit was shipped to Europe and shelf life studies were conducted. While micro perforated bags proved not commercially viable, dual release Uvasys sulphur (SO₂) sheets and smartPac liners performed very well in terms of fruit quality whilst maintaining SO₂ residues less than 10 mg/kg in the litchi fruit flesh (European maximum residue limit).