

Abstract

Postharvest pericarp browning of litchi fruit (*Litchi chinensis* Sonn cv Kwai Mi) significantly reduces its commercial potential on the fresh market. In this study, a new treatment, based on the use of organic acids (citric or tartaric) in association with chitosan coating, both harmless for human health, has been tested. Trials at pH 0.8, 1.0 and 1.3 show that browning rate is related to dehydration rate during storage, and pericarp pH. Pericarp pH and weight loss of fruit may thus be used to predict postharvest browning rate at a given storage temperature.