

Abstract:

Lychee fruit can be stored at -18°C without obvious adverse effects on the aril, but the pericarp darkens and browns when they are frozen or thawed. Experiments were conducted to test effects of hydrochloric acid on browning inhibition of lychee fruit pericarp for displacement of sulphur application. Lychee fruit were soaked in 1% HCl for 6 min and then stored at -18°C for 12 months. HCl-treated fruit had a shelf life of 12 hr at 25°C , with a uniform red colour and acceptable quality. Thus, treatment with 1% HCl could be considered for commercial application in extending shelf life and maintaining quality of frozen lychee fruit following storage and during marketing.