

#### Abstract:

The effect of SO<sub>2</sub> treatment on the overall quality of longan fruit ('Shixia') during cold storage (4°C) was investigated. The results indicated that the content of anthocyanin in longan pericarp decreased and the fruit colour was improved after SO<sub>2</sub> treatment. No obvious effect on fruit TSS and Vitamin C in the pulp was observed while the titratable acid content was increased. Most of the SO<sub>2</sub> residue was located in the pericarp. Appropriate SO<sub>2</sub> treatment lowered the SO<sub>2</sub> residue level in the pulp to as low as 10µg/g. The eating quality was maintained during the early stage of storage and the shelf life was extended as compared with the control fruit. Fruit taste worsened and the shelf life shortened as the storage prolonged. SO<sub>2</sub> treatment caused the pulp to partially redden during the later stage of storage.