

### Abstract:

Rambutan is an attractive fruit to the consumer by virtue of its characteristics which include a coloured oblong shape with hair surrounding. The pericarp or 'spintern' naturally protects the fruit from mechanical damage, but does make the fruit more prone to wilt and browning after harvest. Skin and spintern browning are considered to be the major factors affecting shelf life, along with water loss. In this work, rambutan fruit were dipped in 0, 0.1, 1, and 4% CaCl<sub>2</sub> for 5 min and then stored at 13°C with 90-95% RH. Fruit dipped in 4% CaCl<sub>2</sub> developed burning at the tip of the spintern after 4 days, while the rest had 10 days of storage life. Low concentrations of CaCl<sub>2</sub> treatments exhibited a positive trend to maintain the spintern and fruit quality. CaCl<sub>2</sub> was found to retard the growth of latent infections of *Collectotrichum* sp., *Gliocephalotrichum* sp., and *Botryodiplodia* sp.