

### **Abstract**

A major problem concerned in accelerated shelf life of litchi pericarp is pericarp browning within 2-3 days after harvesting at room temperature. Fruit coated with 1.5% chitosan at three molecular weights: low, medium and high and stored at 4°C with 95% relative humidity were investigated. Fruit coated with high molecular weight chitosan at 1.5% reduced weight loss, colour change of pericarp, respiration rate, loss of total phenolic content and decay better than medium and low molecular weight, respectively. In addition, storage life of coated fruits was prolonged up to 19 days, while shelf life of un-coated chitosan fruits was 9 days.