

Title Effect of oxalic acid on control of postharvest browning of litchi fruit
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Abstract

Litchi (*Litchi chinensis* Sonn.) fruit, cv. Huaizhi, was treated with 2 and 4 mM oxalic acid and stored at room temperature to investigate the effect of oxalic acid on pericarp browning. The results showed that the pericarp browning indices of the fruit, treated with both oxalic acid concentrations, were significantly lower than that of the control, due to increase of membrane integrity, inhibition of anthocyanin degradation, decline of oxidation, and maintenance of relatively low peroxidase activity in the fruit during storage. It appears that application of oxalic acid can effectively control the pericarp browning of litchi fruit during postharvest storage.