

Title Low oxygen storage of litchi cv. 'Hong Huay'  
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#### **Abstract**

Litchi (*Litchi chinensis* Sonn.) fruit cv. 'Hong Huay' were stored in 3%, 5% or 8% O<sub>2</sub> (balanced N<sub>2</sub>) at 4°C with 90-95% relative humidity. Fruits held in air (21% O<sub>2</sub>) served as control. All low O<sub>2</sub> atmospheres retarded pericarp browning which compared well with weight loss reduction and partly with peel anthocyanin content. Respiration rate was generally lower in 3-5% O<sub>2</sub> than in air or 8% O<sub>2</sub>, but it had no direct relationship with browning development. Consequent to browning inhibition, fruit shelf life increased from 20 days in air to 32 days in 3-8% O<sub>2</sub>.